

# THE CORNER ROOM

## LUNCH

### ANTIPASTI

<b>CORNER ROOM ANTIPASTI PLATTER*</b> a bountiful selection of cured meats, cheeses and vegetables	<b>27</b>	<b>FRIED SQUID</b> Rhode Island squid, pepperoncinis & lemons served with pizzaiola sauce and aioli	<b>12</b>
<b>ARANCINI</b> fried mushroom risotto balls, fontina cheese filled	<b>8</b>	<b>CHEESE PLATE</b> flight of three italian cheeses and accompaniments	<b>18</b>
<b>BEEF CARPACCIO*</b> thinly sliced raw beef with capers, red onion, aioli, and shaved parmesan cheese	<b>9</b>	<b>BRUSCHETTA</b> <ul style="list-style-type: none"><li>• slow roasted tomatoes, house made mozzarella, fresh basil</li><li>• smoked salmon, mascarpone, red onions, roasted peppers, capers</li></ul>	<b>10</b> <b>12</b>
<b>ZUPPA DEL GIORNO</b> changes daily	<b>MKT</b>		

### SALAD

<b>SAVORY TART &amp; SALAD</b> spinach, ricotta and caramelized onion tart and vincotto, served with an arugula salad, goat cheese, pine nuts, grapes, crispy onion strings	<b>11</b>	<b>ROASTED FISH SALAD</b> fish of the day over arugula, beets, almonds, goat cheese and black balsamic vinaigrette	<b>MKT</b>
<b>CORNER ROOM CHOPPED SALAD</b> marinated olives, finocchieta, house made mozzarella, tomato, giardiniera, radish, chickpeas, herb vinaigrette	<b>12</b>	<b>COBB SALAD</b> greens, warm bacon, chicken, blue cheese, sunny side up farm egg, sherry mustard vinaigrette	<b>12</b>
<b>DI SPINACI</b> spinach, roasted cauliflower, pickled red onions, chickpeas, goat cheese, spiced pepitas, sherry mustard vinaigrette	<b>11</b>	<b>CAPRESE</b> house made mozzarella, local tomatoes, basil, olive oil, vincotto, sea salt	<b>11</b>
<b>LUNCH CAESAR</b> <i>the tradition continues</i> whole leaf romaine hearts, parmesan cheese, frico, white anchovies	<b>10</b>	<b>BEET SALAD</b> red and golden beets with arugula, ricotta salata, and white balsamic vinaigrette	<b>10</b>

**ADD SHRIMP SCAMPI 9 - MARINATED CHICKEN 7 - ROASTED FISH MKT**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS // PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

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### PASTA

<b>PAPPARDELLE AND MUSHROOMS</b> local mushrooms with truffle cream sauce	16	<b>GEMELLI</b> walnut-parsley pesto, roasted cauliflower, spiced walnuts, pecorino cheese	16
<b>FETTUCCINI BOLOGNESE</b> classic Italian meat sauce with parmesan cheese	16	<b>TRUFFLE MAC &amp; CHEESE</b> four cheese fonduta & truffle oil	16
<b>SPAGHETTI AND MEATBALLS</b> ground pork and beef meatballs, mama sauce, parmesan, herbs	17	<b>PENNE ARRABIATA</b> <i>"angry sauce"</i> garlic, chili flakes and slow roasted tomato, EVOO, pecorino cheese	14

### SANDWICHES

<b>THE CORNER ROOM ITALIAN</b> stacked high with mortadella, prosciutto, salami, smoked provolone, giardinera, tomatoes, onion, lettuce, and evoo	13	<b>MEATBALL PANINO</b> open faced on garlic bread with meatballs, tomato sauce, parmesan, pecorino and provolone	12
<b>CHICKEN BREAST</b> smoked provolone, aioli, tomato and arugula	12	<b>MOZZARELLA PANINO</b> hot pressed, housemade mozzarella, sundried tomato tapenade, fresh basil	12
<b>THE BURGER*</b> local beef, slow roasted tomato, caramelized onion, aioli, and arugula	13		

CHOOSE PASTA SALAD, GREENS, CAPONATA, OR FRIES 3

### PIZZA

<b>PIZZA MARGHERITA</b> 17 tomato sauce, house made mozzarella and basil	
<b>PROSCIUTTO &amp; ARUGULA</b> 18 garlic & parmesan flatbread, raw arugula, cherry tomato, pickled onion, sliced prosciutto	
<b>SPINACH &amp; RICOTTA</b> 19 whipped ricotta, wilted spinach, caramelized onions, house cured pancetta, nutmeg, vincotto	
<b>CREATE YOUR OWN</b> 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)	