

CORLEONE'S
RISTORANTE & BAR

Winner 2009
19th Annual March of Dimes Signature Chef Auction

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

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

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

Wine Spectator
"Award of Excellence"

Early Dinner Menu

Monday – Friday 3 – 6 pm

Penne Alla Siciliana

Italian sausage and chicken, green peppers, roasted red peppers and onions in a spicy garlic and olive oil sauce tossed with penne pasta

Tetrazzini

Penne pasta tossed with a sherry cream sauce and mushrooms topped with breaded chicken

Luciano

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

Liza

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

Piccatta

Sautéed chicken with capers, green onions in white wine lemon butter

Marsala

Lightly floured chicken sautéed with fresh mushrooms in Marsala wine

Parmigiana

Chicken served parmigiana style

Eggplant Parmigiana

Breaded eggplant baked with provolone and marinara

Lasagna

Fresh spinach, ricotta, imported Parmesan/Romano and provolone delicately layered and topped with marinara

Gnocchi Capone

Potato dumplings sautéed with mushrooms, onions and bacon in a spicy marinara cream sauce

Penne Alla Vodka

Sweet onions flamed in vodka with a spicy marinara cream sauce

Baked Penne

Penne pasta tossed with ricotta and marinara, then topped with provolone and baked to perfection

With meatballs or sausage

Fettuccini Alfredo

This classic dish is made with imported Parmesan/Romano which are blended into a rich cream sauce

Linguini Marinara

Served with meatballs or sausage

Salmon LoConti

Blackened Claire Island Organic salmon (Ireland) pan seared and finished with a lemon cream sauce served on a bed of spinach

Grouper

Potato crusted Grouper with fresh basil and lemon butter sauce

Tilapia

Broiled Tilapia finished with lemon vinaigrette dressing and toasted almonds

Sinatra

Veal topped with spinach, ricotta, eggplant and provolone then oven baked and finished with marinara

Sophia

Breaded veal, fresh mozzarella, roasted red peppers and fresh basil with a light Marsala cream sauce

Marsala

Lightly floured veal then sautéed with fresh mushrooms in Marsala wine

Parmigiana

Veal served parmigiana style

**Each entrée is served with soup, salad Italian bread, soft beverage
For \$13.99/ Veal dishes \$15.99**

Entire party to be served, must be sat before 6 pm NO EXCEPTIONS

**Dine In Only
No substitutions on Early Bird Menu**

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