



ANTIPASTI

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

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

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

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

Cheese Plate- Flight of *Three* Italian Cheeses and Accompaniments 18

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

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

- 🍴 Slow Roasted Tomatoes, CR Mozzarella Cheese & Basil 10
- 🍴 Salmon, Mascarpone, Red Onions & Roasted Peppers with Caper Berries 12
- 🍴 Basil Pesto, Roasted Peppers and Pecorino 9

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

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

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

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

Lunch Caesar*- *Tradition Continues* 10

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

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

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)

Pizza Margherita- A Classic- Tomato Sauce, CR Mozzarella and Basil 17

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

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

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

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

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

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

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

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

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

Veg Panino- Caponata, Pine Nuts, Fresh Mozzarella, Basil and Pecorino 8

*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

Pappardelle and Mushrooms-
Exotic Mushroom with Cream
Sauce 15

Fettucini Bolognese- Classic
Italian Meat Sauce with Parmesan
16

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

Gemelli- Peas, Parmesan, Cream
and Pancetta 15

Linguini- Basil Pesto, Corn and
Tomatoes 16

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

*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

COCKTAILS

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

TCR Temptress- New
Amsterdam Gin,
Housemade Calabrian
Chile Syrup , Burnt
Orange, Rosemary, and
Orange Bitters 12

Federal Street - Makers
Mark, Domaine de
Canton, Fresh Lemon and
Ginger Simple Syrup 10

Testa Rossa- Specialty
Housemade Limoncello,
Strawberry Purée and
Rhubarb Syrup 10

Abbracci- Goslings
Rum, Sweet Vermouth,
Campari, and Orange
Juice 9