



TO START

Cinnamon Sugar Doughnuts- Prepared to Order ~ Dolce de Leche 8

Fruit and Yogurt - Seasonal fruit, Greek Yogurt, Balsamic Honey 8

Arancini- Fried Mushroom Risotto Balls ~ Filled with Fontina Cheese 7

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

Tomato Mozzarella Bruschetta- Slow Roasted Tomatoes, CR Mozzarella Cheese and Basil ~ Toasted CR Sourdough 8

Salmon Bruschetta- Smoked Salmon, Mascarpone, Red Onions, Roasted Peppers, and Capers Berries on Toasted CR Sourdough 14

Roasted Beet Salad- Arugula, Red and Gold Beets and Ricotta Salata, White Balsamic Vinaigrette 10

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

Insalata Mista- Mixed Greens, Carrots, Radishes and Grape Tomatoes ~ Vinaigrette 7

The Corner Room Chopped Salad- Arugula, Romaine, Radicchio, Marinated Chickpeas, Housemade Mozzarella, Cherry Tomatoes, Fennel Salami and Shaved Carrots ~ Vinaigrette 11

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

BREAKFAST PLATES

Ricotta Pancakes - Strawberry Rhubarb, Whipped Ricotta and Maine Maple Syrup 9

Norcino Colazione* *the Butcher's Breakfast*, Pork Hash, Bacon, Sausage, Two Pork Fat Basted Eggs and Polenta with CR Focaccia 14

Brioche French Toast- Orange Hazelnut Butter, Maine Maple Syrup 12

Two Farm Eggs*- Any Style, Choice of Meat, Choice of Toast with Potatoes 9

Eggs Benedict*- Poached Eggs, Prosciutto d'Parma, CR Focaccia and EVOO Hollandaise 13

Local Tomatoes*- CR Mozzarella, Scrambled eggs, Arugula, Crispy Prosciutto and EVOO Hollandaise 12

Frittata del Giorno*- Side Salad 12

Duck Prosciutto Bruschetta*- EVOO Whipped Ricotta and Sunny Side Up Egg ~ Truffle Oil 12

Pork Hash*- CR Braised Pork & Sweet Potato Hash, Aleppo, Poached Eggs and CR Focaccia ~ Parmesan & Vincotto 14

PIZZA (12")

Create Your Own Pizza 12"- Tomato Sauce & Provolone Cheese 12

Toppings - \$2.50 Each (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)

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

Spinach & Ricotta- Caramelized Onions, House Cured Pancetta 19

Pesto- Fontina Finocchietta, Pickled Peppers and Ricotta Salata 18

PANINNI (Hot Pressed Sandwiches)

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

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

Breakfast Panino*-Pork Hash, Egg, Fontina and Whole Grain Mustard ~ CR Focaccia Pork Hash, Egg, Fontina and Whole Grain Mustard ~ CR Focaccia 10

SIDES

Bacon 3, CR Pork Hash 7

Fruit 5, Toast 2, CR Sausage Links 4

One Egg* 2, CR Potatoes 3

ME Maple Syrup 2

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

PASTA

Spaghetti and Meatballs-
Enough Said 16

Penne Arrabiatta-"Angry Sauce"
Garlic, Chili Flakes and Slow
Tomatoes ~ Pecorino 14

Fettucini Bolognese- Italian Meat
Sauce with Parmesan 16

Torchio and Sausage-
Housemade Garlic Sausage,
Peperonata and Pecorino 16

Gemelli- Peas, Parmesan, Cream
and Pancetta 15

Garganelli- Summer Squash,
Capers, Tomato, Corn, Garlic,
Basil, EVOO and Goat Cheese 17

**Truffled Macaroni and
Cheese**- Four Cheese Sauce,
Pecorino & Scallions 18

Spaghetti Carbonara*- Cream,
Parmesan and Pancetta ~ Sunny
Side Up Egg* 15

Housemade Gluten Free
Pasta 3

*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.

WINE BY THE GLASS & CARAFE

Wines by Sommelier Erica Archer

SPARKLING

La Luca, Prosecco, Veneto 9

Lamberti, Rosé, Spumante, Veneto 9

Marenco, Strev, Moscato d'Asti, Piemonte 10

Contadi Castaldi Brut, Franciacort Half Bottle 17

WHITES

Prices Denote Glass and Carafe (3 glasses) Pours

Ca' Donini, Pinot Grigio, Veneto 8/19

Purato Catarrato, Pinot Grigio Blend, Sicilia 9/21

La Scolca, "White Label" Gavi, Piemonte 11/26

Stefanini Il Selese, Soave, Veneto 9/22

Argiolas Costamolino, Vermentino di Sardinia 10/24

Scagliola, 'Casot dan Vian', Chardonnay, Piemonte 12/29

Vigneti del Vulture, Pipoli Greco-Fiano, Basilicata 11/26

ROSATO

Prices Denote Glass and Carafe (3 glasses) Pours

Feudi di San Gregorio, Ros'Aura, Campania 9/22

REDS

Prices Denote Glass and Carafe (3 glasses) Pours

Ca' Donini, Montepulciano d'Abruzzo, Abruzzi 8/19

Marchesi di Barolo, Ruvei, Barbera d'Alba Piemonte 11/26

Planeta, Sicilia 13/31

Nozzole, Chianti Classico Riserva, Toscana 12/28

Falesco, Vitiano, Rosso, Umbria 9/21

Cliffhanger, Proprietary Red Blend, Dolomiti, Trentino 9/21

Viberti, Nebbiolo, Langhe, Piemonte 12/28

Remo Farina, Valpolicella Classico Ripasso, Veneto 12/28

BEER

DRAUGHT

ALLAGASH WHITE

SHIPYARD SEASONAL

BANDED HORN

OSBOW

ME BEER CO

UFF ROOMS BLEND CIDER

BOTTLED

ALLAGASH SAISON

BUDWEISER

BUDLIGHT

ATLANTIC REAL ALE

ST. PAULI GIRL

PERONI

CAFE

Coffee 3

Iced Coffee 3

Espresso 4

Doppio 5.75

Latte 5.25

Cappuccino 5.25

Tazo Teas 3

❖ Awake

❖ Zen (D)

❖ Chamomile (D)

❖ Mint (D)

❖ Earl Grey

COCKTAILS

TCR Bloody Mary- Vodka, Tomato Juice, Housemade Horseradish Mix & Celery Bitters ~ Garnished With CR Prosciutto 10

Funny Bunny- Fresh Lemon and Carrot Juice, Housemade Ginger Simple & Hornitos Reposado Tequila (*Who Knew Funny Tasted So Good?!*) 10

Back Bay- Cold River Blueberry Vodka, Muddled Mint, Fresh Nutmeg and Lemon Juice, Topped with Prosecco 12

Espresso Martini- Godiva, Baileys, Stoli Vanilla Vodka & Espresso 10

Classic Bellini- Prosecco and Peach Puree 8