

# THE CORNER ROOM

## ANTIPASTI

**CORNER ROOM ANTIPASTI PLATTER** 25

a bountiful selection of cured meats, cheeses & vegetables\*

**BAKED CRESEPELLE** 12

braised beef, ricotta, pecorino, tomato jus, amazing

**ZUPPA DEL GIORNO** MKT

rotating

**GARLIC BREAD** 6

house sourdough, garlic butter, parmesan

**FRIED SQUID\*** 12

Rhode Island squid, pepperoncinis & lemons, served with pizzaiola sauce and aioli

**BEEF CARPACCIO\*** 10

thinly sliced raw beef, capers, red onion, aioli & shaved parmesan cheese

## SALADS

**BEET SALAD** 11

local beets, spicy greens, ricotta salata, white balsamic vinaigrette

**CAPRESE** 12

house made mozzarella, local tomatoes, basil, evoo, vincotto, sea salt

## PIZZA 12"

**PIZZA MARGHERITA 16**

*the classic* - tomato sauce, house made mozzarella, basil

**PROSCIUTTO & SPICY GREENS 18**

garlic & parmesan flatbread with raw spicy greens, cherry tomatoes, pickled onions, sliced prosciutto

**FONTINA & MUSHROOM 19**

caramelized onion, roasted garlic, crispy sage, vin cotto

**ROASTED SQUASH & GOAT CHEESE 19**

roasted garlic, fennel salami, kale, calabrian chili honey

**CREATE YOUR OWN**

tomato sauce & cheese - \$12

additional toppings \$2.50 each

pepperoni, crispy prosciutto, roasted peppers, roasted tomatoes, olives, spinach, onions, mushrooms, fresh tomatoes, sausage, baked egg\*, goat cheese, aged grana padano, provolone, housemade mozzarella (\$6), prosciutto (\$8)

**BRUSCHETTA** 10

toasted house made bread, evoo, garlic

- slow roasted tomato, house made mozzarella, fresh basil
- caramelized delicata squash and onion, smoked provolone, pesto
- whipped ricotta, EVOO, herbs

**VERDURAS** 1 for \$6 - 3for \$15

- marinated beets with pistachios & white balsamic vinaigrette
- roasted Italian olives with citrus, herb & anchovy
- marinated roasted red peppers

**STEAMED MAINE MUSSELS** 16

garlic, tomato, vermouth, basil, pine nuts, garlic bread

**ARANCINI** 10

fried fontina cheese filled mushroom risotto balls, pizzaiola sauce

**CAESAR\*** 10

*the tradition continues*

whole leaf romaine hearts, parmesan cheese, frico, white anchovies

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## DINNER

### PASTA

<b>TRUFFLE MAC &amp; CHEESE</b>	<b>20</b>	<b>GEMELLI</b>	<b>17/23</b>
four cheese fonduta & truffle oil		basil-pine nut pesto, squash, pecorino	
<b>SEAFOOD FRA DIAVOLO</b>	<b>20/28</b>	<b>PENNE ARRABIATA</b>	<b>19/25</b>
local fish, shrimp, mussels, squid, linguine, Calabrian chili, tomato brodo, herbs		"angry sauce" garlic, chili flakes, roasted tomatoes, evoo, pecorino	
<b>FETTUCINI BOLOGNESE</b>	<b>19/28</b>	<b>PAPPARDELLE &amp; MUSHROOMS</b>	<b>17/23</b>
classic Italian meat sauce with parmesan cheese		local mushrooms with truffle cream sauce	
<b>SPAGHETTI &amp; MEATBALLS</b>	<b>17/25</b>	<b>GLUTEN FREE PASTA</b>	<b>+3</b>
ground pork and beef meatballs, mama sauce, parmesan, herbs		inquire with your server	

### SECONDI

<b>CHICKEN PARMIGANO*</b>	<b>22</b>	<b>PAN SEARED LOCAL FISH*</b>	<b>30</b>
pan fried chicken breast with tomato and provolone & parmesan cheese		roasted delicata squash and caramelized onion, local mushroom butter sauce, spicy greens & radish	
<b>RED WINE BRAISED SHORT RIB</b>	<b>30</b>	<b>PAN ROASTED DUCK BREAST</b>	<b>32</b>
sage polenta, roasted brussel sprouts, pan jus, vin cotto, pickled red onions		squash risotto, roasted cauliflower & kale, golden raisin-pancetta vinaigrette, duck jus, spiced pepitas	
<b>PAN ROASTED HANGER STEAK</b>	<b>30</b>		
crispy EVOO fingerling potatoes, wilted spinach, sundried tomato tapenade, jus			

### BITES & SIDES 7

<b>PASTA</b>		<b>ROASTED DELICATA AND ONIONS</b>	
penne or spaghetti with mama sauce, butter, or evoo		Parmesan	
<b>SMASHED FINGERLING POTATOES</b>		<b>ROASTED LOCAL CARROTS</b>	
evoo & herbs		vincotto	
<b>PAN ROASTED BRUSSEL SPROUTS</b>		<b>WILTED SPINACH</b>	
golden raisen-pancetta vinaigrette		garlic & lemon	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS // PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES