

ANTIPASTI

2009 -2010 March Of Dimes Chefs Signature Auction First Place Appetizer

Mariani Pan seared sea scallops, creamy corn
Pancetta risotto, Banfi Chianti reduction 12~

Shrimp Sammy Macadamia and coconut crusted
gulf shrimp topped with a sweet chili glaze and
pickled red onion13~

Shrimp Cocktail Classic zesty cocktail sauce... 12~

Crab Cake Jumbo crab cake, pan seared with
cucumber salad and red pepper aioli..... 12~

Calamari Fritti Lightly floured then fried to a
golden brown, served with marinara sauce.....11~

Sausage and Peppers Italian sausage, sautéed
with green and roasted red peppers along with
onions in a marinara sauce.....10~

Stuffed Peppers Sautéed hot banana peppers with
ground veal, sausage and fontina cheese.....13~

Margherita Pizza Tomato, buffalo mozzarella,
olive oil, fresh basil, flat bread.....11~

Quattro Formagi Pizza Provolone, fresh
mozzarella, gorgonzola, parmigiana/romano, olive
oil, flat bread..... 11~

Classic Pizza Pepperoni, sausage, ricotta,
marinara, flat bread.....11~

Artichoke Sorrentino Lightly floured artichoke
hearts served golden brown with a side of
cream cheese sauce.....9~

Provolone Marinara Fried provolone served
on a bed of marinara.....9~

Bruschetta Oven baked, tomato, provolone, Italian
herbs on Italian bread.....8~

CORLISSONE'S

SOUPS

Italian Wedding...5
French Onion 5
Soup of the Day...5

RISTORANTE & BAR

VEAL

Veal Christopher Veal medallions, sliced tomatoes, fresh mozzarella topped with pesto cream
sauce..... 26~

Veal Roulade Veal, sliced Prosciutto, roasted red peppers, provolone, topped with
onions, tomatoes, veal demi glaze..... 26~

Gotti Breaded veal covered with crab meat stuffing, provolone, portabella
mushrooms and diced tomatoes in a sherry wine basil pesto sauce..... 27~

Sinatra Veal topped with spinach, ricotta, eggplant and provolone then
oven baked and finished with marinara..... 26~

Fratello Breaded veal layered with prosciutto, eggplant, sliced tomatoes and
provolone..... 26~

Trivisonno Breaded veal medallions, prosciutto, fresh mozzarella, basil, roasted red
peppers, topped with mushrooms, sherry cream sauce..... 26~

Marsala Lightly floured then sautéed with fresh mushrooms in Marsala wine 26~

Parmigiana Breaded veal topped with provolone and marinara sauce..... 26~

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness especially if you have certain medical conditions**

CORLEONE'S CLASSIC CUTS

Steaks, Filets

<u>Zampelli</u> <u>(Owners Favorite)</u>	Certified Angus Beef® pan seared, pepper crusted 14 oz. center cut N.Y. strip steak, aged 22 days with a gorgonzola dill cream sauce and Au gratin potatoes.....	39~
<u>NY Strip Steak</u>	Certified Angus Beef® Corleone's cut, 14 oz. N.Y. strip steak, aged 22 days with onion straws and au gratin potatoes.....	37~
<u>DePiero(New)</u>	Blackened 10 oz Certified Angus Beef® center cut filet topped with Maytag blue cheese.....	37~
<u>Lazzaro(New)</u>	Grilled 14 oz Certified Angus Beef® NY strip, Tuscan style, served with roasted vegetables and Balsamic reduction.....	37~
<u>Filet Dinero</u> <u>Gambretti</u>	Certified Angus Beef® grilled 10 oz. filet mignon served with butterflied gulf shrimp filled with crab meat stuffing and provolone then finished with portabella mushrooms and diced tomatoes in a sherry wine basil pesto sauce.....	40~

SEAFOOD

<u>Rizzo (New)</u>	Pan sautéed scallops served with julienne zucchini, yellow squash, onions and spinach topped with almonds.....	27~
<u>Calabrese (New)</u>	Scampi's stuffed with crab meat, artichokes, grape tomatoes and spinach in a spicy aglio sauce, roasted red pepper linguini.....	29~
<u>Salmon LoConti</u>	Blackened Claire Island organic salmon (Ireland) pan seared and finished with a lemon cream sauce served on a bed of spinach.....	26~
<u>Tilapia And Shrimp</u>	Shrimp and potato crusted tilapia, with lemon butter, fresh basil and grilled asparagus.....	26~
<u>Sea Bass Allega</u>	Almond crusted Sea Bass in a lemon butter sauce.....	32~
<u>Grouper</u>	Potato crusted Grouper with fresh basil and lemon butter sauce.....	32~
<u>Ferencini</u>	Shrimp, calamari, clams, and scallops in a lobster chardonnay cream sauce served over fresh red pepper linguini.....	29~
<u>Shrimp Veronica</u>	Large gulf shrimp sautéed with mushrooms, onions and pancetta then tossed with fettuccini in a creamy alfredo sauce.....	27~

SPECIALTIES OF THE HOUSE

<u>Grilled Chicken</u> <u>Carbonara</u>	Pancetta, spinach, early harvest peas and egg with white wine butter tossed with fettuccini.....	20~
<u>Chicken Broccolini</u>	Tender chicken with broccoli florets in a creamy garlic alfredo sauce folded into penne pasta.....	20~
<u>Penne Alla Siciliana</u>	Italian sausage and chicken, green peppers, roasted red peppers and onions in a spicy garlic and olive oil sauce tossed with penne pasta.....	20~
<u>Blackened Chicken</u>	Served in a Cajun alfredo sauce with penne.....	20~
<u>Eggplant Rollatini</u>	Eggplant with spinach, ricotta and parmesan topped with provolone then baked to perfection.....	18~

CHICKEN

<u>Liza</u>	<i>Sautéed chicken encrusted with pine nuts and asiago cheese in a romano chardonnay cream sauce.....</i>	20~
<u>Luciano</u>	<i>Lightly floured, then sautéed with artichoke hearts, spinach, diced tomatoes and capers in a roasted red pepper sauce.....</i>	20~
<u>Patricia</u>	<i>Lightly breaded with fresh mushrooms in a spicy marinara cream sauce.</i>	20~
<u>Marsala</u>	<i>Lightly floured then sautéed with fresh mushrooms in Marsala wine.....</i>	20~
<u>Parmigiana</u>	<i>Breaded chicken topped with provolone cheese and marinara sauce....</i>	20~
<u>Piccatta</u>	<i>Sautéed chicken with capers, green onions in white wine lemon butter..</i>	20~

PASTA

<u>Homemade Lasagna</u>	<i>Fresh spinach, ricotta, imported parmesan/romano and provolone delicately layered and topped with marinara.....</i>	17~
<u>Gnocchi Capone</u>	<i>Potato dumplings sautéed with mushrooms, onions and bacon in a spicy marinara cream sauce.....</i>	17~
<u>Baked Penne</u>	<i>Penne pasta tossed with ricotta and marinara, then topped with provolone and baked to perfection.....</i> <i>With meatballs or sausage.....</i>	16~ 18~
<u>Fettuccini Alfredo</u>	<i>This classic dish is made with imported Parmesan/Romano which are blended into a rich cream sauce.....</i>	17~
<u>Penne Alla Vodka</u>	<i>Sweet onions flamed in vodka with a spicy marinara cream sauce.....</i>	17~
<u>Cardamone</u>	<i>Grilled chicken, cavatelli, early harvest peas, tomato, roasted garlic Romano cream sauce.....</i>	19~
<u>Linguini Marinara</u>	<i>Served with meatballs or sausage.....</i>	16~

COLD ANTIPASTI

<u>Salmon</u>	<i>Grilled Claire Island organic salmon (Ireland), finished with apple cider glaze, almonds, mandarin oranges, red onions, tomato and goat cheese with mesculin.....</i>	17~
<u>Teriyaki Chicken</u>	<i>Teriyaki chicken, almonds, mandarin oranges, red onions, tomato and goat cheese with mesculin.....</i>	14~
<u>Bocaccini</u>	<i>Fresh mozzarella, tomatoes, basil, roasted red peppers and capers with old age balsamic and extra virgin olive oil.....</i>	12~
<u>Caesar Salad</u>	<i>Crisp romaine lettuce, homemade croutons tossed in our special recipe dressing.....</i> <i>With grilled chicken.....</i> <i>With grilled shrimp.....</i>	8~ 14~ 16~
<u>Wedge Salad</u>	<i>Fresh iceberg lettuce with tomatoes, red onions, cucumber, bacon, blue cheese crumbles topped with creamy blue cheese dressing.....</i>	10~

\$3.00 for a special side of pasta with an entree only

Share charge includes

(Pasta, Salad and Bread \$5.00)

Substitute Soup for salad add \$2.00

Parties of 6 or more – no separate checks - and add 18% Gratuity

Winner 2009- 2010
March Of Dimes Signature Chefs Auction
Mariani: *Pan seared sea scallops, creamy corn*
Pancetta risotto, Banfi Chianti reduction

A place worth visiting time and time again
The Cleveland Plain Dealer

Voted Best Italian 2006-2007
Cleveland Freetimes, People's Choice Award

Winner 2007
13th Annual Cleveland's Finest Hors d'Oeuvre
Contest to benefit Our Lady of the Wayside
(Shrimp Sammy)

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