

## TO START

**Today's Regional *Italian* Breakfast Favorite** 3

**Cinnamon Sugar Doughnuts**- Prepared to Order ~  
Dolce de Leche 7

**Fruit and Yogurt** - Seasonal fruit, Greek Yogurt,  
Balsamic Honey 8

**Arancini**- Fried Mushroom Risotto Balls ~ Filled with  
Fontina Cheese 7

**Zuppa del Giorno**- Different Every Day (*Market*)

**Tomato Mozzarella Bruschetta**- Slow Roasted  
Tomatoes, CR Mozzarella Cheese and Basil ~  
Toasted CR Sourdough 8

**Salmon Bruschetta**- Smoked Salmon, Mascarpone,  
Red Onions & Roasted Peppers, Caper Berries  
Toasted CR Sourdough 14

## BREAKFAST PLATES

**Ricotta Pancakes** –Spiced Apple Raisin, Honey Whipped Ricotta and Maine  
Maple Syrup 8

**Brioche French Toast**- Orange Hazelnut Butter, Maine Maple Syrup 10

**Two Farm Eggs\***- Any Style, Choice of Meat, Choice of Toast with Potatoes 9

**Norcino Colazione\*** *the Butcher's Breakfast*, Pork Hash, Bacon, Sausage, Two  
Pork Fat Basted Eggs and Polenta with CR Foccacia 13

**Eggs Benedict\***- Poached Eggs, Prosciutto, CR Foccacia and EVOO  
Hollandaise 12

**Local Tomatoes\***- CR Mozzarella, Scrambled eggs, Arugula, Crispy Prosciutto  
and EVOO Hollandaise 12

**Pork Hash\***- CR Braised Pork & Sweet Potato Hash, Aleppo, Poached eggs  
and CR Foccacia ~ Parmesan & Vincotto 12

**Frittata del Giorno\***- Side Salad 12

**Duck Prosciutto Bruschetta\***- EVOO Whipped Ricotta and Sunny Side Up  
Egg ~ Truffle Oil 12

**Spaghetti Carbonara\***- Cream, Parmesan & Pancetta ~ Sunny Side Up Egg 15

## PIZZA 12"

**Create Your Own Pizza**- Tomato Sauce & Provolone cheese 12  
Toppings - \$2.50 (Pepperoni, Crispy Prosciutto, Roasted Peppers, Slow Tomatoes, Olives, Spinach, Onions,  
Mushrooms, Sausage, Baked Egg, Goat Cheese, Aged Parmesan, Provolone, Fresh Tomatoes, (Sliced  
Prosciutto \$4) (Housemade Mozzarella \$5)

**Dopo Pizza\***- Lightly Spiced Tomato Sauce with Pancetta and Pecorino  
Cheese ~ Two Baked Eggs 17

**Spinach and Ricotta Pizza**- Whipped Ricotta, Wilted Spinach, Caramelized Onions, Pancetta 18

**Prosciutto Pizza**- Garlic & Parmesan Flatbread ~ Raw Arugula and Sliced Prosciutto 17

## PANINI Hot Pressed Sandwiches

**Duck Confit Panino**- *Hot Pressed*, Caramelized Onion, Roasted Pepper and Gorgonzola ~ CR Foccacia 11

**Sausage Panino**- CR Roasted Red Pepper Sausage, Peperonata and Pecorino ~ Toasted Baguette 10

**Breakfast Panino\***- Pork Hash, Egg, Fontina and Whole Grain Mustard ~ CR Foccacia 10

**Mozzarella Panino**- *Hot Pressed*, Sundried Tomatoes, Fresh Basil and CR Mozzarella ~ CR Foccacia 9

## SIDES

Bacon 3, Pork Hash 5, Fruit 5, Toast 2, CR Sausage Links 4, One Egg\* 2, CR Potatoes 3, ME Maple Syrup 2

**Roasted Beet Salad**- Arugula, Red and Gold Beets and  
Ricotta Salata ~ White Balsamic Vinaigrette 9

**Caprese**- CR Mozzarella, Local Tomatoes, Basil, Olive  
Oil and Sea Salt 11

**Insalata Mista**- Mixed Greens, Carrots, Radishes and  
Grape Tomatoes ~ Vinaigrette 7

**The Corner Room Chopped Salad**- Arugula, Romaine,  
Radicchio, Marinated Chickpeas, Housemade  
Mozzarella, Cherry Tomatoes, Fennel Salami and  
Shaved Carrots ~ Vinaigrette 11

**Corner Room Antipasti Platter**- A Bountiful Selection  
of Cured Meats, Cheeses & Vegetables 22

*Housemade Pastas Made  
with Local Farm Eggs  
& Traditional Italian Flour*

## PASTA

**Spaghetti and Meatballs**-  
Enough Said 15

**Penne Arrabiatta** "angry  
sauce"- Garlic, Chili Flakes,  
Slow Tomato and Pecorino  
Cheese 14

**Fettucini Bolognese**- Classic  
Italian Meat Sauce 16

**Truffled Macaroni and  
Cheese**- Four Cheese Sauce,  
Pecorino & Scallions 16

**Gemelli**- Kale and Pumpkin Seed  
Pesto, Roasted Cauliflower and  
Pecorino 16

**Garganelli**- Caramelized  
Onions, Squash Puree, Brussel  
Sprouts, Crispy Prosciutto,  
Parmesan and Vincotto 18/24

## Housemade Gluten Free Pasta 3

 Harding Lee Smith, Chef/Owner  
 Greg Wilson, Chef de Cuisine



[www.facebook.com/theroomsME](https://www.facebook.com/theroomsME)

**\*CR DENOTES ITEMS MADE IN HOUSE**

\*Some of our dishes are served raw, undercooked or cooked to order. Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness. 20% gratuity may be applied to parties of 5 or more.