



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 18

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**

*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 15

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

*Housemade Gluten Free
Pasta 3*



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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.

Please inform your server of any allergies at the table.