

# CORNELLS

IN  
LITTLE ITALY

## Dinner Menu

### ANTIPASTI

#### Cold Antipasto

crisp baby greens, Italian cured meats, aged provolone, fresh mozzarella, Mediterranean olives, tomato, red onion, roasted peppers, artichoke, house dressing 14

#### Hot Antipasto

two jumbo shrimp, little neck clams, mushrooms, artichoke, roasted bell pepper, eggplant and mozzarella simmered in Cornell's marinara sauce 20

#### Calamari Fritti

crispy battered and fried calamari, banana pepper, lemon aioli 13

#### Crispy Brussel Sprouts

tossed in pecans, romano cheese, roasted garlic aioli 9

#### Clams Casino

six little neck clams stuffed with smoked bacon, capicola, onion, sweet bell pepper, breadcrumb stuffing 13

#### Broccoli Rabe & Sweet

##### Sausage

fresh broccoli rabe sauteed with garlic, olive oil, and sweet Italian sausage 11

#### Chicken Livers

sauteed with mushrooms, shallot and garlic then simmered in sherry wine sauce 10

#### House-made Soups

choose between chicken pasta or vegetarian Italian white bean 8

#### Utica Greens

hot and sweet cherry peppers with braised escarole, capicola and seasoned Perreca's Bread crumbs 11

#### Artichoke Fritti

crunchy, aioli, Maldon sea salt finish 12

#### Zuppa di Vongole

little neck clams steamed with white wine, lemon, olive oil, tomato, chili flakes, fresh basil 15

#### Bruschetta

toasted Perreca's bread topped with tomato bruschetta and melted mozzarella 9

#### Truffled Deviled Egg

black truffle, stracchino cheese, small but mighty, this flavor-packed teasing bite is a memorable prelude to your delicious Cornell's dining experience 8

### PASTA

**Pappardelle Bolognese** 24  
veal, beef and pork ragu, wide egg noodles, ricotta, and romano cheese

**Totelloni** 27  
veal and beef stuffed pasta simmered in parmesan cream with crispy prosciutto

**Cornells House Made Cavatelli** 22  
a classic. tossed in Cornell's cavatelli sauce with meatball or Sindoni's Italian sausage

**Cavatelli alla Cornells** 22  
house-made cavatelli, broccoli rabe, olive oil, sauteed garlic and Sindoni's Italian sausage,

**Penne alla Vodka** 20  
crushed tomato, vodka, cream, red pepper flake, Romano cheese  
add chicken for 5. add shrimp for 7

**Four Cheese Ravioli** 22  
tossed in robust marinara sauce and aged parmesan

**Pappardelle** 21  
wide egg noodle pasta with slow roasted tomato and white wine broth finished with fresh basil and shaved parmesan

**Linguini alle Vongole** 27  
choose red or white sauce. little neck clams, garlic, wine, olive oil, fresh Italian herbs

**Risotto della Sera** mp  
ask your server for details on this evening's chef-curated risotto

**Truffled Cacio e Pepe** 33  
imported spaghetti, crushed black pepper, Pecorino Romano cheese topped with shaved black winter truffle

### BISTECCA E PESCE

with your choice of pasta or potato and vegetable

**Filet Minon** 40  
7 oz. hand cut, pan-seared, béarnaise sauce, charred shallots

**Grilled Ribeye** 38  
16 oz. center cut by hand ribeye, chargrill, roast shallot demi glaze

**Classic T-Bone** 40  
16 oz. thick cut, chargrill, herb compound butter

**Berkshire Heritage Pork Chop** 39  
16 oz bone-in certified Berkshire Heritage, the "wagyu" of pork, hand cut, served with cherry pepper sauce

**Pan Seared Scallops** 42  
u-10 diver scallops, lobster risotto, blood orange sauce

**Fish of the Day** mp  
ask your server about today's delicious chef-curated special

**Baked Cod** 23  
choose your preparation: Catalan with tomato, olive and capers or Piccata style with lemon, capers in a white wine butter sauce

**Shrimp Pescatore** 29  
jumbo Gulf shrimp stuffed with a lemon, garlic butter, and seasoned breadcrumb stuffing over linguini. white wine sauce

**Shrimp Verdi** 30  
jumbo shrimp sauteed with roasted pepper and artichokes in lemon sauce. wilted spinach

**Fruitti di Mare** 39  
jumbo shrimp, clams, lobster and cod simmered in seafood fumet and crushed tomato over linguini. finish with fresh Italian herbs

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### ENTRATA

#### Parmigiana

crispy cutlet, tomato sauce, topped with melted mozzarella  
chicken 23 veal 26

#### Eggplant Parmigiana

baked eggplant, house marinara, melted mozzarella, fresh  
basil  
20

#### Milanese

crispy pan-fried cutlet with sherry lemon sauce. fresh parsley  
chicken 23 veal 26

#### Francaise

egg battered, sauteed, white wine lemon sauce  
chicken 24 veal 26

#### Marsala

sauteed medallions, mushrooms, garlic, marsala wine  
reduction  
chicken 24 veal 27

#### Veal Raphael

medallions of veal wrapped in prosciutto and stuffed  
with mozzarella, sautéed with mushrooms in creamy  
sherry wine tomato sauce  
29

#### Braciolo

thin cutlet of beef with Sindoni's sausage, provolone  
cheese and Perreca's bread stuffing slow simmered in  
tomato sauce  
23

#### Chicken Scarpariello

roasted bone in half chicken with cherry peppers, Italian  
roasted potatoes, sweet Italian Sindoni's sausage and  
finished with house marinara  
26

#### Chicken Romani

sauteed chicken, roasted bell pepper, mushrooms and  
prosciutto. white wine sauce  
24

*All entrata come with your choice of pasta or potato and vegetable*

### DOLCI

**Warm Zeppoli** 10  
tossed in cinnamon sugar

**Chocolate Fudge Cake** 10

**Tiramisu** 10  
traditional preparation

**Cannoli** 10

**Tartufo** 10

**Gelato of the Day** 10  
always made in house. ask your server for today's delight

### INSALATA

#### Cornells Chopped Salad

salami, gorgonzola, tomato, cucumber, banana pepper,  
extra virgin olive oil and lemon vinaigrette  
aperitivo 13 grande 22

#### Caesar Salad

anchovy, romaine,  
traditional dressing, shaved Loccatelli pecorino romano,  
Perreca's Bread garlic croutons  
aperitivo 11 grande 19

#### Buratta Caprese

creamy burrata cheese and fresh tomatoes nestered in a  
bed of baby greens  
aperitivo 13 grande 24

#### House Salad

baby greens, crisp garden vegetables, choice of dressing  
6

#### Charcuterie Board

cured Italian meats, Mediterranean olives, artisan cheeses  
and taralle  
17

### CONTORNI

**Pasta Marinara** Spaghettini, linguini, or ziti 8

**Cavatelli** 9

**Italian Herbed Roasted Potatoes** 8

**Broccoli Rabe** 9

**Cornells Meatballs in Sauce (2)** 9

**Sindoni's Italian Sausage in Sauce (2)** 9

### BENEVENUTO!

One of the area's finest restaurants since the 1940s, Cornell's continues the tradition of fine Italian cuisine with an emphasis on procuring ingredients of the highest quality for an exceptional dining experience.

Your meal is prepared with a reverence for not only the selection of ingredients but with a respect for the resources of our guests. We are here to offer you a transcendent dining experience into the Old World; escaping modern concerns, if just for this evening. Buon appetito!

\*3.65% convenience fee added with credit card payment. No surcharge for debit cards or cash