

THE CORNER ROOM



PASTA

TRUFFLE MAC & CHEESE	23	GEMELLI	20/28
four cheese fonduta & truffle oil		basil pesto, blistered grape tomato, local goat cheese	
SQUID INK CAMPANELLE	23/30	PENNE ARRABIATA	20/28
mussels, shrimp, Calabrian chili, tomato broth, lemon zest		<i>"angry sauce"</i> 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	PENNE AL POLLO	23/30
ground pork and beef meatballs, mama sauce, parmesan, herbs		lemon roasted chicken, Zucchini, sundried tomato, parmesan cream, parmesan & herbs	
GLUTEN FREE PASTA	+ 4		
inquire with your server			

SECONDI

CHICKEN PARMIGANO	25	CIOPPINO	35
pan fried chicken breast with tomato, provolone & parmesan cheese		local fish, mussels, shrimp, calamari, fennel, saffron tomato broth, bruschetta	
PAN ROASTED HANGER STEAK	33	PAN SEARED LOCAL FISH*	35
crispy fingerling potatoes, roasted zucchini, Calabrian pesto		Parmesan risotto, marinated corn, tomato, zucchini, greens, pesto	

BITES & SIDES 9

PASTA	SMASHED FINGERLING POTATOES
penne or spaghetti with mama sauce, butter, or evoo	evoo & herbs
ROASTED ZUCCHINI	WILTED SPINACH
Calabrian Pesto	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

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 MUSSELS **20**
garlic, tomato, vermouth, basil, pine nuts, garlic bread

ARANCINI **12**
crispy mushroom risotto balls fontina cheese, pizzaiola sauce

CAESAR* **13**
the tradition continues
whole leaf romaine hearts, parmesan cheese, frico, white anchovies

CR CHOPPED SALAD **14**
marinated olives, finocchieta, housemade mozzarella, tomato, giardiniera, radish, chickpeas, herb vinaigrette

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