

Ristorante Pizzeria
CORNELI
Petite-Italie Montréal
— 1960 —



ANTIPASTI

Bruschetta Mediterranea 12

Oven-baked Italian bread with tomatoes, onion, arugula, basil, Parmesan, garlic, olive oil, and balsamic

Arancini Siciliani 14

Crispy fried risotto balls with mozzarella, green peas, meat sauce, and Parmesan

Calamari crocanti 21

Our house speciality, crispy fried squid with aioli, and arrabiata

Polpette di vitello 14

Tender veal meatballs served with our Corneli tomato sauce

Antipasto Corneli 22

Thin slices of prosciutto, cantaloup, Cerignola olives, figs, grilled vegetables, homemade sopressata, olive pesto, and Parmesan shavings

Insalata caprese 16

Fior di latte cheese and tomatoes, drizzled with balsamic, and olive oil

Torte di granchio 16

Crab cakes with aioli mayonnaise

Rapini e salsiccia 16

Grilled italian sausage served with rapini leaves sautéed in garlic

Burrata 23

Burrata cheese served with heirloom tomatoes, our house pesto, and crostini

Brie con mele 19

Melted brie in maple syrup with apples, cranberries and walnuts, served with toasted bread

Polenta con funghi e spinaci 16

Sautéed spinach and mushrooms with a dash of cream, flambéed with Porto, served on grilled polenta

Melanzane alla Parmigiana 16

Baked aubergines with tomato sauce and Parmesan

ZUPPE E INSALATE

Pasta e fagioli 12

The authentic «pasta fagioli». Traditional pasta with bean soup

Zuppa minestrone Abruzzese 10

Traditional vegetables soup

Insalata mista 14

Mixed green lettuces, cherry tomatoes, cucumbers, and olives, dressed with our house vinaigrette

Insalata Cesare 15

Crispy romaine lettuce with creamy Ceasar dressing, bacon, garlic croutons, and Parmesan cheese

Insalata di arugula 17

Wild arugula shoots, walnuts, Parmesan shavings, and balsamic and honey vinaigrette

Insalata di pollo 24

Mesclun of lettuces, cherry tomatoes, cucumbers, and olives accompanied by a grilled chicken breast with a Ceasar or house dressing

Insalata di salmone alla griglia 27

Mesclun of lettuces, grilled salmon, cherry tomatoes, guacamole of avocado, and Cerignola olives, all covered with our homemade vinaigrette

Insalata di gamberi 30

Wild arugula shoots, spinach, grilled shrimp, walnuts, guacamole of avocado, and Cerignola olives, all topped with our honey and balsamic vinaigrette

Insalata Mediterranea 26

Mixed lettuce, figs, grilled vegetables, Parmesan shavings, croutons, Cerignola olives, all topped with our honey, and balsamique vinaigrette

Extra chicken breast 8\$

PASTA

Spaghetti Bolognese 24

Classic homemade veal meat sauce served with meatball

Ravioli alla Gigi 25

Meat ravioli (beef, porc and veal), rosée sauce with prosciutto, and mushrooms

Pennine alla Romanoff 24

Rosée sauce, Vodka, shallots and peppercorns

Tortellini rosa 24

Tortellini stuffed with three cheese with rosée sauce

Pappardelle al pomodoro 23

Egg pasta with fresh tomato sauce and basil

Linguini pescatore 33

Tiger shrimp, mussels, scallops, clams, calamari, garlic, basil and tomato sauce

Linguini al salmone 28

Salmon, garlic, basil, olive oil, cherry tomatoes, and spinach

Pennine alla Puttanesca 24

Capers, black olives, anchovies, onions, and fresh tomato sauce

Gnocchi di patate

Potato pasta served with sauce :

Tomato and basil 24

Bolognese 25

Rosée 25

Gorgonzola 26

Potato gnocchi served in a creamy Gorgonzola cheese sauce, and walnuts

Pappardelle al ragu in bianco 26

Egg pasta with veal ragu, and a dash of cream and white wine

Lasagna Casareccia 26

Our famous oven-baked lasagna. Authentic recipe since 1960

Pennine arrabiata 24

Garlic, basil, hot peppers, green olives, and fresh tomato sauce

House specialty

Linguini con gamberi e capesante 31

Tiger shrimps, scallops, mushrooms, olive oil, garlic, withe wine, and creamy pesto sauce

Linguini alle vongole 31

Fresh clams with white wine sauce, garlic, shallots and, olive oil

Spaghetti primavera 23

Onions, red peppers, mushrooms, zucchini, cherry tomatoes and spinach, sautéed in garlic, and withe wine

Pappardelle con pollo 26

Egg pasta, broccoli, grilled chicken, red peppers with a cream sauce and Parmesan

Quelli dei piccioti 12

Kids menu (12 years and under)

Spaghetti or pennine with the choice of tomato, rosée, Bolognese or butter. Choice of beverage included

Also avaiable with gluten free pasta (extra 4\$)

PASTA

Cavatelli di ricotta fatti in casa

Classici 26

Homemade cavatelli with ricotta served with tomato, rosée or meat sauce

Rapini e salsicia 27

Homemade cavatelli with ricotta served with italian sausage, rapini, and olive oil

Pesto e ricotta 27

Homemade cavatelli with ricotta served with pesto, wild mushrooms, and topped with ricotta

Burrata e pancetta 31

Homemade cavatelli with ricotta served with smoked pancetta, chery tomatoes, garlic, white wine, olive oil and burrata cheese



Chef Joe and his mother Nonna Nicodemo

COZZE

Mussels and fries

Vino bianco 26

White wine sauce with garlic, and shallots

Gorgonzola 27

Shallots, Gorgonzola cheese, cream, and white wine

Dijonnaise 26

Garlic, shallots, cream, and Dijon mustard

Marinara 26

Tomato sauce, garlic, shallots, and white wine



Abruzzo, Italia

CARNE E PESCE

Vitello alla Parmigiana 32

Lightly breaded milk-fed veal escalope in our Corneli tomato sauce with mozzarella, and finished in the oven

Scallopine di vitello al Marsala 32

Milk-fed veal escalopes in a demi-glace Marsala wine sauce with mushrooms

Scallopine di vitello alla boscaiola 32

Milk-fed veal escalopes with cream, mushrooms, garlic, shallots, and spinach

Piccata al limone 30

Milk-fed veal escalopes sautéed with lemon, garlic, and white wine

Scallopine di vitello ai fichi e Porto 32

Milk-fed veal escalopes with figs, and mushrooms in a demi-glace Porto sauce

Scallopine di vitello alla pizzaiola 32

Milk-fed veal escalopes with fresh tomato sauce, garlic, basil, oregano, and olive oil

*All our veal escalopes are served
with homemade pasta or vegetables,
and potatoes*

Coniglio alla cacciatore 32

Rabbit with rosemary, black olives, a dash of white wine and fresh tomatoes served with vegetables, and potatoes

Salmone alla griglia 28

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

Pollo alla Dijonnaise 27

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



Federico Corneli

House specialty

Agnello al forno 31

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

Trippa alla fiorentina 32

A famous Florence speciality. Veal tripe with tomato sauce, and potatoes

PIZZA ROSSA

Tomato sauce and basil (wood oven)

Margherita	19
Mozzarella, and fresh basil	
Corneli	21
Mozzarella, italian sausage, mushrooms, and green peppers	
Pepperoni	20
A timeless classic, the famous pepperoni, and cheese pizza	
Canadese	21
Mozzarella, pepperoni, mushrooms, and peppers. The original all-dressed	
New Yorker	26
Mozzarella, italian sausage, pepperoni, smoked pancetta, and prosciutto cotto	
Bolognese	24
Pizza topped with our Corneli meat sauce, caramelized onions, smoked pancetta, and mozzarella	
Calabrese	22
Mozzarella, hot peppers, and italian sausage	
Quattro formaggi	26
Goat cheese, mozzarella, Brie, and Parmesan shavings	
Sarapini	23
Mozzarella, italian sausage, and rapini leaves	
Polpette di vitello	24
Tender veal meatballs, fresh ricotta, and hot peppers	
Caprese	24
Fresh Fior di latte cheese with basil, and tomato sauce	
Capra	24
Spinach leaves, black olives, dried tomatoes, mozzarella, and goat cheese	

House specialty

Parma	26
Mozzarella, thin slices of prosciutto, arugula, sprinkled with olive oil, and Parmesan shavings	

Vegetariana	21
Mozzarella, mushrooms, olives, onions, green peppers, and cherry tomatoes	
Campagnola	24
Mozzarella, grilled vegetables (red peppers, zucchini, eggplant caramelized onions, and mushrooms	
Suprema	24
Mozzarella, pepperoni, mushrooms, smoked pancetta, and green peppers	
Di Saputo	24
Mozzarella, cherry tomatoes, onions, and mushrooms (Oyster, King Oyster, Honey) all sautéed in olive oil	
Napoletana	23
Mozzarella, anchovies, black olives, and dried tomatoes	
Di Alfonso	25
Mozzarella, italian sausage, pepperoni, and grilled vegetables (red peppers, eggplant, mushrooms, zucchini)	
Prosciutto e burrata	30
Fresh burrata cheese with thin slices of prosciutto, arugula, and olive oil	
Agrodolce	26
Mozzarella, pepperoni, smoked pancetta, and spicy honey	

Also available with gluten free crust (extra 4\$)

PIZZA BIANCA

Olive oil, garlic and herbs (wood oven)

Foccacia 19

Mozzarella, olive oil, garlic, and fresh herbs

Fior di latte 25

Fior di latte cheese, tomatoes, basil, black olives, and arugula

Santa Fe 24

Mozzarella, grilled chicken, red peppers, red onions, and basil pesto

Funghi selvatici 24

Goat cheese, and wild mushrooms (Oyster, King oyster, Honey) with a dash of truffle oil

Verdure 24

Mozzarella, black olive, and grilled vegetables (red peppers, eggplant, mushrooms, zucchini)

Miele sopressata 26

Goat cheese, homemade sopressata, red onions, and spicy honey

Fichi 25

Goat cheese, figs, and italian sausage

Frutti di mare 28

Mozzarella, tiger shrimps, scallops, and clams

Sardegna 25

Fior di latte cheese, anchovies, rapini, olives, and dried tomatoes

House specialty

Burrata crocante 30

Prosciutto oven baked with spicy honey, arugula, and burrata cheese

Ricotta piccante 26

Fresh ricotta cheese, pepperoni and spicy honey

Gorgonzola 25

Gorgonzola cheese, red onions, and italian sausage

Brie 24

Brie cheese, prosciutto cotto, cherry tomatoes



Peppino Corneli

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