

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 Cornell's 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 tossed in cinnamon sugar	10
Chocolate Fudge Cake	10
Tiramisu traditional preparation	10
Cannoli	10
Tartufo	10
Gelato of the Day always made in house. ask your server for today's delight	10

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

INSALATA

Cornell's 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 nestled 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
Cornell's Meatballs in Sauce (2)		9
Sindoni's Italian Sausage in Sauce (2)		9