

THE CORNER ROOM

DINNER

ANTIPASTI

CORNER ROOM 27

ANTIPASTI PLATTER
a bountiful selection of cured meats, cheeses & vegetables*

ZUPPA DEL GIORNO MKT
changes daily

GARLIC BREAD 6
house sourdough, garlic butter, parmesan

FRIED SQUID* 12
Rhode Island squid, pepperoncinis & lemons, served with pizzaiola sauce and aioli

BEEF CARPACCIO* 10
thinly sliced raw beef, capers, red onion, aioli & shaved parmesan cheese

STEAMED MAINE MUSSELS 16
garlic, tomato, vermouth, basil, pine nuts, garlic bread

SALADS

ROASTED BEET SALAD 11
red and golden beets with arugula, ricotta salata, white balsamic vinaigrette

DI SPINACI 12
spinach, roasted cauliflower, pickled red onions, chickpeas, goat cheese, spiced pepitas, sherry mustard vinaigrette

CAPRESE 12
house made mozzarella, local tomatoes, basil, evoo, vincotto, sea salt

PIZZA 12"

PIZZA MARGHERITA 15
the classic - tomato sauce, house made mozzarella, basil

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

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

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, housemade mozzarella (\$5), prosciutto (\$4)

ARANCINI 9
fried mushroom risotto balls with fontina cheese

BAKED CRESPELLE 14
Italian crepe with braised beef, ricotta, herbs

BRUSCHETTA 10
toasted house made bread, evoo, garlic
• slow roasted tomato, house made mozzarella, fresh basil
• whipped ricotta, herbs, sea salt

VERDURAS 1 for \$6 - 4 for \$18

- marinated beets with pistachios & white balsamic vinaigrette
- roasted Italian olives with citrus, herb & anchovy
- marinated roasted red peppers
- eggplant caponata with pine nuts

CORNER ROOM CHOPPED SALAD 12
marinated olives, finochietta, house made mozzarella, tomato, giardiniera, radish, chickpeas, herb vinaigrette

CAESAR* 10
the tradition continues
whole leaf romaine hearts, parmesan cheese, frico, white anchovies

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PASTA

TRUFFLE MAC & CHEESE	20	GEMELLI	17/23
four cheese fonduta & truffle oil		walnut & parsley pesto, roasted cauliflower, spiced walnuts, pecorino	
SEAFOOD CIOPPINO	20/28	LASAGNA	19
salmon, scallops, shrimp, mussels, fregola sarda, tomato saffron brodo		layers of housemade pasta, tomato sauce, meat and bechamel	
PAPPARDELLE & MUSHROOMS	17/23	PENNE ARRABIATA	19/25
local mushrooms with truffle cream sauce		"angry sauce" garlic, chili flakes, roasted tomatoes, evoo, pecorino	
FETTUCINI BOLOGNESE	19/28	PUMPKIN RADIATORE	18/24
classic Italian meat sauce with parmesan cheese		caramelized onion, crispy prosciutto, fried sage, spiced pepitas, vincotto, goat cheese	
SPAGHETTI & MEATBALLS	17/25	GLUTEN FREE PASTA	+3
ground pork and beef meatballs, mama sauce, parmesan, herbs		inquire with your server	

SECONDI

CHICKEN PARMIGANO*	22	PAN SEARED SCALLOPS*	28
pan fried chicken breast with tomato and provolone & parmesan cheese		butternut squash risotto, watercress and radish salad, chorizo soffrito	
PAN ROASTED HANGER STEAK*	28	PAN ROASTED DUCK BREAST*	28
evoo smashed fingerling potatoes, spinach, roasted red pepper, olive tapenade		brussels sprouts, roasted carrot and parsnips, apple mostarda	
PORK SCALLOPINI MARSALA*	28		
parmesan polenta, spinach, mushroom, capers, marsala jus			

BITES & SIDES 6

PASTA		BRUSSELS SPROUTS
penne or spaghetti with mama sauce, butter, or evoo		sherry mustard vinaigrette & crispy prosciutto
SMASHED FINGERLING POTATOES		WILTED SPINACH
evoo & herbs		garlic & lemon