

ANTIPASTO

CRISPY ARTICHOKE HEARTS

Served with lemon cream sauce....12

CALAMARI FRITTI

Served with house marinara....12

BRUSCHETTA

Herbed tomatoes, melted provolone, ciabatta,
house marinara11

SHRIMP SAMMY

Macadamia and coconut encrusted shrimp with
sweet chili sauce....14

STUFFED PEPPERS

Hot banana peppers stuffed with sausage, veal
and fontina, with house marinara....14

VEAL & CLASSIC CUTS

All veal dishes are served with linguine marinara

CLASSIC VEAL PREPARATIONS....27 each

PARMIGIANA

Veal served lightly breaded with provolone and marinara

MARSALA

Veal served lightly floured in a mushroom Marsala wine sauce

PICCATA

Veal served lightly floured with capers and scallions in a lemon butter sauce

GOTTI

Veal served lightly breaded and layered with crab meat stuffing, provolone, portobello mushrooms and diced tomatoes in a sherry basil pesto sauce....31

SINATRA

Veal lightly floured and layered with spinach, ricotta, eggplant and provolone, finished with house marinara....28

TRIVISANNO

Veal medallions breaded and topped with prosciutto, fresh mozzarella, basil & roasted red peppers in sherry cream sauce with mushrooms....29

CLASSIC CUTS... 41

Choice of 14 oz. center cut N.Y. strip steak or 10 oz. filet served grilled and marinated, topped with onion straws and a side of lobster mashed potatoes

SEAFOOD

CRAB AND LOBSTER RAVIOLI WITH SCALLOPS

Pan seared scallops with crab and lobster ravioli in a chardonnay cream sauce....34

FERENCINI

Shrimp, calamari, clams and scallops in a lobster chardonnay cream sauce tossed with linguine....32

SEA BASS ALLEGA

Almond encrusted sea bass in a lemon butter sauce....36
Served with market fresh vegetables

LEMON SHRIMP CAPELLINI

Lemon shrimp tossed with spinach, tomatoes, capers, scallions, capellini and a lemon butter sauce....34

CRAB STUFFED SALMON

With lobster mashed potatoes, wilted spinach and chardonnay cream sauce....31

CHICKEN

All chicken dishes are served with a side of linguine marinara

LIZA

Pine nut and Asiago encrusted chicken sautéed and finished with Romano chardonnay cream sauce....24

LUCIANO

Chicken lightly floured and sautéed with artichoke hearts, spinach, diced tomatoes and capers in a roasted red pepper sauce....24

CLASSIC CHICKEN PREPARATIONS...23

PARMIGIANA

Chicken served breaded and layered with provolone and house marinara

MARSALA

Chicken served lightly floured and finished with a mushroom Marsala wine sauce

PICCATA

Chicken served lightly floured in a lemon butter sauce with capers and scallions

SPECIALTIES OF THE HOUSE

PENNE ALLA VODKA

Sweet onions flamed in vodka with a spicy marinara cream sauce....18

EGGPLANT ROLLATINI

Eggplant served breaded and layered with spinach, ricotta, parmesan, provolone and marinara....19

ITALIAN MAC N CHEESE

A blend of imported Italian cheeses, tossed with cavatappi and crispy pancetta....19

HOMEMADE LASAGNA

Fresh spinach, ricotta, imported parmesan/Romano and provolone, layered and finished with house marinara....18

CORLEONE'S

RISTORANTE & BAR



Due to seating restrictions, we ask that all parties of 2 adhere to a 1.5 hour seating maximum and all parties of 3 or more adhere to a 2 hour seating maximum. Thanks and Happy Valentine's Day!