

STARTERS

SOUPS

*Italian Wedding 5~
Soup of the Day 5~*

Mariani 12~

*Pan seared sea scallops, creamy corn
pancetta risotto, Banfi Chianti reduction*

Shrimp Sammy 13~

*Macadamia and coconut crusted gulf shrimp topped
with a sweet chili glaze and pickled red onion*

Crab Cake 12~

*Jumbo crab cake, pan seared with cucumber
salad and red pepper aioli*

Calamari Fritti 11~

*Lightly floured then fried to a
golden brown, served with marinara sauce*

Sausage and Peppers 10~

*Italian sausage, sautéed with green and roasted red
peppers and onions in a marinara sauce*

Stuffed Peppers 13~

*Sautéed hot banana peppers with ground veal,
sausage and fontina cheese*

Margherita Pizza 11~

*Tomato, buffalo mozzarella,
olive oil, fresh basil, flat bread*

Quattro Formagi Pizza 11~

*Provolone, fresh mozzarella, gorgonzola,
Parmigiana/Romano, olive oil, flat bread*

Classic Pizza 11~

Pepperoni, sausage, ricotta, marinara, flat bread

Artichoke Sorrentino 9~

*Lightly floured artichoke hearts served golden brown
with a side of cream cheese sauce*

Provolone Marinara 9~

Fried provolone served on a bed of marinara

Bruschetta 8~

*Oven baked, tomato, provolone and Italian
herbs on Ciabatta*

CORLEONE'S SIGNATURE VEAL

Sophia 14~

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

Gotti 14~

*Breaded veal with crab meat stuffing,
provolone, portabella mushrooms and diced tomatoes
in a sherry wine basil pesto sauce*

Sinatra 14~

*Veal topped with spinach, ricotta, eggplant
and provolone*

Trivisonno 14~

*Breaded veal medallions, prosciutto, fresh mozzarella,
basil, roasted red peppers, topped with mushrooms,
sherry cream sauce*

Marsala 14~

*Lightly floured then sautéed with fresh
mushrooms in Marsala wine*

Parmigiana 14~

*Breaded veal topped with provolone
and marinara sauce*

SPECIALTIES OF THE HOUSE

Chicken Broccolini 12~

*Chicken with broccolini in a creamy garlic alfredo
sauce folded into penne pasta*

Penne Alla Siciliana 12~

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

Blackened Chicken 12~

Served in a Cajun alfredo sauce with penne

Eggplant Rollatini 10~

*Eggplant with spinach, ricotta and parmesan
topped with provolone and marinara*

SALADS

Teriyaki Chicken 12~

*Teriyaki chicken, almonds, mandarin oranges, red
onion, tomato and goat cheese with mesclun*

Chicken Club 12~

*Chicken topped with sliced egg, bacon, fresh
mushrooms, cucumber, tomato and provolone*

Salmon Teriyaki 12~

*Grilled Claire Island organic salmon (Ireland),
finished with apple cider teriyaki glaze,
almonds, mandarin oranges, red onions, tomato
and goat cheese with mesclun*

Caesar 8~

*Crispy hearts of romaine lettuce tossed in our
special recipe dressing*

Add chicken 12~

Grilled Shrimp 13~

*Romaine, onions, tomatoes, peppers and
grilled gulf shrimp*

Wedge Salad 10~

*Fresh iceberg lettuce topped with tomatoes,
bacon, cucumbers, red onions, blue cheese
crumbles with creamy blue cheese dressing*

Caprese 10~

*Fresh mozzarella, tomatoes, basil, roasted red
peppers and capers with old age balsamic and
extra virgin olive oil*

SEAFOOD

Calabrese 14~

*Scampi stuffed with crab meat, artichokes,
grape tomatoes and spinach in a spicy aglio
sauce with roasted red pepper linguini*

Rizzo 14~

*Pan sautéed scallops, julienne zucchini, yellow
squash, onions and spinach topped with almonds*

Salmon LoConti 14~

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

Tilapia 14~

Potato crusted Tilapia in lemon butter with fresh basil

Ferencini 14~

*Shrimp, calamari, clams, and scallops in a lobster
chardonnay cream sauce, red pepper linguini*

Shrimp Veronica 14~

*Gulf shrimp sautéed with mushrooms, onions and
pancetta with fettuccini, alfredo sauce*

PASTA

Nicolanti 13~

*Grilled chicken, tri-colored tortellini, sautéed
pancetta, spinach, mushrooms, sherry cream sauce*

Cardamone 12~

*Grilled chicken, cavatelli, early harvest peas, tomato,
roasted garlic Romano cream sauce*

Grilled Chicken Carbonara 12~

*Pancetta, spinach, sweet peas and egg with white
wine butter tossed with fettuccini*

Homemade Lasagna 10~

*Fresh spinach, ricotta, imported Parmigiana/Romano
and provolone with marinara*

Fettuccini Alfredo 10~

*This classic dish is made with imported Parmigiana/
Romano blended into a rich cream sauce*

Penne Alla Vodka 10~

*Sweet onions flamed in vodka with a spicy
marinara cream sauce*

Gnocchi Capone 10~

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

Linguini Marinara 9~

Served with meatballs or sausage

Baked Penne 9~

*Penne pasta tossed with ricotta and marinara then
baked with provolone*

With meatball or sausage 11~

CHICKEN

Liza 12~

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

Trivisonno 12~

*Breaded chicken, prosciutto, fresh mozzarella, basil,
roasted red peppers and mushrooms
in a sherry cream sauce*

Marsala 12~

*Lightly floured chicken then sautéed with fresh
mushrooms in Marsala wine*

Parmigiana 12~

Breaded chicken topped with provolone, marinara sauce

Piccata 12~

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

Luciano 12~

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

CORLEONE'S BURGERS & SANDWICHES

Includes French fries & coleslaw

Corleone's Burger 9~

*One half pound burger with cheddar cheese,
lettuce, tomato and onion
Add bacon 1~*

Black and Bleu Burger 9~

*One half pound burger blackened, topped
with crumbled bleu cheese*

Sautéed Mushroom Burger 9~

*One half pound burger with sautéed
mushrooms and Swiss cheese*

Southwest Burger 10~

*One half pound burger served with bacon, cheddar
cheese, onion rings and BBQ sauce*

French Dip Au Jus 12~

*Corleone's prime rib, thinly sliced and piled high
on French bread with Swiss cheese*

The Miz 10~

*Two beef patties, Genoa salami, provolone, lettuce,
tomato, onion, Italian dressing, mayo
on an Italian hoagie*

Grouper Sandwich 12~

*Fresh grouper sautéed, then topped with
coleslaw and tomato on an Italian hoagie*

Hot Italiano Riverboat 9~

*Ham, Genoa salami, Swiss, lettuce, tomato,
red onions, coleslaw on Italian bread*

Grilled Parmesan Sandwich 10~

*Tender chicken breast, served with tomato,
and provolone on ciabatta bread*

Shrimp Wrap 8~

*Grilled shrimp, Portobello mushrooms, zucchini, yellow
squash, peppers and herb mayonnaise*

Chicken Caesar Wrap 9~

Grilled chicken, classic Caesar salad

Chicken Wrap 9~

*Crunchy chicken, basil and roasted pepper mayonnaise
with bacon and tomato*

Turkey Wrap 9~

*Turkey, bacon, mozzarella, lettuce, red onions,
Dijon mayonnaise*

FEATURED WINES

SEBASTIANI

| | Glass | Bottle |
|------------|-------|--------|
| Cabernet | 11 | 41 |
| Merlot | 11 | 41 |
| Pinot Noir | 10 | 39 |
| Chardonnay | 9 | 35 |