



SOUP

Zuppa del Giorno - Different Every Day (Market)

ANTIPASTI (Hot and Cold Appetizers)

The Corner Room Antipasti Platter - A Bountiful Selection of Cured Meats, Cheeses & Vegetables 24

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

Fried Squid*- Peperoncini and 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 12

Bruschetta- Toasted Housemade Bread Brushed with Olive Oil and Garlic, Topped with...

- ☛ Roasted Tomatoes & Housemade Mozzarella 10
- ☛ Whipped Ricotta, Herbs, EVOO and Maine Sea Salt 9
- ☛ CR Pesto, Roasted Peppers and Pecorino 9

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 and Pine Nuts ~ Parmesan 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
- ☛ Eggplant Caponata with Pine Nuts

SALAD

Caesar*- *The Tradition Continues*, Whole Leaf Romaine Hearts, Parmesan Frico and 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 and Shaved Carrots ~ Vinaigrette 12

Insalata Mista- Local Greens, Carrots, Radishes and 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 and Basil 17

Pesto- Fontina Finocchietta, Pickled Peppers and Ricotta Salata 18

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 and Cheese 12", Toppings - \$2.50 Each*
Pepperoni, Crispy Prosciutto, Roasted Peppers, Slow Tomatoes, Olives, Spinach, Onions, Mushrooms, Sausage, Baked Egg, Fresh Mozzarella, Goat Cheese, Aged Grana Padano Cheese, Provolone, Fresh Tomatoes, (sliced Prosciutto \$4)

SECONDI

Cast Iron Chicken – Peperonata and Parmesan Polenta 23

The Corner Room Pork "Saltimbocca"- Pan Fried Pork Loin with Taleggio Cheese and Prosciutto, Polenta and Garlic Spinach 26

Pan Seared Scallops- Corn Risotto, Arugula, Crispy Pancetta, and Smoked Paprika Oil 33

Pan Roasted Hanger Steak- Confit Fingerling Potatoes and Fennel, Local Tomato, Greens Salsa Verde 29

Chicken Parmigiano- Pan Fried Chicken Breast with Tomato and Provolone Cheese 24

Pan Roasted Faroe Island Salmon*- Local Zucchini, Potato Gratinée and Chard with Salsa Roja 28

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

PASTA

Torchio and Sausage- CR Garlic Sausage, Peperonata and Pecorino 19/25

Garganelli- Summer Squash, Capers, Tomato, Corn, Garlic, Basil, EVOO and Goat Cheese 18/24

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

Pappardelle and Mushrooms- Exotic Mushrooms with Cream sauce 17/23

Fettucini Bolognese- Classic Italian Meat Sauce with Parmesan 19/25

Truffled Macaroni & Cheese- Baked with Cheese Finished with Pecorino, and Scallions (*One Size*) 18

Spaghetti and Meatballs 17/23

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

Lasagna- Layers of Housemade Meat and Tomato Sauces with Cheese (*one size*) 19

Gemelli- Peas, Parmesan, Cream and Pancetta 18/24

Linguini- CR Pesto, Corn and Tomatoes 18/24

Bucatini- Shrimp, Lobster, Mussels, Chorizo, Lemon and Shallots ~ Garlic, White Wine & Butter 25/29

Housemade Gluten Free Pasta Available 3

BITES 6

Pasta- Penne or Spaghetti

Seared Local Tomato, Salsa Verde and Goat Cheese

EVOO Confit Fingerling Potatoes- Fennel and Herbs

Wilted Greens- Pancetta Toasted Bread Crumbs

Fried Polenta- Salsa Roja

Summer Squash- Herbs and Parmesan

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

☛ **Chef/Owner** Harding Lee Smith
☛ **Chef De Cuisine** Gregory Wilson
☛ **General Manager** Kate McDonough



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