

SUNDAYS  
10AM - 2PM

BRUNCH  
MENU

CORLEONE'S  
RISTORANTE & BAR  
EST. 1995

STARTERS & SHARABLES

EGGS IN PURGATORY 16

THREE EGGS POACHED IN TOMATO SAUCE, SMOTHERED IN BLENDED ITALIAN CHEESES, WITH CROSTINI FOR DIPPING

BAKED MINI MEATBALLS 15

MINI MEATBALLS BAKED WITH PROVOLONE AND CREAMY BLUSH SAUCE

BAGEL TRIO 15

PERFECTLY TOASTED BAGELS SERVED THREE WAYS: CLASSIC AVOCADO TOAST WITH EVERYTHING SEASONING, WILD MUSHROOMS AND ASIAGO, BLISTERED CHERRY TOMATOES WITH FRESH BASIL AND MOZZARELLA

MARGHERITA FLAT BREAD 15

ULTRA-THIN FLAT BREAD, FRESH BASIL, MOZZARELLA, TOMATO, AND AGLIO E OLIO

CALAMARI FRITTI 17

GOLDEN CALAMARI WITH HAND BATTERED BANANA PEPPERS AND HOUSE MARINARA

EGGPLANT ROLLATINI 14

CRISPY BREADED EGGPLANT STUFFED WITH RICOTTA AND SPINACH, FINISHED WITH MELTED PROVOLONE AND HOUSE MARINARA

ITALIAN HUMMUS 14

CANNELLINI BEAN HUMMUS WITH GARLIC AND PESTO, SERVED WITH CROSTINI AND FRESH VEGGIES FOR DIPPING

ITALIAN WEDDING SOUP 8  
SOUP OF THE DAY 9  
FRENCH ONION 10

BRUNCH

THE CLASSIC BREAKFAST 18

CRISPY BACON, SAUSAGE, SCRAMBLED EGGS, ITALIAN BREAKFAST POTATOES, AND RUSTIC ITALIAN SOURDOUGH TOAST

BREAKFAST FLATBREAD 17

FLATBREAD WITH EGGS, CHEESE, RED AND GREEN PEPPERS, ONIONS, CRUMBLIED BACON, SAUSAGE & CRÈME FRAÎCHE

BLACKENED SHRIMP BENEDICT 21

CLASSIC EGGS BENEDICT WITH BLACKENED JUMBO GULF SHRIMP IN HOLLANDAISE, SIDE OF BREAKFAST POTATOES

GRILLED CAPRESE SANDWICH 15

FRESH TOMATO, BASIL, MOZZARELLA, AND BALSAMIC REDUCTION ON TOASTED ITALIAN SOURDOUGH, WITH ROSEMARY GARLIC PARM FRIES

CHICKEN PARM SANDWICH 17

CORLEONE'S SIGNATURE BREADED CHICKEN PARMIGIANA ON A TOASTED BRIOCHE BUN WITH ROSEMARY GARLIC PARM FRIES

MEDITERRANEAN SALAD 14

ARUGULA, ARTICHOKE HEARTS, RED ONIONS, SUN DRIED TOMATOES, ALMONDS, AND HOUSE MADE FETA VINAIGRETTE

GRILLED CHICKEN \$5, SALMON \$9, OR SHRIMP \$8

THE CORLEONE'S SMASH 17

TWO SMASHBURGER PATTIES WITH ARUGULA, MELTED PROVOLONE, CRISPY PROSCIUTTO, GARLIC AIOLI ONION, AND TOMATO ON A TOASTED BRIOCHE BUN, SERVED WITH ROSEMARY GARLIC PARM FRIES

THE WRAP 12

MARINATED PEPPERS, ONIONS, ZUCCHINI, SQUASH, AND MUSHROOMS, WITH ITALIAN HUMMUS, IN A GRILLED TOMATO BASIL WRAP, SERVED WITH ROSEMARY GARLIC PARM FRIES.

KEEP IT VEGAN OR ADD CHICKEN \$5  
OR SHRIMP \$8

CHICKEN & WAFFLES 18

CRISPY BREADED CHICKEN TENDERS, FLUFFY BELGIAN WAFFLES, FRIES, AND CHILI-INFUSED MAPLE SYRUP

SIGNATURE ITALIAN MAC & CHEESE 16

AL DENTE CAVATAPPI TOSSED IN AN ITALIAN CHEESE BLEND, FINISHED WITH CRISPY PANCETTA

FRITTATAS

SERVED WITH BREAKFAST POTATOES

SAUSAGE, BACON, HAM \$15

SPINACH, MUSHROOM & ONION \$14

ALL OF THE ABOVE \$16

SOMETHING SWEET

CANNOLI STUFFED FRENCH TOAST 16

FRENCH TOAST STUFFED WITH CANNOLI FILLING, FINISHED WITH POWDERED SUGAR AND MAPLE SYRUP

GREEK YOGURT & FRUIT 11

GREEK YOGURT, SEASONAL FRUIT, GRANOLA, HONEY DRIZZLE

BREAD PUDDING 10

VANILLA AND WHITE CHOCOLATE BREAD PUDDING

WAFFLES 16

WAFFLES, SEASONAL FRUIT COMPOTE, POWDERED SUGAR, MAPLE SYRUP

CRÈME BRÛLÉE 10

A LA CARTE

SAUSAGE 6

BACON 6

HAM 6

ITALIAN BREAKFAST POTATOES 5

BAGEL & CREAM CHEESE 5

TWO EGGS 5

FRENCH FRIES 5

BROCCOLI 5

MAC & CHEESE 11

ITALIAN SOURDOUGH TOAST 3