

COLLEONI'S



EATERY & BAKERY



SPECIAL DINNER MENU

WE COOK EVERYTHING FROM SCRATCH
WITH LOVE AND PASSION

ITALIAN FAMILY RECIPES

WE SERVE ONLY AUTHENTIC ITALIAN FOOD
COOKED IN THE ITALIAN STYLE, WITH FRESH INGREDIENTS





THE FLAVORS OF ITALY



AT COLLEONIS, WE STRIVE TO MAKE ALL OUR CUSTOMERS COMFORTABLE. WHETHER YOU JOIN US FOR LUNCH, DINNER OR SIMPLY FOR COFFEE, WE WANT YOU TO FEEL THE ITALIAN GASTRONOMIC HISTORY THAT WE FOLLOW WITH GREAT CARE AND ATTENTION.

OUR GUESTS ARE PRECIOUS TO US AND WE DO WHATEVER IT TAKES TO PLEASE OUR GUESTS, SO YOU WILL LOOK FORWARD TO RETURNING.

ENJOY OUR COZY AND RELAXED AMBIANCE, WHERE YOU CAN TASTE THE TRUE FLAVORS OF ITALY, WHERE OUR STAFF IS FRIENDLY AND ATTENTIVE TO YOUR DINING EXPERIENCE, WHERE YOU ARE FAMILY.

OUR ITALIAN FAMILY RECIPES ARE MADE FROM THE HIGHEST QUALITY INGREDIENTS AVAILABLE THAT GIVE OUR GUESTS AN EXCELLENT “MADE IN ITALY” EXPERIENCE.

WE SERVE ONLY AUTHENTIC ITALIAN
FOOD COOKED WITH LOVE AND
PASSION IN THE ITALIAN STYLE

THE FLAVORS OF ITALY

COLLEONI'S APPETIZERS

ANTIPASTO TOSCANO

13.90

Italian appetizer platter with a selection of Italian cured meats. Served with our homemade bruschetta with leeks, black pepper and Italian Grana Padano parmesan shavings

BRUSCHETTA CAPRESE

6.80

Crostini with tomato, mozzarella, basil, garlic and extra virgin olive oil

CAPONATA

11.50

A sweet and sour Sicilian appetizer sautéed with eggplant, olives, capers and celery

MOZZARELLA FRITTA

6.50

Fried mozzarella. Served with a fresh tomato sauce

ANTIPASTO TRICOLORE

8.50

Tomato and fresh mozzarella with basil and extra virgin olive oil

COLLEONI'S PASTA

COLLEONI'S LASAGNA

17.50

Colleoni's recipe with homemade Angus Beef meat sauce

FETTUCCHINE IN CIAMBOTTELLA

18.00

Fettuccini, zucchini, escarole, cherry tomatoes, taggiasche olives

with pancetta or chicken 20.00

SPAGHETTI AGLIO, OLIO E PEPERONCINO

13.50

Spaghetti, garlic, oil, parsley and crushed red pepper

FETTUCCHINE AL RAGÙ BOLOGNESE

15.90

Fettucini with homemade meat sauce, Bologna style

FETTUCCHINE AI FUNGHI PORCINI

20.00

Fettuccini, fontina cheese, champignon and wild porcini mushrooms, truffle oil

FETTUCCHINE ALLA CARBONARA

18.00

Fettuccini Rome style, with eggs, bacon, milk, black pepper, Italian parmesan and pecorino romano

SPAGHETTI ALLA MARINARA

14.50

Spaghetti, fresh marinara sauce, garlic, oil, basil

LINGUINE ALLO SCOGLIO

20.00

Linguini with scallops, shrimps, calamari and mussels in a fresh tomato sauce

Split Plate Fee \$5.00 - (Includes Side Dishes)

Consuming raw or under cooked meat, eggs, poultry or sea food increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.
Food Allergy Notice: please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, pine nuts, tree nuts, fish and shellfish.

COLLEONI'S SALADS

INSALATA MISTA ITALIANA	8.50
<i>Organic mixed greens, cherry tomatoes, carrots, zucchini, celery and black olives</i>	
COLLEONI'S CAESAR SALAD	9.50
<i>Romaine lettuce tossed with homemade Caesar dressing and homemade milk bread croûtons topped with shaved Italian Parmesan cheese</i>	

COLLEONI'S MAIN COURSES

POLLO ALLA CACCIATORA	21.00
<i>Chicken Rome style, with olives, vinegar, rosemary, cherry tomatoes, garlic and a side of roasted potatoes</i>	
COTOLETTA ALLA MILANESE	28.00
<i>Breaded veal cutlet Milan style, served with fresh cherry tomatoes and arugula in a balsamic glaze dressing</i>	
POLLO AL MARSALA	20.90
<i>Chicken breast sautéed with mushrooms, olive oil and Marsala wine. Served with a side of spinach with butter, Italian parmesan and roasted potatoes</i>	
VITELLO AL MARSALA	25.90
<i>Veal cutlet sautéed with mushrooms, olive oil and Marsala wine. Served with a side of spinach with butter, Italian parmesan and roasted potatoes</i>	
PICCATINA DI POLLO ALLA ROMANA	24.00
<i>Chicken scaloppini Rome style, topped with mozzarella, prosciutto and sage. Served with a side of spinach with butter, Italian parmesan and roasted potatoes</i>	
	<i>half portion</i> 16.50
PICCATINA DI VITELLO ALLA ROMANA	29.00
<i>Veal scaloppini Rome style, topped with mozzarella, prosciutto and sage. Served with a side of spinach with butter, Italian parmesan and roasted potatoes</i>	
	<i>half portion</i> 23.50
COLLEONI'S TRIO	23.00
<i>Colleoni's Lasagna, Eggplant Parmigiana and Chicken Cacciatora</i>	
MELANZANA ALLA PARMIGIANA	17.50
<i>Eggplant Parmigiana - Colleoni's recipe</i>	
BACCALA' ALLA PARMIGIANA	22.00
<i>Cod filet Parma style, cooked in a red wine sauce, pinenuts, onions and raisins. Served with a side of zucchini, red onions and roasted potatoes</i>	
HOMEMADE DESSERTS	
COLLEONI'S TIRAMISU	9.00
COLLEONI'S CHEESE CAKE	10.00
COLLEONI'S CAKE OF THE DAY	9.00

Split Plate Fee \$5.00 - (Includes Side Dishes)

Consuming raw or under cooked meat, eggs, poultry or sea food increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.
Food Allergy Notice: please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, pine nuts, tree nuts, fish and shellfish.

SPECIALS

FROM CENTRAL ITALY



APPETIZERS

BRUSCHETTA SCOMPOSTA CON BURRATA AI POMODORINI 11.00
Bruschetta with burrata cheese, homemade tomato confit, extra virgin olive oil

SOUP

VELLUTATA DI CAROTE E ZENZERO 7.00
Carrot, fresh ginger, extra virgin olive oil

PASTA

LINGUINE CON SCAMPI, CAPESANTE, ZUCCHINE E POMODORINI 19.90
Linguine in a shrimp scampi sauce with scallops, zucchini and cherry tomatoes

MAIN COURSES

SCALOPPINE DI VITELLO ROSA CON SPAGHETTI AL POMODORO FRESCO, BASILICO E CIPOLLA 26.90
Veal scaloppini in a tomato cream sauce. Served with a side of spaghetti in a light tomato sauce, onions, basil, Grana Padano parmesan

Split Plate Fee \$5.00 - (Includes Side Dishes)

Consuming raw or under cooked meat, eggs, poultry or sea food increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.
 Food Allergy Notice: please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, pine nuts, tree nuts, fish and shellfish.