



SOUP

Zuppa del Giorno – Different Every Day (*market*)

ANTIPASTI

 (Hot and Cold Appetizers)

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

Fried Squid- Rhode Island Squid, Pepperoncinis and Lemons ~ Pizzaiola Sauce, Aioli 12

Cheese Plate- Flight of *Three* Italian Cheeses and Accompaniments 16

Arancini- Deep Fried Mushroom Risotto Balls Filled with Fontina Cheese 8

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

BRUSCHETTA

 (CHOICE OF SIDE ~ ZUPPA (cup), INSALATA MISTA, PASTA SALAD OR GRAIN SALAD)

- 🍷 **Tomato-Mozzarella Bruschetta**- Slow Roasted Tomatoes, CR Mozzarella Cheese & Basil 10
- 🍷 **Cannellini Bean Bruschetta**- Braised Cannellini Beans and Nduja ~ EVOO Oil & Scallions 10
- 🍷 **Salmon Bruschetta**- Smoked Salmon, Mascarpone, Red Onions & Roasted Peppers with Caper Berries 12

SALAD

Savory Tart & Salad- Spinach, Ricotta and Caramelized Onions Tart ~ Arugula Salad, Goat Cheese, Pine Nuts, Roasted Grapes and Crispy Onions Strings 11

Roasted Fish Salad*- *Today's Fish* with Arugula, Beets, Almonds and Goat Cheese ~ Vinaigrette (*market priced*)

Cobb Salad "TGR"*-Greens, Bacon, Chicken, Blue Cheese, Sunny Side Up Farm Egg 12

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

Lunch Caesar*- *Tradition Continues* 10

ADD- Shrimp Scampi 7 / Roasted Fish* (*market*) / Marinated Chicken 6

Insalata Mista - Greens, Radishes, Onions, Grape Tomatoes and Carrots ~ Vinaigrette 8

ADD- Shrimp Scampi 7 / Roasted Fish* (*market*) / Marinated Chicken 6

Beet Salad - Red & Gold Beets with Arugula and Ricotta Salata ~ White Balsamic 10

PIZZA (12")

Pizza Margherita- *A Classic*- Tomato Sauce, CR Mozzarella and Basil 16

Prosciutto and Arugula- Garlic and Parmesan Flatbread ~ Raw Arugula Sliced Prosciutto 18

Spinach & Ricotta- Caramelized Onions, House Cured Pancetta 18

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

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)

SANDWICHES

 (Choose Pasta Salad, Grain Salad, Greens or Fries \$2)

The Corner Room Italian- Stacked High with Mortadella, Prosciutto, Salami, Smoked Mozzarella, Pepperoncinis, Tomatoes, Onion, Lettuce and EVOO ~ CR Focaccia 13

Meatball Panino- *Open Face on Garlic Bread*, Really Good Meatballs, Tomato Sauce and Provolone Cheese 9

Chicken Breast- Smoked Mozzarella, Aioli, Tomato and Arugula ~ CR Focaccia 9

The Burger*- Local Beef, Slow Tomato- Caramelized Onion, Aioli and Arugula 13

Sausage & Peppers- CR Roasted Red Pepper Sausage, Peperonata and Pecorino ~ Toasted Baguette 10

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

The Veg- Roasted Red Peppers, Carrots, Cucumbers and CR Hummus ~ CR Focaccia 8

Prosciutto Panino- *Hot Pressed*, Prosciutto d'Parma, Pickled Peppers, Fontina ~ CR Focaccia 9

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

***CR DENOTES ITEMS MADE IN HOUSE**

- 🍷 Harding Lee Smith, Chef/Owner
- 🍷 Gregory Wilson, Chef de Cuisine



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*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. Please inform your server of any allergies at the table.

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

PASTA

Spaghetti and Meatballs- Enough Said 15

Penne Arrabiatta- "*Angry Sauce*" Garlic, Chili Flakes and Slow Tomatoes ~ Pecorino 13

Pappardelle and Mushrooms- Exotic Mushroom with Cream Sauce 15

Fettucini Bolognese- Classic Italian Meat Sauce with Parmesan 16

Penne and Sausage- CR Garlic-Sausage, Onions and Spinach ~ Tomato Sauce & Pecorino 15

Linguini- Shrimp, Sundried Tomatoes and Chorizo Seco ~ Sherry 19

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

Garganelli- Caramelized Onions, Squash Puree, Brussel Sprouts, Crispy Prosciutto, Parmesan and Vincotto 16

Housemade Gluten Free Pasta Available 3