

# Corleone

Pick up, delivery or full service available  
Ask us for special parties or accomodations

## STARTERS

### SALAD

Mixed spring greens, romaine, iceberg with choice of dressing on the side(ranch, Italian)  
Large tray \$ 30.00

### BREAD

Assorted dinner rolls	1dz \$ 4.00
Italian loaf with garlic butter	each \$ 2.50
Focaccia bread	1dz \$8.00

### NEW YORK STYLE SEAFOOD SALAD

An assortment of mussels, calamari, octopus, scungilli, crab, shrimp marinated in red wine vinegar and extra virgin olive oil with red onion, celery, imported black and green marinated olives, spices and herbs..... medium pan 8-10 \$ 50.00  
Large pan 20-22 \$ 90.00

### NEW YORK STYLE SCUNGILLI SALAD

Marinated scungilli in red wine vinegar and extra virgin olive oil with red onion, celery, imported black and green marinated olives, spices and herbs  
medium pan \*-10 \$ 45.00  
Large pan 20-22 \$ 80.00

### PASTA SALAD

a variety of fresh vegetables tossed with bowties in a balsamic vinegar-oil dressing with Italian herbs.  
medium pan -10 \$ 45.00  
Large pan 20-22 \$ 80.00

### COLD CUTS TRAYS

Includes peperoncini, green and black olives.  
Meats : Ham, turkey, mortadella, pancetta, genoa salami, soppressata  
Cheeses: provolone, smoked provolone, fresh mozz(add \$5), swiss, yellow cheese, cheddar.  
12-inch tray 2 meats 2 chesses.....\$ 40.00  
16-inch tray 2 meat 2 cheeses. ....\$ 50.00

### ANTIPASTO TRAY

Salami, mortadella, provolone, fresh mozzarella, tomatoes, artichokes, peperoncini, roasted red peppers, basil  
16-inch tray.....\$ 70.00

### CAPRESE TRAY

Plum tomatoes, fresh homemade mozzarella topped with fresh basil  
16-inch tray.....\$ 50.00  
with balsamic vinegar reduction add \$ 10.00

**BRUSCHETTA**

Marinated roma tomatoes, fresh mozzarella, red onion, basil and olive oil over toasted semolina bread topped with balsamic vinegar reduction.  
\$ 2.00 per person minimum order 10

**DINNER ROLL SANDWICHES**

Combination of 2 meats or cheeses.....\$ 1.50 each with lettuce or tomato or mayo  
Combination of 3 meats or cheeses .....\$ 1.75 each with lettuce or tomato

Meats : Ham, turkey, mortadella, pancetta, genoa salami, soppressata  
Cheeses: provolone, smoked provolone, fresh mozz(add \$5), swiss, yellow cheese, cheddar., .  
Minimum order 50.

**OVEN ROASTED MEATS**

**Oven Roast beef** .....served whole or carved and served in aju bath...6.00 per lb  
12lb minimum  
**Oven roasted ham**...served whole or carved and served with brown honey sauce or gravy.....\$6.00 per lb  
8lb minimum  
**Oven Roasted turkey**..... served whole or carved and served with gravy.....\$ 7 per lb  
8 lb minimum

**FIRST COURSES**

**PASTAS**

**Penne                      Bowties                      Rigatoni                      Fusilli**

	medium pan (8)	large pan (20)
Marinara	\$ 30.00	\$ 60.00
Meat sauce	\$ 30.00	\$ 65.00
Pink sauce	\$ 30.00	\$ 65.00
Garlic oil	\$ 30.00	\$ 60.00

Melted mozzarella on request(\$5)

**Gnocchi**

with any sauce            medium pan 8-10    \$ 45  
   large pan 20-22    \$ 80.00

**CHICKEN PENNE**

tender white meat chicken pieces, spinach, tomatoes, pine nuts basil in a white wine-butter sauce.....  
medium pan 8-10    \$ 55.00  
large pan 20-22    \$ 90.00

**POLLO GIANLUCA**

tender white meat chicken pieces, mushroom, spinach, tomatoes, sliced garlic in a light white wine-butter sauce topped with crusted parmiggiano.....  
medium pan 8-10    \$ 60.00  
large pan 20-22    \$ 95.00

**STUFFED PASTA**

	medium pan	large pan
Jumbo Cheese Ravioli #30/60	\$ 25.00/30.00	\$ 50.00/60.00
Jumbo Meat Ravioli #30/60	\$ 25.00/30.00	\$ 50.00/60.00
Jumbo Florentine Ravioli #30/60	\$ 25.00/30.00	\$ 50.00/60.00
Portabella Mush Ravioli 8/16p	\$ 30.00/35.00	\$ 60.00/70.00
Cheese Tortellini 8/16p	\$ 25.00/30.00	\$ 50.00/60.00
Meat Tortellini 8/16p	\$ 25.00/30.00	\$ 50.00/60.00
Seafood Ravioli #30/60	\$ 25.00/30.00	\$ 50.00/60.00
Manicotti 18/36	\$ 30.00/35.00	\$ 60.00/70.00
Stuffed Shells 18/36	\$ 30.00/35.00	\$ 60.00/70.00

**LASAGNA**

Pasta sheets layered with hearty meat sauce, mozzarella, and parmiggiano baked to perfection.

- medium pan 8-10 \$ 45.00
- large pan 20-22 \$ 90.00

**BAKED ZITI**

Rigatoni, tossed with ham, hard boiled eggs, meat sauce and topped with besciamella sauce, baked to perfection

- medium pan 8-10 \$ 50.00
- large pan 20-22 \$ 100.00

## SECOND COURSES

**CHICKEN CUTLET (PARMIGGIANA)**

Tender chicken breast breaded and fried served with choice of lemons or marinara sauce on the side

- 10-- 6-8 oz portions ..... \$ 40
- 20-- 6-8 oz portions ..... \$ 70
- 30-- 6-8 oz portions ..... \$ 90
- 50-- 6-8 oz portions ..... \$ 150
- 100-- 6-8 oz portions .....\$ 280

**CHICKEN MARSALA**

Tender chicken breast sliced very thin and served in a special marsala wine sauce with mushroom, artichoke hearts and a touch of cream.

- Medium pan 8-10.....\$ 60
- Large pan 20-22.....\$ 120

**CHICKEN PICCATTA**

Tender chicken breast sliced very thin and served in a tangy sherry wine-lemon sauce with capers and caramelized onions.

- Medium pan 8-10.....\$ 60
- Large pan 20-22.....\$ 120

**EGGPLANT PARMIGGIANA**

Breaded eggplant layered with mozzarella, parmiggiano and marinara. Baked to perfection.

- Medium pan 8-10.....\$ 60
- Large pan 20-22.....\$ 100

## **MEATBALLS**

Fresh home made meatballs made just the way grandma makes  
\$ 1.00 each

## **ITALIAN SAUSAGE PEPPERS AND ONIONS**

Italian sausage served with caramelized onion and bell peppers served in a white wine sauce.  
medium pan 8-10 \$ 50.00  
large pan 20-22 \$ 90.00

# **DESSERTS**

Corleone has a variety of desserts to offer, please let us know how we can satisfy your sweet cravings.

## **CANNOLI:**

Large shells with Ricotta cream filling.

\$ 1.75 each –

Mini Cannoli \$ 1.00 Each

## **CHEESE CAKE**

Classic cheese cake topped with your choice fruit

***Cakes for all the occasions and tastes, come in and inquire with our pastry chef***

Please give us at least 1 week advance notice.

Your variations to our menu are welcome.

Contact: Gianluca or Enza

(520) 751-7447

Prices are subject to change.