

THE CORNER ROOM

BRUNCH

STARTERS

CINNAMON SUGAR DOUGHNUTS 7
prepared to order, with dulce de leche

FRUIT AND YOGURT 8
seasonal fruit, greek yogurt, balsamic honey

ZUPPA DEL GIORNO MKT
changes daily

BRUSCHETTA*

- slow roasted tomatoes, house made mozzarella, fresh basil 10
- smoked salmon, mascarpone, red onions, roasted peppers, capers 12
- house cured duck breast prosciutto, evoo, whipped ricotta, sunny side egg, truffle oil 14

CORNER ROOM ANTIPASTI PLATTER 27
a bountiful selection of cured meats, cheeses and vegetables

ARANCINI 8
fried mushroom risotto balls, fontina cheese filled

ROASTED BEET SALAD 10
red and golden beets with arugula, ricotta salata, and white balsamic vinaigrette

CORNER ROOM CHOPPED SALAD 15
marinated olives & chickpeas, finocchieta, house made mozzarella, tomato, giardiniera, radish, herb vinaigrette

CAPRESE 18
house made mozzarella, local tomatoes, basil, olive oil, sea salt

BREAKFAST PLATES

BRIOCHE FRENCH TOAST 12
orange hazelnut butter, maine maple syrup

TWO FARM EGGS* 11
two eggs any style, choice of meat, toast, homefries

NORCINO COLAZIONE* 14
the butcher's breakfast
house braised pork & sweet potato hash, bacon, sausage, pork fat basted eggs, polenta, house made foccacia

PORK HASH* 14
house braised pork & sweet potato hash, aleppo, poached eggs, pecorino, house made foccacia

RICOTTA PANCAKES 9
blueberries, whipped ricotta, maine maple syrup

EGGS BENEDICT* 12
poached eggs, prosciutto, house made foccacia, & evoo hollandaise

LOCAL TOMATOES* 12
housemade mozzarella, scrambled eggs, arugula, crispy prosciutto and evoo hollandaise

FRITTATA DEL GIORNO* 12
with side salad

THE CORNER ROOM

BRUNCH

PASTA

PAPPARDELLE AND MUSHROOMS 16
local mushrooms with truffle cream sauce

FETTUCCINI BOLOGNESE 16
classic Italian meat sauce with parmesan cheese

SPAGHETTI AND MEATBALLS 17
ground pork and beef meatballs, mama sauce, herbs and parmesan cheese

GEMELLI 16
walnut-parsley pesto, roasted cauliflower, spiced walnuts, pecorino cheese

CARBONARA 16
house cured pancetta, pecorino & parmesan cheese, cream, sunny side up egg

PENNE ARRABIATA 14
"angry sauce"
garlic, chili flakes, slow roasted tomatoes, evoo, pecorino cheese

PIZZA

SPINACH & RICOTTA 19
whipped ricotta, wilted spinach, caramelized onions, house cured pancetta, nutmeg, vincotto

PROSCIUTTO & ARUGULA 18
garlic & parmesan flatbread, raw arugula, cherry tomatoes, pickled onion, sliced prosciutto

CREATE YOUR OWN
tomato sauce & cheese - \$12
additional toppings \$2.50 each
pepperoni, crispy prosciutto, roasted peppers, roasted tomatoes, olives, spinach, onions, mushrooms, fresh tomatoes, sausage, baked egg*, goat cheese, aged grana padano, provolone, house made mozzarella (\$5), prosciutto (\$4)

PANINI

BREAKFAST PANINI 10
hot pressed, pork hash, egg, fontina, whole grain mustard, house made foccacia

MOZZARELLA PANINI 11
hot pressed, sundried tomato tapenade, fresh basil, house made mozzarella, house made foccacia

PROSCIUTTO APPLE MOSTARDA 13
sliced prociutto, smoked provolone, apple mostarda, arugula

SIDES

BACON 3
PORK HASH 7
FRUIT 5
TOAST 2

ONE EGG* 2
POTATOES 3
SAUSAGE 3
ME MAPLE SYRUP 2