

THE CORNER ROOM

PASTA

TRUFFLE MAC & CHEESE	23	GEMELLI	20/28
four cheese fonduta & truffle oil		basil- herb pesto, blistered grape tomato, local 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	23/30	PENNE AL POLLO	23/30
ground pork and beef meatballs, mama sauce, parmesan, herbs		lemon roasted chicken, delicate squash, sundried tomato, parmesan cream, parmesan & herbs	
ORRECHIETTE	23/30		
sausage, broccoli rabe, garlic, sage, pecorino			
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, broccoli rabe, Calabrian pesto		leek & squash risotto, roasted local carrots, arugula, Genovese salsa verde	
RED WINE BRAISED SHORT RIB	38		
roasted celery root, wilted spinach, gorgonzola, pickled onions, vin cotto, braising jus			

BITES & SIDES 9

PASTA		SMASHED FINGERLING POTATOES	
penne or spaghetti with mama sauce, butter, or evoo		evoo & herbs	
SPICY ROASTED BROCCOLI RABE		WILTED SPINACH	
garlic & sherry vinegar, chili flakes		garlic & lemon	
ROASTED LOCAL CARROTS			
Calabrian Pesto			

*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, arugula, 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

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