

THE FLAVORS OF ITALY

JULY 2017

APPETIZERS

ANTIPASTO TOSCANO	13.90	BRUSCHETTA CAPRESE	6.80
<i>Crostini with salami felino, culatello prosciutto topped with leeks, black pepper, Italian Grana Padano parmesan shavings</i>		<i>Crostini with tomato, mozzarella, basil, garlic and extra virgin olive oil</i>	
CAPONATA	11.50	ANTIPASTO TRICOLORE	8.50
<i>A sweet and sour Sicilian appetizer sautéed with eggplant, olives, capers and celery</i>		<i>Tomato and fresh mozzarella with basil and extra virgin olive oil</i>	
MOZZARELLA FRITTA	6.50		
<i>Fried mozzarella, served with a fresh tomato sauce</i>			

PASTA

COLLEONI'S LASAGNA	17.50	FETTUCCINE AI FUNGHI PORCINI	20.00
<i>Colleoni's family recipe with meat sauce</i>		<i>Fettuccini, fontina cheese, champignon and wild porcini mushrooms, truffle oil</i>	
FETTUCCINE IN CIAMBOTTELLA	18.00	FETTUCCINE ALLA CARBONARA	18.00
<i>Fettuccini, zucchini, escarole, cherry tomatoes, taggiasche olives</i>		<i>Fettuccini Rome style, with eggs, bacon, milk, black pepper, Italian parmesan and pecorino romano</i>	
<i>with pancetta or chicken</i>	20.00		
SPAGHETTI AGLIO, OLIO E PEPERONCINO	13.50	SPAGHETTI ALLA MARINARA	14.50
<i>Spaghetti, garlic, oil, parsley and crushed red pepper</i>		<i>Spaghetti, fresh marinara sauce, garlic, oil, basil</i>	
FETTUCCINE AL RAGÙ BOLOGNESE	15.90	LINGUINE ALLO SCOGLIO	20.00
<i>Fettucini with meat sauce, Bologna style</i>		<i>Linguini with scallops, shrimps, calamari and mussels in a fresh tomato sauce</i>	

MAIN COURSES

POLLO ALLA CACCIATORA		21.00	COLLEONI'S TRIO	23.00
<i>Chicken Rome style, with olives, vinegar, rosemary, cherry tomatoes, garlic and a side of roasted potatoes</i>			<i>Colleoni's Lasagna, Eggplant Parmigiana and Chicken Cacciatore</i>	
COTOLETTA ALLA MILANESE		28.00	BACCALÀ ALLA PARMIGIANA	22.00
<i>Breaded veal cutlet Milan style, served with fresh cherry tomatoes and arugula in a balsamic glaze dressing</i>			<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>	
POLLO O VITELLO AL MARSALA	CHICKEN	20.90	MELANZANA ALLA PARMIGIANA	17.50
<i>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</i>	VEAL	25.90	<i>Eggplant Parmigiana - Colleoni's recipe</i>	
PICCATINA ALLA ROMANA	CHICKEN	24.00		
<i>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</i>	HALF PORTION	16.50		
	VEAL	29.00		
	HALF PORTION	23.50		

SALAD

INSALATA MISTA	8.50
<i>Organic mixed greens, cherry tomatoes, carrots, zucchini, celery and black olives</i>	

HOMEMADE DESSERT

See display case

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.



THE FLAVORS OF SICILY

FROM THURSDAY JULY 27 TO SATURDAY JULY 29

SPECIALS



APPETIZERS

ARANCINI

8.00

Deep fried rice balls filled with homemade ragu and peas

BRUSCHETTA SCOMPOSTA CON BURRATA E POMODORINI

11.00

Bruschetta with burrata cheese, homemade tomato confit, extra virgin olive oil

SOUP

ZUPPA DI CAROTE E ZENZERO

7.00

Carrot, fresh ginger, extra virgin olive oil

PASTA

PASTA ALLA ROSALIA

19.50

Orecchiette with peas, pancetta, onions, parmesan

MAIN COURSES

POLLO IN AGRODOLCE (SWEET & SOUR CHICKEN)

22.50

Chicken breast with olives, capers, raisins, peppers and onions. Served with a side of Italian potato salad with celery, green beans, cherry tomatoes, extra virgin olive oil

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

Book your table on www.colleonis.com or (239) 208-3114

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