



## SOUP

**Zuppa Del Giorno**- Different Everyday Market Price

## ANTIPASTI (Hot and Cold Appetizers)

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

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

**Garlic Bread**- CR Sourdough Bread, with Garlic Butter & Parmesan Cheese 6

**Fried Squid\***- Peperoncini & Lemons ~ Pizzaiola Sauce and Aioli 12

**Beef Carpaccio\***- Thinly Sliced Raw Beef with Capers, Red Onion, Aioli & Shaved Parmesan 11

**Baked Crespelle**- "the best thing you will ever eat" Italian Crepe with Braised Beef, Ricotta & Herbs 10

**Bruschetta**- Toasted Housemade Bread Brushed with Olive Oil and Garlic Topped with Your Choice of ~

- ☛ Roasted Tomatoes & Housemade Mozzarella 9
- ☛ Whipped Ricotta, Herbs, Olive Oil & Maine Sea Salt 9
- ☛ Braised Cannellini Beans, Nduja ~ Olive Oil & Scallions 10

**Pesce Crudo\***- Today's Selection of the Freshest Seafood, Barely Touched (Market)

**Arancini**- Fried Mushroom Risotto Balls Filled with Fontina Cheese 9

**Steamed Maine Mussels**- Garlic, Tomato, Basil & Pine Nuts ~ Cheesy Garlic Bread 16

**Vegetables** (choose one for \$6 or all four for \$18)

- ☛ Marinated Beets - Pistachios & White Balsamic Vinaigrette
- ☛ Olives - Italian Olives- Roasted with Citrus, Herbs and Anchovy
- ☛ Marinated Roasted Red Peppers
- ☛ Giardiniera- CR Pickled Vegetables

## SALAD

**Caesar\***- The Tradition Continues, Whole Leaf Romaine Hearts, Parmesan Frico & White Anchovies 10

**Roasted Beet Salad**- Arugula, Ricotta Salata and White Balsamic Vinaigrette 10

**Bitter Greens Salad**- Radicchio, Endive, Roasted Grapes, Hazelnuts and Pecorino Cheese 10

**CR chopped Salad**- Arugula, Romaine, Radicchio, Marinated Chickpeas, CR Mozzarella, Cherry Tomatoes, Fennel Salami & Shaved Carrots ~ Vinaigrette 12

**Insalata Mista**- Mixed Greens, Carrots, Radishes & Grape Tomatoes ~ Vinaigrette 8

**Caprese**- CR Mozzarella, Local Tomatoes, Basil, Olive Oil, Sea Salt 12

## PIZZA (12")

**Pizza Margherita**- the classic Tomato Sauce, CR Mozzarella & Basil 16

**The Dopo Pizza\***- Lightly Spiced Tomato Sauce with Pancetta, Pecorino & Two Baked Eggs 17

**Prosciutto and Arugula Pizza**- Garlic and Parmesan Flatbread Topped with Raw Arugula & Sliced Prosciutto 18

**Spinach & Ricotta**- Caramelized Onions and House Cured Pancetta 19

**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, (Prosciutto \$4), (Housemade Mozzarella \$5)

## SECONDI

**Cast Iron Roasted Chicken**- Polenta, Wilted Greens, Preserved Mushroom Pan Jus 22

**Pan Roasted Duck Breast**- Olive Oil Fried Potatoes, Duck Confit, Broccoli Rabe and Squash Agrodulce 29

**The Corner Room Pork "Saltimbocca"**- Pan Fried Pork Loin with Taleggio Cheese and Prosciutto, Polenta and Garlic Spinach 24

**Pan Roasted Scallops\***- Cauliflower Mascarpone Risotto, Micro-Beet Greens and Shaved Carrots and Lemon Oil 32

**Chicken Parmigiano**- Pan Fried Chicken Breast with Tomato and Provolone Cheese 21

**Pan Roasted Faroe Island Salmon\***- Poached Vegetables and Carrot Puree 27

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

## PASTA

**Spaghetti and Meatballs** 16/22

**Rustic Torchio**- Braised Boar Ragù, Pecorino and Scallions 19/25

**Pappardelle and Mushrooms**- Exotic Mushrooms & Cream 16/22

**Fettucini Bolognese**- Classic Italian Meat Sauce ~ Parmigiano 18/24

**Radiatore**- Smokey Pork and Prosciutto Ragù ~ Pecorino 19/25

**Penne and Sausage**- CR Garlic Sausage, Onions and Spinach ~ Tomato Sauce and Pecorino 18/24

**Pasta Arrabiatta**- "Angry Sauce"- Penne, Garlic, Chili Flakes and Slow Tomato ~ Pecorino 17/23

**Lasagna**- House Meat Sauce, Cheese and Tomato Sauce (one size) 18

**Gemelli**- Kale and Pumpkin Seed Pesto and Roasted Cauliflower ~ Pecorino 17/23

**Linguini**- Shrimp, Sundried Tomatoes and Chorizo Seco ~ Sherry 22/27

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

**Truffled Macaroni & Cheese**- Baked with Cheese Finished with Pecorino and Scallions (one size) 17

**Housemade Gluten Free  
Pasta 3**

## BITES 6

**Pasta**, Penne or Spaghetti

**Roasted Cauliflower**, Caper Brown Butter

**Broccoli Rabe**, Toasted Garlic, Lemon

**EVOO Fried Red Potatoes**, Garlic and Herbs

**Wilted Greens**, Duck Confit

\*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. A 20% gratuity will be applied to parties of 5 or more. Please inform your server of any food allergies at the table.

☛ **Chef/Owner** Harding Lee Smith  
☛ **Chef De Cuisine** Gregory Wilson  
☛ **Sous Chef** Timothy Mitchell

☛ **General Manager** Kate McDonough



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