

## GOLD \$38

You may choose five menu selections from the following:

*(You may also choose items from the Silver Package)*

### SALMON LOCONTI

Blackened and pan seared organic Claire Island salmon (Ireland) in a lemon cream sauce over a bed of sautéed spinach

### RIZZO

Pan seared sea scallops, julienne zucchini, yellow squash, onions, spinach and toasted almonds

### SINATRA

Veal topped with spinach, ricotta, eggplant and provolone then oven baked and finished with marinara

### VEAL MARSALA

Lightly floured then sautéed with fresh mushrooms in a Marsala wine sauce

### VEAL PARMIGIANA

Breaded and topped with provolone, marinara

### VEAL TRIVISONNO

Veal medallions breaded, prosciutto, fresh mozzarella, basil and roasted red peppers in a sherry cream sauce with mushrooms

### PENNE ALLA SICILIANA

Italian sausage and chicken sautéed with green peppers, roasted red peppers and onions in a spicy garlic and olive sauce with penne pasta

### GRILLED CHICKEN CARBONARA

Pancetta, spinach, early harvest peas and egg with white wine butter, tossed with fettuccini

## PLATINUM \$45

You may choose five menu selections from the following:

*(You may also choose items from the Silver and Gold Packages)*

### FILET DINERO GAMBRETTI

Grilled filet mignon served with butterflied gulf shrimp filled with crabmeat stuffing and provolone then finished with portabella mushrooms and diced tomatoes in a sherry wine basil pesto sauce

### ZAMPELLI

Certified Angus Beef® 14oz. center cut N.Y. strip steak, aged 22 days, peppercorn encrusted with a dill gorgonzola cream sauce, au gratin potatoes

### RIBEYE

Blackened Certified Angus Beef® 14oz. Ribeye, Maytag blue cheese sauce, au gratin potatoes, market vegetables

### FERENCINI

Shrimp, calamari, clams and scallops in a lobster chardonnay cream sauce served over fresh red pepper linguini

### SEA BASS ALLEGA

Almond crusted sea bass in a lemon butter sauce

### GROUPER

Potato crusted grouper with fresh basil and lemon butter sauce

### GOTTI

Veal, breaded, covered with crab meat stuffing and provolone then topped with portabella mushrooms and diced tomatoes in a sherry wine basil pesto sauce

### O'SULLIVANI

12 oz. veal chop breaded and topped with a light cream sauce with prosciutto and fresh tomatoes



# CORLEONE'S

RISTORANTE & BAR

**Red Room**  
**Private Dining**



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## PACKAGE DETAILS

We offer three packages for our private room

The price of each package includes the private room, salad, Italian bread, soft drinks and coffee.

Silver \$30 per person

Gold \$38 per person

Platinum \$45 per person

We create individual menus for you and your guests

Dessert is available. We offer an array of cheese cakes and specialty desserts, The price is \$6.00 per person.

If you choose to bring in your own cake, there is a \$1.00 charge per guests

We request that parties be on one guest check, price per person does not reflect tax and gratuity.

Tax and 18% gratuity added separately.

*Our private room accommodates up to 28 guests.*

Contact us for larger party accommodations.

## RED ROOM RENTAL

You can also rent the private room and create your own menu at menu prices. We create a special menu for you and your guests. You can choose up to five entrees from our regular lunch/dinner menu. The rental includes a soft beverage and coffee with each entrée.

Monday - Friday Lunch \$50

Sunday - Thursday Evening \$100

Friday and Saturday Evening \$150

## APPETIZER PLATTERS

The appetizer platters are served at \$40 a platter.

Each platter serves approximately 6 to 8 guests.

You may choose up to three menu selections per platter from the following:

### CALAMARI FRITTI

Calamari served golden brown with marinara sauce

### ARTICHOKES SORRENTINO

Artichoke hearts, lightly floured, served golden brown with a side of cream cheese sauce

### SAUSAGE AND PEPPERS

Italian sausage sautéed with green and roasted red peppers along with onions in a marinara sauce

### STUFFED PEPPERS

Freshly sautéed banana peppers stuffed with ground veal, sausage and fontina cheese

### BRUSHETTA

Freshly baked Italian bread with tomato, provolone and Italian herbs, served with marinara

### EGGPLANT ROLLATINI

Eggplant rolled with spinach, ricotta, parmesan, baked with provolone

## FLAT BREAD PIZZA

### MARGHERITA \$10

Tomato, buffalo mozzarella, olive oil, fresh basil

### QUATTRO FORMAGIO \$10

Provolone, mozzarella, gorgonzola, parmesan/Romano, olive oil

### CLASSIC \$10

Pepperoni, sausage, ricotta, marinara

## SOUP

ITALIAN WEDDING \$5 per person

SOUP OF THE DAY \$5 per person

## SILVER \$30

You may choose five menu items from the following:

### CHICKEN MARSALA

Lightly floured then sautéed with fresh mushrooms, Marsala wine sauce

### CHICKEN PARMIGIANA

Chicken served Parmigiana style

### CHICKEN PICCATTA

Sautéed with capers, green onions in white wine lemon butter

### CHICKEN LUCIANO

Lightly floured, then sautéed with artichoke hearts, spinach, diced tomatoes and capers in a roasted red pepper sauce

### CHICKEN LIZA

Sautéed chicken encrusted with pin nuts and Asiago cheese in a Romano chardonnay cream sauce

### BAKED PENNE

Penne pasta tossed with ricotta and marinara, then topped with provolone and baked to perfection. Served with meatballs or sausage

### FETTUCINI ALFREDO

This classic dish is made with imported parmesan/Romano which are blended into a rich cream sauce

### PENNE ALLA VODKA

Sweet onions flamed in vodka with a spicy marinara cream sauce

### EGGPLANT ROLLITINI

Eggplant layered with spinach, ricotta and parmesan topped with provolone and marinara

### HOMEMADE LASAGNA

Fresh spinach ricotta, imported parmesan/Romano and provolone delicately layered and topped with marinara

### LINGUINI MARINARA

Served with meatball or sausage