



CORTESE

Restaurant

117 Robinson St. Binghamton N.Y.

(607) 723-6440

www.corteserestaurant.com



ortese Restaurant was founded in 1947 by Angeline Cortese and her sons, James and Nathan. A third son, Angelo, who more than his brothers, dreamed of running a restaurant, was killed while serving in the U.S. Navy during World War II. ■ With the help of their father Corrado and sister Rita, Jimmy, Nate, and their Mom built a reputation for consistently excellent food, served in a warm friendly atmosphere. ■ In continuing our family's tradition, we strive to make every meal memorable, and every customer satisfied.

Appetizers

Toscana Bread fresh French bread topped with our homemade pesto sauce, diced tomatoes, fresh chopped spinach, and mozzarella cheese..... 8.50
♥Antipasto meats, cheeses, crisp veggies, and Italian dressing (serves one)..... 5.75
 Topped with imported Italian tuna.....*add* 3.50
♥Shrimp Cocktail of jumbo shrimp with our own spicy cocktail sauce..... 8.75
Barbequed Shrimp New Orleans style with garlic, Dijon and bacon, deliciously spicy..... 8.75
♥Shrimp Marinara sauteed to order in our mellow red sauce..... 8.75
Shrimp Scampi swimming in a light white sauce..... 8.75
♥Fresh Scallops Marinara sauteed in tomato sauce, garlic, and oil..... 8.75
Clams Oreganato stuffed with seasoned bread crumbs and spices..... 6.95
Oysters Rockefeller topped with three cheeses, spinach, and onion..... 6.95
Oysters On The Half Shell six served with cocktail sauce and lemon..... 9.95
Calamari with white or red sauce..... 8.50
Fried Calamari served with cocktail sauce..... 7.25

Little Neck Clams steamed or on the half shell
 Six..... 6.25 *twelve*..... 10.50
♥Fresh Clams or Mussels Posilipo
 (Marinara with Anchovies)..... 8.50
Fettuccine Alfredo made with imported Pecorino Romano and heavy cream..... 6.25
Mozzarella Sticks homemade and served with pizza sauce for dipping..... 7.95
Toasted Garlic Bread golden brown, hot, and irresistible..... 5.25
 Covered with melted mozzarella..... 6.95
Homemade Onion Rings..... 6.50
Soup of the Day is always homemade and hearty
 ♥ Cup..... 2.25 Bowl..... 3.25
Homemade Breaded Mushrooms with ranch dip..... 7.75
Pepperoni, Provolone, and Crackers..... 5.95
French Onion Soup topped with melted Swiss and mozzarella cheese. Cup with cheese..... 5.95
 Cup plain..... 4.25
♥Sliced Fresh Tomatoes with diced onion in seasonings and oil..... 4.95

Veal and Chicken

Veal Angelina Honoring our Grandma Angie, we offer a succulent veal cutlet pounded thin, dipped in a light egg batter, and pan fried until fluffy and golden brown. Served with garlic butter for dipping..... 19.50
♥Veal Piccata a tender veal cutlet, pounded thin and sauteed in butter, garlic and seasonings, and topped with fresh mushrooms..... 19.50
Veal Marsala a tender veal cutlet pounded thin, floured and sauteed to order with fresh mushrooms in marsala wine..... 19.50
Veal Cutlet Parmigiana a solid veal slice, breaded and topped with our tomato sauce and fresh mozzarella cheese..... 19.50
Veal Chops French cut chops, thick, delicious, and broiled to perfection. Served with bordelaise sauce. Single Chop..... 27.50 Twin Chops..... 42.95
Veal Chops "Milanese Style" made with oil, garlic, and oregano.....*add* 2.95
Veal Soltimbocca A tender veal cutlet sauteed in butter with fresh garlic, prosciutto and seasonings, topped with melted Swiss and mozzarella cheeses and finished with cream sherry..... 19.50
Breaded Veal Cutlet with tomato sauce..... 18.25
Veal and Peppers chunks of veal sauteed in red sauce with green peppers, onions, Rhine wine, and seasonings..... 17.95
Eggplant Parmigiana slices of fresh eggplant dipped in flour and egg, sauteed, and layered with tomato sauce and topped with mozzarella..... 14.95

♥Charbroiled Chicken Breast..... 13.95
♥Chicken Breast Rosemary pan fried and delicately seasoned with rosemary..... 15.50
♥Broiled Half Chicken basted in Rhine wine or seared with barbeque sauce..... 13.50
Fried Chicken southern style..... 13.50
Boneless Chicken Breast Cordon Bleu stuffed with ham and Swiss cheese..... 15.50
Chicken Scallopini chunks of chicken breast pounded thin, floured and sauteed to order with fresh mushrooms in marsala wine..... 16.95
Chicken Marsala two chicken breasts pounded thin, floured and sauteed to order with fresh mushrooms in marsala wine..... 17.50
♥Chicken Cacciatore your choice of the traditional half chicken or two boneless breasts sauteed with mushrooms, green peppers, and onions in a light red sauce..... 16.95
♥Chicken Piccata two fresh boneless chicken breasts, sauteed lightly in butter, garlic and seasonings, and topped with fresh mushrooms..... 17.50
♥Chicken Angelina two fresh boneless breasts floured, dipped in egg, pan fried, and served with garlic butter (♥: without garlic butter)..... 17.50
Chicken Soltimbocca two tender chicken breasts sauteed in butter with fresh garlic, prosciutto and seasonings, topped with melted Swiss and mozzarella cheeses and finished with Cream Sherry..... 17.50
Chicken Cutlet Parmigiana two tender, boneless cutlets with our homemade sauce and browned mozzarella cheese..... 16.25
Chicken Palermo sliced floured breast of chicken sauteed in an Alfredo style sauce with spinach, diced tomato, and seasonings served over fettuccine..... 17.50

The above entrees include:

♥ Soup of the Day or Fresh Tossed Salad, with a choice of ♥ Homemade Italian, Homemade Russian, Ranch, Honey Mustard, Homemade Creamy Blue, Parmesan Pepper, or Homemade French Dressing
 (Crumbly Blue Cheese Dressing 1.60 extra)

and a choice of one of the following:

♥Vegetable ♥Pasta of the Day ♥Baked, French Fried or Franconi Potatoes ♥Rice

♥Upon request, these items will be prepared and served within the Creative Cuisine guidelines of the American Heart Association.

Beef and Pork

Many people are surprised to learn that an Italian restaurant features a large selection of beef and other American entrees. Our fine chops, veal, and aged-in-house U.S.D.A. choice steaks and ribs are trimmed and prepared daily by our chef. We stand proudly behind them, and we guarantee superb quality.

Chateaubriand for Two The heart of choice beef tenderloin, served on a sizzling platter..... 46.50
 Basted in our own savory Burgundy/garlic sauce.....add 2.50
 Topped with fresh sauteed mushrooms.....add 3.95
Filet Mignon of tenderest beef loin..... 25.25
 Basted in our own savory Burgundy/garlic sauce.....add 2.50
♥Petite Filet Mignon served on toast..... 19.75
 Wrapped in bacon and topped with sauteed fresh mushrooms.....add 3.25
New York Strip Sirloin Steak..... 20.75
Delmonico Ribeye Steak Petite Cut.....16.95
 Thick Cut..... 22.75 King Cut..... 29.95

Single Pork Chop broiled and served on toast with applesauce on the side.....16.50
Two Broiled Pork Chops thick, juicy, and very tender, with applesauce..... 22.95
♥Tenderloin Tips ala Cortese
 A family recipe of tenderloin chunks sauteed with celery, mushrooms, peppers, onions, and delicate seasonings, then finished with a touch of cream sherry..... 16.50
Steak Pizzaola our thick cut Delmonico rib steak simmered in a pan of rich red sauce..... 24.95
Prime Rib of Beef au jus, boneless, and roasted to perfection. Junior Cut..... 17.75
 Thick Cut..... 22.95 Brute Cut..... 29.75

For an unforgettable meal, may we suggest ordering your steak, prime ribs, or pork chops "Milanese Style". A garlic, oregano, and oil sauce that the Cortese family has prepared for generations.....add 2.95

From The Sea

♥Fresh Scallops Marinara Plump, succulent sea scallops, sauteed in our rich red marinara sauce..... 19.95
♥Fresh Sea Scallops broiled with a hint of lemon, or glazed with cream sherry..... 19.25
Breaded Sea Scallops with homemade tartar sauce..... 17.25
♥Fresh Haddock Filet broiled or breaded... 17.95
Haddock Parmigiana a fresh haddock filet breaded to order, then topped with tomato sauce and melted mozzarella..... 19.50
♥Fresh Salmon with lemon wedge, broiled.. 19.50
♥Orange Roughy broiled..... 17.50
Calamari sauteed in our red or white sauce..... 16.25
Fried Calamari..... 15.50

Barbequed Shrimp New Orleans style with garlic, dijon, and bacon, deliciously spicy..... 19.50
Shrimp Pizzaola you'll want to save a crust of bread to mop up the zesty sauce..... 19.50
Shrimp Scampi sauteed to order in a light, delicate sauce (served over linguine optional)..... 19.50
Golden Breaded Shrimp served with homemade cocktail sauce..... 17.50
Single Lobster Tail.....market
Two Lobster Tails.....market
Seafood Platter of one lobster tail, clams oreganato, broiled shrimp, and broiled scallops.....market
Lobster Pizzaola two lobster tails prepared in our rich red sauce.....market
 Single lobster tail pizzaola.....market

Surf and Turf Combinations

Cortese's Famous Surf and Turf petite filet mignon and a lobster tail..... market
*Choose any two dishes listed below, and enjoy your favorite seafood with one of our fine meat or poultry entrees.
 (If you wish, you can select two surfs or two turfs.)*

Surf Selections

♥Sea Scallops fresh broiled or breaded..... 15.95
♥Fresh Broiled Haddock Filet..... 14.75
♥Broiled Salmon fresh, with lemon and butter..... 16.25
Single Lobster Tail.....market
Golden Fried Jumbo Shrimp..... 14.95
Shrimp Scampi (on a bed of linguine optional)..... 16.50

Turf Selections

Prime Rib of beef, junior cut..... 14.75
Delmonico Rib Steak petite cut..... 13.95
Filet Mignon..... 22.25
♥Petite Filet Mignon..... 16.95
♥Veal Cutlet Piccata covered with fresh sauteed mushrooms..... 17.25

The above entrees include:

♥ Soup of the Day or Fresh Tossed Salad, with a choice of ♥ Homemade Italian, Homemade Russian, Ranch, Honey Mustard, Homemade Creamy Bleu, Parmesan Pepper, or Homemade French Dressing (Crumbly Blue Cheese Dressing 1.60 extra)

and a choice of one of the following:

♥Vegetable ♥Pasta of the Day ♥Baked, French Fried or Franconi Potatoes ♥Rice

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There is a \$7.50 service plate charge for shared entrees in the Surf & Turf section.

Many of the dishes we serve were created in the Abruzzi and Naples provinces of Italy by our ancestors, and brought to Binghamton by Corrado and Angeline Cortese. Our sauces, saute entrees, pizza and many of our pastas are made fresh daily in our kitchen, just as they were over fifty years ago.

Pasta ala Carte

Festa Corrado Inspired by Grandpa Cordy's prodigious appetite, this dish is served on two platters - One for a bed of linguine heaped with fresh scallops, mussels, clams, and shrimp sauteed in your choice of red or white sauce. The other bearing a junior cut of prime rib simmered, milanese style, in an oil and garlic sauce. Includes tossed salad..... 35.25
Also available without the prime rib, for a less renowned appetite. Includes tossed salad..... 25.50

	<u>full</u>	<u>half</u>
Shells Vincenzo Jimmy Cortese's delicious concoction of shell macaroni, fresh ricotta cheese, and homemade meatsauce, baked perfectly.....	11.95	8.95

Fettuccine Alfredo made to order with heavy cream, butter, and Pecorino Romano cheese.....	9.95	7.25
Add broccoli florets..... <i>add</i>	1.50	<i>add</i> 1.50
Add fresh mushrooms..... <i>add</i>	1.50	<i>add</i> 1.50
Add boneless chicken cutlet slices..... <i>add</i>	4.95	<i>add</i> 4.95

Fettuccine Carbonaro our Alfredo with spiced Italian ham and sweet diced onions.....	12.95	9.95
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Fettuccine with Pesto Sauce Extra virgin olive oil with fresh sweet basil, garlic, pine nuts, and Romano cheese... with sun dried tomatoes..... <i>add</i>	12.95	9.95
	2.25	<i>add</i> 2.25

Fettuccine with Pesto Alfredo Sauce	15.50	12.95
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Homemade Cheese Ravioli of the finest ricotta and our own dough. Served in your choice of tomato or butter sauce..	12.95	8.75
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Tortellini Primavera Hearty Cheese Tortellini tossed with chef's choice of fresh vegetables and served with our rich Alfredo style sauce.....	13.95	
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Fettuccine Ignazio Ignatius Cortese, better known as Nate, combined our richest pasta dish, fettuccine Alfredo, with our most precious seafood, lobster tail. The result is unforgettable, and most fulfilling!.....	market	
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Homemade Lasagna layers of meatsauce, ricotta, sausage, and macaroni.....	13.75	
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Homemade Manicotti delicate crepes stuffed with creamy ricotta.....	12.95	
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	<u>full</u>	<u>half</u>
Chef's Spaghetti Plate A traditional favorite of pasta lovers. Our rich homemade meatsauce covers a bowl of piping hot homemade spaghetti, sauteed fresh mushrooms, green peppers, and a link of our homemade sausage.....	13.50	9.95

Homemade Gnocchi small dumplings, individually made.....	9.95	6.95
Rigatoni Parmigiana	8.50	6.50

Homemade Spaghetti our tender macaroni with either our rich homemade tomato, or butter sauce.....	7.50	5.75
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Linguine with Fresh Mussels sauteed to order in red or white sauce.....	12.95	-
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Spaghetti with ♥tomato sauce or butter sauce.....	7.50	5.25
with pesto sauce..... <i>add</i>	5.45	<i>add</i> 4.70
with anchovies, oil, and garlic..... <i>add</i>	1.25	<i>add</i> 1.25
with red or white clam sauce..... <i>add</i>	6.75	<i>add</i> 5.25
with red or white shrimp sauce..... <i>add</i>	12.50	-
with red or white lobster sauce.....	market	-
with red or white calamari sauce... <i>add</i>	9.25	-
with vodka sauce..... <i>add</i>	4.95	

Any of the spaghetti items may be substituted with linguine, cappelini, shells, rigatoni, zita, fettuccine, or angel hair.

The following items priced only as additions to Pasta ala Carte dishes:

Two Homemade Meatballs	2.50
Marinara Sauce (prepared to order).....	1.50
Homemade Meatsauce	2.50
One Thick Pork Chop	9.95
Two Thick Pork Chops	14.95
Melted Mozzarella Cheese	1.30
Two Homemade Sausage Links	3.50

Fresh Sauteed Mushrooms or Green Peppers	1.95
Homemade Veal and Peppers	8.75
Breaded Veal Cutlet	11.75
Chicken Cutlet Parmigiana	8.75
Chicken in Marinara Sauce	7.25
Homemade Sausage Patty	4.25

May We Recommend a Fresh Tossed Salad with your pasta selection..... 2.75

with your choice of ♥Homemade Italian, Homemade Russian, Ranch, Homemade Creamy Blue, Parmesan Pepper, Honey Mustard, or Homemade French dressing (crumbly blue cheese 1.60 additional).

♥ Upon request, these items will be prepared and served within the Creative Cuisine guidelines of The American Heart Association. ♥

Gift Certificates

For the perfect gift idea, try a Cortese gift certificate. At Cortese we do many things and we do them well, from Pizza to Surf & Turf. Our menu versatility and consistent high quality makes a Cortese Gift Certificate appropriate for any occasion, at any dollar value you choose.

There is a \$3.50 plate charge for shared entrees.

Dinners "To Go"

For those times when you need a break let us do the work. Our staff will prepare any item on our menu from a snack to a self-tailored feast at no extra cost.

Entree Salads

Blackened Chicken Breast Salad Mixed field greens, shredded carrots, diced tomato, shredded Cheddar, chopped egg and blackened chicken breast served with a cucumber-bacon ranch..... 9.50
Vermicelli Toss Mixed field greens, shredded carrots, diced tomato, shredded Cheddar, chopped egg and blackened chicken breast along with a nest of vermicelli pasta served with honey mustard dressing..... 9.95
Chicken Caesar Salad Seasoned chicken breast atop a mound of tossed romaine, pecorino Romano and a traditional Caesar dressing with croutons..... 9.50
♥Chef's Salad with ham, turkey, and American cheese..... 9.25

Fresh Baby Spinach Salad Baby spinach leaves topped with bean sprouts, chopped egg, bacon and sliced mushrooms with or without a seasoned chicken breast to make it a meal! Served with raspberry vinaigrette.
 With Chicken..... 9.50 Without Chicken..... 7.25
Antipasto Salad Crisp iceberg lettuce, fresh vegetables, a variety of meats and cheeses. We recommend our famous house Italian dressing for this colossal salad! Served with crusty French bread..... 9.50
♥Garden Vegetable Salad of all the fresh vegetables in our kitchen..... 7.25

Sandwich Menu

Hamburger with French fries and tossed salad..... 8.50
♥Hamburger of extra lean ground beef..... 5.25
♥Veggie Burger a mixture of chopped vegetables, cheeses, and grains formed to make this meatless burger, served on a hard roll with lettuce, tomato, onion, and barbeque sauce..... 5.95
 With: Melted American or Swiss Cheese..... add .80
 Choice of bacon, sauteed onions, or peppers..... add .75
♥Tenderloin on French bread..... 9.95
Turkey, Ham or Roast Beef Club on toast with cottage cheese or applesauce..... 7.95
♥Roast Beef thinly sliced with au jus for dunking.. 7.95
Cheese Steak sandwich of roast beef with sauteed onions and green peppers..... 8.50
Charbroiled Chicken Breast with lettuce and tomato on a hard roll (mayo optional)..... 6.95
Chicken Cutlet sandwich of a boneless breaded chicken breast with lettuce, tomato, and mayo..... 6.95

Grilled Ham and Cheese..... 4.95
Grilled American Cheese with bacon and sliced tomatoes..... 4.50
B.L.T. bacon, lettuce, and tomato on toast..... 5.25
♥T.L.T. turkey, lettuce, and tomato on toast..... 6.15
Battered Haddock Filet sandwich with homemade tartar or cocktail sauces..... 7.25
Veal and Peppers a sandwich portion of our homemade specialty..... 9.25
Homemade Hot Meatball served open faced covered with tomato sauce on Italian bread..... 6.95
Homemade Meatballs on French bread..... 6.95
Homemade Italian Sausage..... 7.25
 With: Melted American or Mozzarella Cheese..... add .80
 Sauteed fresh green peppers and onions..... add 1.25
 On toasted garlic bread..... add 2.25

Submarine Sandwiches

Served on a fresh sub roll with Italian dressing, sliced tomatoes, lettuce, sliced onions, and mayonaise.

American Sub with roast beef, ham, turkey, and American cheese..... 7.95
Meatless Sub with Swiss or American cheese..... 6.50
Tuna Sub..... 7.50
Italian Sub with salami, capicollo, pepperoni, mozzarella, and pepperoncini..... 7.95
Roast Beef, ♥Turkey, or Ham Sub..... 8.25
♥Charbroiled Chicken Breast Sub..... 9.75

Meatball or Italian Sausage Sub with homemade tomato sauce..... 7.95
Chicken Parmigiana Sub two breaded cutlets with melted cheese and tomato sauce..... 9.95
Eggplant Parmigiana Sub..... 8.75
Chicken Rosemary Sub two chicken breasts sauteed with rosemary, topped with lettuce, tomato, onions, mayo and Italian dressing, and melted American cheese..... 10.25

Basket Dinners

Served with a fresh vegetable garnish and French fries.

Southern Fried Chicken honey dipped and crispy..... 13.50
Jumbo Breaded Shrimp with homemade cocktail sauce..... 16.95
Breaded Juicy Scallops served with homemade tartar sauce..... 16.75
Finger Foods Basket an assortment of crispy golden shrimp, scallops, homemade mozzarella sticks, homemade onion rings, chicken fingers, and breaded mushrooms served with tartar, cocktail, honey dijon and tomato sauces for dipping..... 14.50
Chicken Fingers strips of all white breast meat in our seasoned breading, served with honey dijon sauce..... small 5.95 large 10.75

Wraps

Beef Teriyaki Tenderloin Tips sauteed with homemade teriyaki sauce, peppers and onions all wrapped with lettuce in a soft whole wheat wrap..... 9.50
Homemade Pesto Turkey Wrap Sliced turkey breast, homemade pesto, shredded lettuce, onions, cheddar, diced tomato wrapped in a tomato basil wrap..... 9.50
Honey Mustard Chicken Wrap Your choice of crispy or charbroiled chicken breast, honey mustard dressing, shredded lettuce, cheddar, diced tomato, wrapped in a soft flour wrap..... 8.50
Buffalo Chicken Wrap Crispy chicken tenders tossed with our hot or mild Buffalo chicken wing sauce wrapped with shredded lettuce, cheddar, and diced tomato in a soft flour wrap..... 8.50
Chicken Caesar Salad Wrap Dice seasoned chicken breast tossed with Romaine, homemade croutons, pecorino Romano, and traditional Caesar dressing in a whole wheat wrap..... 9.25

Pizza & Wings

Tomato and Cheese Pizza with mozzarella, Romano, and our homemade pizza sauce.....*eight slice* 9.25
four slice 5.50

Double Dough Pizza eight slice only..... 10.50

White Garlic Pizza.....*eight slice* 10.25 *four slice* 5.95

Florentine Pizza

Fresh spinach, sour cream, and onions with Romano and mozzarella cheeses.....*eight slice* 12.25 *four slice* 7.25

Pesto Pizza fresh sweet basil, garlic, and pine nuts with Romano and mozzarella cheeses.....*eight slice* 14.75
four slice 8.50

The Cortese Special Pizza is loaded with a sampling of pepperoni, sausage, meatsauce, mushrooms, green peppers, onions, and black olives covered with a thick layer of mozzarella and Romano cheeses.

Eight slice..... 16.75 *Four slice*..... 9.95

Toppings.....*eight slice* 2.40 *four slice* 1.35

Homemade Sausage	Double Mozzarella
Genoa Salami	Fresh Green Peppers
Pepperoni	Anchovies

♥Homemade Meatsauce	♥Fresh Diced Onions
♥Black Olives	♥Broccoli Florets
♥Mushrooms	♥Fresh Spinach
♥Fresh Sliced Tomatoes	

More Toppings.....*eight slice* 3.50 *four slice* 2.15

Sliced homemade meatballs, eggplant, fresh homemade sausage chunks or chicken spiedies.

♥*Upon request, our pizza will be prepared with lowfat mozzarella, and choice of these toppings.*

Chicken Wings Hot or mild served with celery sticks, and our creamy bleu cheese dressing.

Six..... 4.25 *Twelve*..... 6.95

Side Orders

Toscana Bread fresh French bread topped with our homemade pesto sauce, diced tomatoes, fresh chopped spinach, and mozzarella cheese..... 8.50

Single Antipasto meats, cheeses, and fresh veggies topped with anchovies, and Italian dressing..... 5.75

Topped with imported Italian tuna fish.....*add* 3.50

Homemade Onion Rings..... 6.50

Homemade Mozzarella Sticks..... 7.95

Toasted Garlic Bread hot from the oven..... 5.25

Covered with melted mozzarella cheese..... 6.95

French Fried Potatoes..... 2.75

Breaded Fresh Mushrooms homemade, served with ranch dip..... 7.75

Beer

Imported

Heineken
Amstel Light
Sam Adams
Sam Adams Cherry Wheat
Beck's
Guinness Draught Can
Labatt's Blue
Labatt's Blue Light
Corona

N/A Beer

Kaliber
O'Doules

Domestic

Ommegang
Sierra Nevada Pale Ale
Blue Moon Wheat
Michelob Light
Michelob Ultra
Budweiser
Bud Light
Miller Lite
Coo's Light

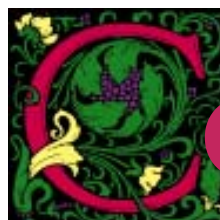
Draught Beers

Imported

Smithwicks
Bass Ale

Domestic

Budweiser
Yuengling
Coo's Light
Michelob Light



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