

# THE CORNER ROOM

## PASTA

<b>TRUFFLE MAC &amp; CHEESE</b>	23	<b>GEMELLI</b>	20/28
four cheese fonduta & truffle oil		basil pesto, blistered grape tomato, local goat cheese	
<b>ORECCHIETTE</b>	23/30	<b>PENNE ARRABIATA</b>	20/28
Sausage, pickled cipollini, broccoli rabe, garlic, olive oil, chili flakes,		"angry sauce"	
<b>FETTUCINI BOLOGNESE</b>	23/30	garlic, chili flakes, roasted tomatoes, evoo, pecorino	
classic Italian meat sauce with parmesan cheese		<b>PAPPARDELLE &amp; MUSHROOMS</b>	23/30
<b>SPAGHETTI &amp; MEATBALLS</b>	22/30	local mushrooms with truffle cream sauce, parmesan	
ground pork and beef meatballs, mama sauce, parmesan, herbs		<b>PAPPARDELLE</b>	23/30
<b>GLUTEN FREE PASTA</b>	+4	preserved lemon, caramelized fennel & onion, peas, asparagus, cream, parmesan	
inquire with your server			

## SECONDI

<b>CHICKEN PARMIGANO</b>	25	<b>CIOPPINO</b>	35
pan fried chicken breast with tomato, provolone & parmesan cheese		local fish, mussels, shrimp, calamari, fennel, saffron tomato broth, bruschetta	
<b>PAN ROASTED HANGER STEAK*</b>	33	<b>PAN SEARED LOCAL FISH*</b>	35
crispy fingerling potatoes, roasted asparagus, Calabrian pesto		parmesan, pea, fava risotto, greens, roasted carrots, Genovese salsa verde	

## BITES & SIDES 9

<b>PASTA</b>	<b>SMASHED FINGERLING POTATOES</b>
penne or spaghetti with mama sauce, butter, or evoo	evoo & herbs
<b>ROASTED CARROTS</b>	<b>WILTED SPINACH</b>
Calabrian Pesto	garlic & lemon
	<b>ROASTED ASPARAGUS</b>
	lemon, parmesan

# 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

crispy mushroom risotto balls 12  
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