

To our valued guests...

please be patient.

The restaurant industry, like many other industries, is facing a massive hiring crisis. The pandemic has brought forth a new set of challenges. Please bear with us as we navigate this new hurdle. Service may be a bit slower and your server may seem overwhelmed.

Please be assured that both our front of the house and kitchen staffs are doing their best to provide you with a wonderful dining experience! We appreciate you and can't thank you enough for your support!

(Did we mention that we are hiring for all positions ?)

ANTIPASTI

ITALIAN WEDDING SOUP 6
SOUP OF THE DAY 7.5

CALAMARI FRITTI 12

Served golden brown with house marinara and spicy tomato chutney

SAUSAGE AND PEPPERS 12

Italian sausage sautéed with green and red peppers, onions and house marinara

STUFFED PEPPERS 14

Veal, sausage and Fontina stuffed hot banana peppers with marinara

MARGHERITA FLAT BREAD 13

Tomato, Mozzarella di Bufala Campana, olive oil and fresh basil

CLASSIC FLAT BREAD 12

Pepperoni, sausage, ricotta, provolone, mozzarella and marinara

BAKED BRUSCHETTA 12

Ciabatta bread baked with Italian cheese blend, herb marinated tomatoes

SALADS

MEDITERRANEAN SALMON 15

Grilled Clare Island Organic Salmon, arugula, red onions, artichokes, sun dried tomatoes and almonds with feta vinaigrette

PECAN ENCRUSTED CHICKEN 13

Cucumber, onions, strawberries, mixed greens and honey lime vinaigrette

CLASSIC CAESAR 9

Chicken.....12
Salmon.....14
Filet.....16

THE CLASSICS

Choice of

CHICKEN 14 or VEAL 16

Served with linguine marinara

MARSALA

Lightly floured with mushrooms in a Marsala wine

PARMIGIANA

Breaded and layered with provolone and marinara

PICCATA

Lightly floured, with capers, scallions and lemon butter sauce

BURGERS

ASIAGO BURGER 14

A juicy beef patty topped with asiago, onion straws, creamy slaw on a sesame bun

VEAL

SINATRA 17

Milk-fed veal, lightly floured and layered with spinach, ricotta, eggplant and provolone and marinara

TRIVISONNO 17

Milk-fed veal medallions, breaded, with prosciutto, fresh mozzarella, basil and roasted red peppers in sherry cream sauce with mushrooms

LIZA 15

Sautéed chicken encrusted with pine nuts and Asiago in a Romano chardonnay cream sauce

LUCIANO 15

Chicken, sautéed and lightly floured with artichoke hearts, spinach, diced tomatoes and capers in a roasted red pepper sauce

SEAFOOD

SALMON LOCONTI 18

Clare Island Organic Salmon, blackened, over bed of spinach, lemon butter caper sauce, market fresh vegetables

FERENCINI * MARKET PRICE

Jumbo Gulf shrimp, calamari, clams, scallops in lobster chardonnay cream sauce, tossed with linguine

HOUSE SPECIALTIES

EGGPLANT ROLLATINI 14

Golden brown eggplant with spinach, ricotta, parmesan, provolone, and marinara, served with linguine marinara

PENNE ALLA SICILIANA 15

Italian Sausage, grilled chicken, green and red pepper, onion, spicy aglio e olio tossed with penne pasta

HOMEMADE LASAGNA 14

Fresh spinach, ricotta, parmesan, Romano & provolone layered and finished with marinara

PENNE ALLA VODKA 13

Sweet onions flamed in a spicy vodka cream sauce, tossed with penne

LINGUINE MARINARA 12

Served with your choice of meatball or Italian sausage 14

ITALIAN MAC-N-CHEESE 14

Cavatappi in a creamy blend of Asiago, Parmesan, Pecorino-Romano and mozzarella, finished with crispy pancetta

DESSERT

TIRAMISU

CANNOLI

CRÈME BRULEE

RASPBERRY CHEESECAKE

LEMON MOUSSE CHEESECAKE

OREO CHOCOLATE CAKE

CORLEONE'S

RISTORANTE & BAR

WINE

WHITE

	GLASS	BOT-
DRY, LIGHT BODIED		
PLACIDO, PINOT GRIGIO, ITALY	7	27
CA'BOLANI, PINOT GRIGIO, ITALY	8	31
LE CHARMEL, ROSE, FRANCE	8	31
RENAISSANCE, ROSE, ITALY	10	39
DRY, MEDIUM BODIED		
NOBILO, SAUVIGNON BLANC, MARLBOROUGH	8	31
BLACK STALLION, SAUVIGNON BLANC, NAPA	10	39
DRY, FULL BODY		
RODNEY STRONG, CHARDONNAY, CALIFORNIA	7	27
JOEL GOTT, UNOAKED CHARDONNAY, CALIFORNIA	11	40
SWEET		
SCHMITT SÖHNE, RIESLING, GERMANY	7	27
CASTELLO DEL POGGIO, MOSCATO D'ASTI, ITALY	8	31
SPARKLING		
LA MARCA, PROSECCO, ITALY	8 SPLIT	
LE GRAND COURTÂGE, BRUT ROSÉ, FRANCE	9 SPLIT	
LE GRAND COURTÂGE, BRUT CHAMPAGNE, FRANCE	9 SPLIT	

RED

DRY, LIGHT BODIED		
KNOTTY VINES, PINOT NOIR, CALIFORNIA	8	31
ELOUAN, PINOT NOIR, OREGON	11	40
DRY, MEDIUM BODIED		
GUENOC, MERLOT, CALIFORNIA	8	31
PERLITA, MALBEC-SYRAH, ARGENTINA	8	31
CASTELLO DI'ALBOLA, CHIANTI, ITALY	10	39
SECOLI, RIPASSO VALPOLICELLA, ITALY	10	39
FERRARI-CARANO, SIENA, RED BLEND, SONOMA	12	41
DRY, FULL BODIED		
OZV, OLD VINES, ZINFANDEL, LODI	10	39
DAVE PHINNEY, LOCATIONS, RED BLEND, ITALY	11	40
BENZIGER, TRIBUTE, CABERNET SAUVIGNON, SONOMA	10	39
FRANCISCAN, CABERNET SAUVIGNON, NAPA VALLEY	12	41

DUE TO ONGOING COMPLICATIONS FROM COVID-19, SHIPPING DELAYS ARE COMMON . MANY OF OUR IMPORTED WINES MAY BE OUT OF STOCK.

ADDITIONAL OPTIONS CAN BE FOUND ON OUR FULL WINE LIST

COCKTAILS

PEACH BLOSSOM MULE 9
KETEL ONE BOTANICALS PEACH & ORANGE BLOSSOM VODKA, GINGER BEER, LIMES, SERVED IN A COPPER MUG
ITALIAN SIDE CAR 13
HENNESSEY VSOP, FRESH LEMON, DASH OF COINTREAU & LIMONCELLO, SUGAR RIM, SERVED UP
SANGRIA 9
CLASSIC RED OR WHITE SANGRIA WITH FRESH FRUIT
ELDERFLOWER OLD FASHIONED 10
CLEVELAND BOURBON, ST. GERMAINE, MARASCHINO CHERRY, ORANGE, BITTERS, SIMPLE SYRUP
SIGNATURE NEGRONI 13
THE BOTANIST GIN, CARPANO ANTICA VERMOUTH, CAMPARI, ORANGE TWIST
ITALIAN WEDDING CAKE MARTINI 9
VANILLA VODKA, CRÈME DE CACAO, AMARETTO, CRANBERRY, PINEAPPLE
PROSECCO MARGHERITA 12
DON JULIO BLANCO, LIME JUICE, COINTREAU, FRESH LIMES, LA MARCA PROSECCO, SEA SALT RIM
MINOLA MANHATTAN 13
BASIL HAYDEN BOURBON, CARPANO ANTICA VERMOUTH, APEROL, BITTERS, LUXARDO MARASCHINO CHERRY

BEER

DRAFTS
PINTS
MILLER LIGHT...4.5
FAT TIRE AMBER ALE...8
DORTMUNDER, GOLD LAGER...8.5
THIRSTY DOG, BLOOD ORANGE IPA...8
PERONI ITALIAN LAGER...6
BLUE MOON...8
COLUMBUS, IPA...8.5
GUINNESS...6.5
BOTTLES
CRAFT AND IMPORT
STELLA ARTOIS...5
LABBAT BLUE...3.5
CORONA...4
CORONA LIGHT...4
CRISPIN CIDER...5
DOMESTIC 3.5
BUDWEISER
BUD LIGHT
MILLER LIGHT
COORS LIGHT
MICHELOB ULTRA LIGHT