

THE CORNER ROOM

PASTA

TRUFFLE MAC & CHEESE	20	GEMELLI	17/25
four cheese fonduta & truffle oil		basil pesto, goat cheese, cherry tomato	
SQUID INK CAMPANELLE	19/28	PENNE ARRABIATA	17/25
mussels, shrimp, Calabrian chili, tomato broth, lemon zest		"angry sauce" garlic, chili flakes, roasted tomatoes, evoo, pecorino	
FETTUCINI BOLOGNESE	18/27	PAPPARDELLE & MUSHROOMS	19/28
classic Italian meat sauce with parmesan cheese		local mushrooms with truffle cream sauce	
SPAGHETTI & MEATBALLS	18/27	GLUTEN FREE PASTA	+3
ground pork and beef meatballs, mama sauce, parmesan, herbs		inquire with your server	

SECONDI

CHICKEN PARMIGANO	22	CIOPPINO	30
pan fried chicken breast with tomato and provolone & parmesan cheese		local fish, mussels, shrimp, calamari, fennel, saffron tomato broth, pesto bruschetta	
PAN ROASTED LOCAL PORK CHOP*	32	PAN SEARED LOCAL FISH*	32
Crispy fingerling potatoes, roasted broccoli rabe, golden raisin-pancetta agroducle		roasted local zucchini, potato, grape tomato olive tapenade, local greens, radish, crispy chick peas	

BITES & SIDES 8

PASTA

penne or spaghetti with mama sauce, butter, or evoo

SMASHED FINGERLING POTATOES

evoo & herbs

ROASTED BROCCOLI RABE

chili, garlic, olive oil, lemon

ROASTED LOCAL ZUCCHINI

pesto & parmesan

WILTED SPINACH

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

THE CORNER ROOM

ANTIPASTI

25

CORNER ROOM

ANTIPASTI PLATTER

a bountiful selection of cured meats, cheeses & vegetables*

ZUPPA DEL GIORNO

rotating

MKT

GARLIC BREAD

house sourdough, garlic butter, parmesan

8

FRIED SQUID

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

15

BEEF CARPACCIO*

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

12

SALADS

BEET SALAD

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

12

CAPRESE

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

14

PIZZA 12"

PIZZA MARGHERITA 18

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

CREATE YOUR OWN

tomato sauce & cheese - \$13

additional toppings \$3.00 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

13

toasted house made sourdough, evoo, garlic

- slow roasted tomato, house made mozzarella, fresh basil
- braised cannellini beans, fennel- sausage, broccoli rabe
- whipped ricotta, EVOO, herbs

VERDURAS

1 for \$6 - 3 for \$15

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

STEAMED MAINE

16

MUSSELS

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

ARANCINI

fried fontina cheese filled mushroom risotto balls, pizzaiola sauce

11

CAESAR*

12

the tradition continues

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