



THE FLAVORS OF ITALY



from **TUESDAY SEPTEMBER 19**
to **SATURDAY SEPTEMBER 23**

PLEASE ENJOY
OUR LIMITED MENU

THE FLAVORS OF ITALY

COLLEONI'S SPECIAL DINNER MENU

ANTIPASTO TOSCANO

Crostini with salami felino, culatello prosciutto topped with leeks, black pepper, Italian Grana Padano parmesan shavings

CAPONATA

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

MOZZARELLA FRITTA

Fried mozzarella, served with a fresh tomato sauce

COLLEONI'S LASAGNA

Colleoni's family recipe with meat sauce

FETTUCCINE IN CIAMBOTTELLA

Fettuccini, zucchini, escarole, cherry tomatoes, taggiasche olives

with pancetta or chicken

SPAGHETTI AGLIO, OLIO E PEPERONCINO

Spaghetti, garlic, oil, parsley and crushed red pepper

FETTUCCINE AL RAGÙ BOLOGNESE

Fettucini with meat sauce, Bologna style

POLLO ALLA CACCIATORA

Chicken Rome style, with olives, vinegar, rosemary, cherry tomatoes, garlic and a side of roasted potatoes

COTOLETTA ALLA MILANESE

Breaded veal cutlet Milan style, served with fresh cherry tomatoes and arugula in a balsamic glaze dressing

POLLO O VITELLO AL MARSALA

Chicken breast or veal cutlet sautéed with mushrooms, olive oil and Marsala wine. Served with a side of spinach with butter, Italian parmesan and roasted potatoes

PICCATINA ALLA ROMANA

Chicken or veal scaloppini Rome style, topped with mozzarella, prosciutto and sage. Served with a side of spinach with butter, Italian parmesan and roasted potatoes

HOMEMADE DESSERT

See display case

APPETIZERS

13.90

BRUSCHETTA CAPRESE

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

6.80

11.50

ANTIPASTO TRICOLORE

Tomato and fresh mozzarella with basil and extra virgin olive oil

8.50

6.50

PASTA

17.50

FETTUCCINE AI FUNGHI PORCINI

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

20.00

18.00

FETTUCCINE ALLA CARBONARA

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

18.00

20.00

SPAGHETTI ALLA MARINARA

Spaghetti, fresh marinara sauce, garlic, oil, basil

14.50

15.90

LINGUINE ALLO SCOGLIO

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

20.00

MAIN COURSES

21.00

COLLEONI'S TRIO

Colleoni's Lasagna, Eggplant Parmigiana and Chicken Cacciatore

23.00

28.00

BACCALÀ ALLA PARMIGIANA

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

22.00

CHICKEN

20.90

MELANZANA ALLA PARMIGIANA

Eggplant Parmigiana - Colleoni's recipe

17.50

VEAL

25.90

SALAD

CHICKEN

24.00

INSALATA MISTA

Organic mixed greens, cherry tomatoes, carrots, zucchini, celery and black olives

8.50

HALF

16.50

PORTION

VEAL

29.00

HALF

23.50

PORTION

*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.*