

THE CORNER ROOM

PASTA

TRUFFLE MAC & CHEESE	23	GEMELLI	20/28
four cheese fonduta & truffle oil		parsley-walnut pesto, delicata squash, goat cheese	
SQUID INK CAMPANELLE	23/30	PENNE ARRABIATA	20/28
mussels, shrimp, Calabrian chili, tomato broth, lemon zest		"angry sauce" garlic, chili flakes, roasted tomatoes, evoo, pecorino	
FETTUCINI BOLOGNESE	23/30	PAPPARDELLE & MUSHROOMS	23/30
classic Italian meat sauce with parmesan cheese		local mushrooms with truffle cream sauce, parmesan	
SPAGHETTI & MEATBALLS	22/30	PUMPKIN RADIATORE	23/30
ground pork and beef meatballs, mama sauce, parmesan, herbs		delicata squash, lardons, caramelized onion, brown sage butter, goat cheese, vincotto	
GLUTEN FREE PASTA	+4		
inquire with your server			

SECONDI

CHICKEN PARMIGANO	25	CIOPPINO	32
pan fried chicken breast with tomato, provolone & parmesan cheese		local fish, mussels, shrimp, calamari, fennel, saffron tomato broth, bruschetta	
PAN ROASTED HANGER STEAK	32	PAN SEARED LOCAL FISH*	35
crispy fingerling potatoes, wilted spinach, mushroom and roasted shallot jus		toasted farro, roasted local squash, kale, arugula, pumpkin seed pesto	
RED WINE BRAISED SHORT RIB	35	PAN ROASTED PORK TENDERLOIN	33
squash risotto, caramelized brussels sprouts, pickled red onion, braising jus		baked polenta, local sauerkraut, roasted carrots, pancetta-mustard jus	

BITES & SIDES 9

PASTA		SMASHED FINGERLING POTATOES	
penne or spaghetti with mama sauce, butter, or evoo		evoo & herbs	
ROASTED BRUSSELS SPROUTS		WILTED SPINACH	
chili, garlic, olive oil, lemon, honey		garlic & lemon	

THE CORNER ROOM

ANTIPASTI

CORNER ROOM 27

ANTIPASTI PLATTER

a bountiful selection of cured meats, cheeses & vegetables*

ZUPPA DEL GIORNO MKT

rotating

GARLIC BREAD 8

house sourdough, garlic butter, parmesan

FRIED SQUID 15

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

BEEF CARPACCIO* 13

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

BAKED CRESPELLE 15

braised short rib, ricotta, pecorino, tomato braising jus, amazing!

SALADS

BEET SALAD 13

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

CAPRESE 14

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

PIZZA 12"

PIZZA MARGHERITA 20

the classic - tomato sauce, house made mozzarella, basil

PROSCIUTTO & SPICY GREENS 20

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

FONTINA & MUSHROOM 21

caramelized onion, roasted garlic, crispy sage, vin cotto

CREATE YOUR OWN

tomato sauce & cheese - \$15

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 (\$8), prosciutto (\$8)

BRUSCHETTA

toasted house made sourdough, evoo, garlic

- slow roasted tomato, house made mozzarella, fresh basil 15

- whipped ricotta, EVOO, herbs 13

VERDURAS 1 for \$8 - 3for \$21

- marinated beets with pistachios & white balsamic vinaigrette

- roasted Italian olives with citrus, herb & anchovy

- marinated roasted red peppers

STEAMED MAINE 20

MUSSELS

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

ARANCINI 12

crispy mushroom risotto balls fontina cheese, pizzaiola sauce

ROASTED LOCAL 12

DRAGON CARROTS

carrot-mascarpone puree. calabrian chili honey, goat cheese

CAESAR* 13

the tradition continues

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