



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 26

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 26

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 Ragu, 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 Ragu ~ 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.

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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