

DINNER



ANTIPASTI CALDI

ARTICHOKE TOSCA

Artichokes dipped in a light egg batter, sautéed and served with a garlic lemon butter sauce 7.95

FRIED CALAMARI

Delicate calamari rings fried to a golden brown and complimented with amoghio sauce 7.95

CALAMARI PICCANTE

Squid sautéed with spicy peppers, garlic and scallions 8.95

PORTABELLA MUSHROOM

Portabella mushroom in a balsamic marinade, grilled and served with red pepper relish 6.95

SHRIMP ERNESTO

Jumbo shrimp, sautéed with roasted garlic in a lemon white wine sauce 9.95

SUPPLI

A unique blend of Arborio rice, herbs, and cheese, fried to a golden brown. Served with tomato sauce (4) 6.50

SAUSAGE AND PEPPERS

Roasted Italian sausage tossed with mild or hot peppers and a dash of tomato sauce 7.50

FLAMING ASIAGO

Baked asiago with herbs flamed table side 7.95

SPECIAL SPIEDINI

Layers of Italian bread and mozzarella dipped in egg, sautéed with jumbo shrimp and topped with a lemon butter sauce 9.50

PIZZA

MARGARITA PIZZA

Sliced tomatoes, fresh mozzarella, garlic oil and basil 8.95

SPINACH

Sautéed baby spinach, garlic, sundried tomatoes and fontinella cheese 9.50

SMOKED CHICKEN

Sliced smoked chicken, boursin cheese and roma tomatoes 10.50

PESCATORE

Quattro cheese topped with shrimp, scallops and crab 11.50

ASPARAGUS CHEVRE

Fresh asparagus, caramelized Vidalia onions, roasted garlic and chevre cheese 9.50

ROASTED VEGGIE PIZZA

100% whole wheat crust with basil, pesto, sliced Roma Tomatoes, asparagus, eggplant, portabella mushrooms, zucchini, yellow squash, vadalia onions, and fresh mozzarella drizzled with a balsamic reduction 11.95

AMERICAN STYLE

A personal size pizza with your choice of one topping 8.95

\$1 ADDITIONAL TOPPINGS

Toppings include: pepperoni, Italian sausage, ham, bacon, onions, spinach, green pepper, mushrooms, artichokes, banana peppers, sundried tomatoes, anchovies

\$2 ADDITIONAL TOPPINGS

prosciutto, extra cheese

Try your favorite pizza baked on our 100% whole wheat crust.

CORATTI'S KID'S MEALS 6.95

Spaghetti and meatball

Fettuccini Alfredo

Chicken fingers with waffle fries

Cheese Pizza

Grilled chicken breast with vegetable

KID'S DESSERT

Mini Cannoli or Kid's Sundae 1.00

ANTIPASTI FREDDI

BRUSCETTA

Crusty flat bread topped with tomatoes, basil, garlic oil, shredded parmesan drizzled with a balsamic reduction 5.95

ROASTED PEPPERS

Roasted tri-color peppers marinated and served with fontinella cheese and Kalamata olives 7.95

ANTIPASTO ALLA CORATTI

An assortment of Italian meats and cheeses, roasted peppers, artichokes, olives and pepperoncini 9.50

SHRIMP COCKTAIL

Jumbo Gulf Shrimp with zesty cocktail sauce and lemon 9.50

MOZZARELLA CAPRESE

Slices of fresh mozzarella and roma tomatoes, topped with basil, pesto, balsamic vinegar, olive oil and pinenuts 7.50

INSALATE

HOUSE SALAD

Mixed greens with our house vinaigrette, roma tomatoes, red onions, cucumbers, and garbanzo beans 6.95

CAESAR SALAD

A classic Caesar with shaved parmesan and garlic croutons 7.95 (Chicken add 4.00) (Calamari, Shrimp, Salmon add 5.00)

CLASSIC ANTIPASTO SALAD

Our house salad tossed with assorted Italian meats and cheeses, roasted peppers, artichokes, olives and pepperoncini 12.95

GREEN BEAN SALAD

Green beans, tomatoes, cucumbers, onions and red skinned potatoes tossed in Coratti's house dressing 6.95

PESCE

*GRILLED SALMON

Served on a bed of artichoke salad surrounded by roasted potatoes and drizzled with basil oil 18.95

WHITEFISH PICATTA

Whitefish filet sautéed with mushrooms, artichokes, diced tomatoes and capers in a lemon, white wine butter sauce 17.95

PASTA RUSTICA

Sautéed shrimp and scallops in a pesto cream sauce with artichokes and red peppers over penne pasta 17.95

*SEARED SCALLOPS

Seared sea scallops over a leek purée. Truffle scented risotto drizzled with roasted red pepper coulis 21.95

TILAPIA FRADIIVOLO

Sautéed tilapia with jalapeno, garlic, spinach, and tomatoes in a lemon cream sauce over risotto 17.95

entrees served with bread, soup or salad, and a side of pasta

CARNE

*NEW YORK STRIP

N.Y. Strip Steak grilled and finished with Coratti's zip sauce 21.95

*FILET MIGNON

An 8oz. filet grilled and finished with Coratti's zip sauce 23.95

*LAMB CHOPS

Colorado lamb chops grilled to perfection 29.95

PORK SPARE RIB

Full Slab 17.95 Half Slab 14.95

MIXED GRILL

4oz. filet and 2 lamb chops, grilled and topped with sauteed mushrooms and zip sauce 24.95

entrees served with bread, soup or salad, and a side of pasta

**Cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

PICK YOUR PASTA

Capellini: Extra fine strands of pasta

Spaghetti: Classic medium strands of pasta

Fettuccine: Home made wide flat egg pasta

Penne Rigate: Small tubes a.k.a. Mostaccioli

Rigatoni: Large grooved tubes of pasta

Linguine: Home made medium flat egg pasta

Gluten Free add 3.00 Whole Wheat add 2.00

FINISHING TOUCHES

Meatballs (2) 2.00 Sausage (1) 2.00 Mushrooms 1.00

Shrimp (4) 5.00 Chicken 3.00 Baked Cheese 2.00

CHOOSE YOUR SAUCE 12.95

Tomato: A great tasting meatless sauce

Tomato Basil: Fresh tomato and basil sauce

Marinara: Tomato sauce, capers and fresh garlic

Meat: A tomato sauce with ground beef

Arrabiata: Tomato sauce with spicy peppers

Palomina: Alfredo sauce with a hint of tomato

Alfredo: Imported cheese and cream sauce

Aglia Olio: E.V. Olive Oil, and garlic

Pesto Cream: Basil, olive oil and pine nuts

SPECIALITA DELLA CASA

RIGATONI CASALINGA

Rigatoni topped with meat sauce, sliced sausage and Quattro cheese, baked to a golden brown 14.95

LASAGNA

Alternating layers of fresh pasta, ground beef, cheese and tomato sauce baked to perfection. House made 14.95

ROCK SHRIMP CARBONARA

Sautéed rock shrimp, pancetta, scallions & diced tomatoes with asiago alfredo sauce, scented with marsala. Served over fettuccini 18.95

LINGUINI ALLA VONGOLE

Clams sautéed with garlic, olive oil and fresh herbs over linguini, served with a red or white sauce 16.95

GNOCCHI

Potato dumplings, choose your sauce 14.95

EGGPLANT PARMESAN

Layers of breaded eggplant sautéed and topped with tomato sauce and mozzarella cheese 14.95

WILD MUSHROOM CANNELLONI

Pasta stuffed with veal and wild mushrooms in a asiago cream sauce and sliced truffles 17.95

TORTELLINI

Tiny cheese filled pasta, choose your sauce 14.95

RAVIOLI (CHEESE OR MEAT)

Delicate pillows of pasta filled with your choice of imported cheeses or ground beef, spinach, and cheese. Choose your sauce 15.95

VEGETARIAN EGGPLANT PARMESAN

Sautéed spinach, peppers, mushrooms and onions sandwiched between layers of breaded eggplant, topped with tomato sauce and mozzarella cheese 15.95

ZUPPA

Housemade Minestrone or Soup of the Day Cup 3.00 Bowl 4.00

POLLO

POLLO PORTABELLA

Grilled marinated chicken breast on a sliced portabella, topped with roasted asparagus and rosemary relish served with potatoes 17.95

POLLO MARSALA

Sautéed chicken breast with mushrooms in a rich marsala wine sauce 17.95

POLLO PARMIGIANO

Breaded chicken breast sautéed to a golden brown, topped with tomato sauce and Mozzarella 17.95

POLLO PICATTA

Chicken breast sautéed with mushrooms and capers in a lemon, white wine butter sauce 17.95

POLLO CARCIOFI

Sautéed chicken breast with garlic, mushrooms and artichokes in a white wine butter sauce 17.95

POLLO RONALDO

Breaded chicken breast stuffed with boursin cheese, sautéed shrimp and sundried tomatoes in a madeira cream sauce 18.95

VITELLO

VITELLO MARSALA

Sautéed veal scaloppini with mushrooms in a rich marsala wine sauce 19.95

VITELLO PARMIGIANO

Sautéed breaded veal topped with tomato sauce and Mozzarella 19.95

VITELLO PICATTA

Veal sautéed with mushrooms and capers in a lemon, white wine butter sauce 19.95

VITELLO SICILIANO

Breaded veal sautéed and served with amoghio sauce 19.95

VITELLO ASSUNTA

Sautéed veal with garlic, mushrooms, and artichokes in a white wine butter sauce 19.95

VITELLO SALTIMBOCCA

Veal scaloppini with prosciutto and roma tomatoes, served on a bed of sautéed spinach and topped with fontinella and a sage vermouth demi-glaze 20.95

Pasta entrees & entrees served with Risotto are served with bread, soup or salad.

All other entrees served with bread, soup or salad, and side of pasta

SPECIALTY COFFEES

Espresso 2.75

Cappuccino 4.00

Latté 4.00

Irish Coffee 8.00

Spanish Coffee 8.00

Just to name a few!!

Add a Flavor Shot 1.00

French vanilla, Hazelnut, Caramel, Mocha, sugar free vanilla

DESSERT

Crème Brûlée 5.95

Spumoni: *Italian ice cream* 3.00

Chocolate Decadence: (*gluten free*) 5.95

Cannoli 3.95

Tiramisu 5.95

Cheesecake 5.95 (add strawberry topping 1.00)

Sanders Hot Fudge Sundae 4.50

Sanders Cream Puff Hot Fudge Sundae 5.95

Sanders Brownie Hot Fudge Sundae 6.95

Bindi: Lemon, Orange and Peach 3.00

Godiva Chocolate Martini 8.00

