

TABLE D'HÔTE 1

Focaccia

Focaccia with garlic and fine herbs

Starters

Chef's Soup

Or

Mixed salad with Italian or Ceasar vinaigrette

Or

House pasta with fresh Corneli sauce

Or

Fried risotto balls with Parmesan “arancini” (extra \$8)

Or

Fried calamari with aioli sauce (extra \$10)

Main courses

Pizza Corneli al forno	40\$
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The pizza of your choice on the menu

Spaghetti primavera	40\$
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Onions, red peppers, mushrooms, zucchini, cherry tomatoes and spinach sautéed in garlic and white wine

Lasagna Casareccia	40\$
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Our famous traditional lasagna

Salmone alla griglia con avocado	45\$
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Salmon fillet cooked on the grill, served with avocado guacamole, vegetables and potatoes

Scaloppine di vitello fichi e Porto	45\$
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Veal escalopes with figs and mushrooms in a demi glace sauce, served with vegetables and potatoes

Agnello al forno	50\$
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Tender lamb shank braised eight hours in a red wine demi-glace sauce, served with vegetables and potatoes

Dolce

Homemade mini cannoli

TABLE D'HÔTE 2

Focaccia

Focaccia with garlic and fine herbs

Starters

Chef's Soup

Or

Mixed salad with Italian or Ceasar vinaigrette

Or

House pasta with fresh Corneli sauce

Or

Crab cakes with aioli mayonnaise (extra \$8)

Or

Burrata served with tomatoes, pesto and crostini (extra \$12)

Main courses

Pizza Corneli al forno	40\$
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The pizza of your choice on the menu

Cavatelli alla ricotta	40\$
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Handmade pasta with ricotta, basil pesto and wild mushrooms

Linguini con gamberi e capesante	40\$
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Tiger shrimp, scallops, mushrooms, olive oil, garlic, white wine, cream and pesto

Pollo alla Dijonnaise	40\$
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Grilled chicken with cream sauce, mushrooms and Dijon mustard, served with vegetables and potatoes

Vitello alla Parmigiana	45\$
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Lightly breaded veal escalope, topped with our Corneli tomato sauce and mozzarella, with vegetables and potatoes

Agnello al forno	50\$
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Tender lamb shank braised for a long time in a red wine demi-glace sauce, served with vegetables and potatoes

Dolce

Homemade mini cannoli

TABLE D'HÔTE 3 49 \$

Focaccia

Focaccia with garlic and fine herbs

Starters

Chef's Soup

Or

Mixed salad with Italian or Ceasar vinaigrette

Or

House pasta with fresh Corneli sauce

Or

Crab cakes with aioli mayonnaise

Or

Fried risotto balls with Parmesan “arancini”

Main courses

Pizza Corneli al forno

The pizza of your choice on the menu

Linguini Pescatore

Tiger shrimp, mussels, scallops, clams, squid, garlic and fresh tomato sauce

Cavatelli alla ricotta

Handmade pasta with ricotta, basil pesto and wild mushrooms

Salmone alla griglia con avocado

Salmon fillet cooked on the grill, served with avocado guacamole, vegetables and potatoes

Scaloppine di vitello Boscaiola

Veal escalopes with cream, mushrooms, garlic, shallots and spinach, served with vegetables and potatoes

Agnello al forno

Tender lamb shank braised for a long time in a red wine demi-glace sauce, served with vegetables and potatoes

Dolce

Homemade mini cannoli and regular coffee

MENU 4

(55\$)

Focaccia

Focaccia with garlic and fine herbs

Pasta

Pennine with ricotta, basil pesto and mushrooms

Insalata mista

Mixed lettuce, dressed with our House vinaigrette

Piatti principali**Pollo al Porto**

Grilled chicken with a spinach, mushroom, and cream demi-glace sauce, flambéed with port, served with vegetables and potatoes.

Scallopine di vitello al Marsala

Milk-fed veal escalope sautéed with mushrooms and Marsala wine demi-glace sauce, served with vegetables and potatoes.

Salmone alla griglia con avocado

Grilled salmon fillet with an avocado guacamole served with vegetables, and potatoes.

Dolce e caffè

Homemade mini cannoli and coffee of your choice

Soft drink and mineral water

MENU 5

(69\$)

Antipasto

Prosciutto e melone, mozzarella fior di latte, rapini and grilled italian sausages , fried calamari with aioli sauce

Secondi piatti

Zuppa del giorno

Or

Pasta della Casa

Or

Insalata mista or Ceasar

Piatti principali

Pizza Corneli al forno

The pizza of your choice on the menu

Linguini con gamberi e capesante

Linguini with shrimps, scallops, mushrooms, white wine and creamy pesto sauce

Salmone alla griglia con avocado

Salmon fillet cooked on the grill, served with avocado guacamole, vegetables and potatoes

Scallopine di vitello alla Boscaiola

Veal escalope with cream, mushrooms, garlic, shallots and spinach, served with vegetables and potatoes

Agnello al forno

Tender lamb shank braised for a long time in a red wine demi-glace sauce, served with vegetables and potatoes

Dolce e caffè

Homemade mini cannoli and coffee of your choice

Soft drink and mineral water

MENU 6
(79\$)**Focaccia**

Focaccia with garlic and fine herbs

Antipasto

Prosciutto e melone, mozzarella fior di latte, rapini and grilled italian sausage, fried calamari with aioli sauce, arancini and Parmesan

Pasta

Handmade Cavatelli with tomato sauce and fresh basil

Insalata mista

Mixed lettuce, dressed with our House vinaigrette

Piatti principali**Pollo alla Dijonaise**

Grilled chicken with cream sauce, mushrooms and Dijon mustard, served with vegetables and potatoes

Scaloppine di vitello al Porto e fichi

Veal escalopes with figs, mushrooms and Porto demi-glace sauce served with vegetables and potatoes

Agnello al forno

Tender lamb shank braised for a long time in a red wine demi-glace sauce, served with vegetables and potatoes

Salmone alla griglia con avocado

Grilled salmon fillet with an avocado guacamole served with vegetables, and potatoes

Dolce e caffè

Homemade mini cannoli and coffee of your choice

Soft drink and mineral water

MENU 7 (95\$)

Focaccia

Focaccia with garlic and fine herbs

Antipasto

Prosciutto e melone, mozzarella fior di latte, rapini and grilled italian sausage, fried calamari with aioli sauce, arancini and Parmesan

Pasta

Homemade cavatelli with garlic, white wine, olive oil, rapini and italian sausage

Insalata mista

Mixed lettuce, dressed with our House vinaigrette

Piatti principali

Salmone alla griglia con avocado

Salmon fillet cooked on the grill, with avocado guacamole served with vegetables and potatoes

Scaloppine di vitello al Marsala

Veal escalope, mushrooms, Marsala wine demi-glace sauce, served with vegetables and potatoes

Filetto di manzo

Black Angus filet mignon (AAA), served with homemade pepper sauce, served with vegetables and mashed potatoes

Dolce e caffè

Homemade cannoli and coffee of your choice

Soft drink and mineral water