SOUP

Our House Creamy Tomato Basil GF -or- Chef's Daily Choice 5.5 / 6.5

Calamari Fritti

Calamari, Sweet Peppers and Onions hand breaded and lightly fried and served with Marinara sauce 14

CHARCUTERIE AND CHEESE PLATE

Chef's Daily Selection of Charcuterie and Cheese with Toast and Spreads 15

ROASTED TOMATO **BRUSCHETTA**

Diced Oven Roasted Tomatoes, Parmesan, Basil, Balsamic Reduction 9.5

HAND CUT CHIPS

Diced Bacon and crumbled Gorgonzola served with a Bacon and Gorgonzola Ranch Dip 8.5

APPETIZERS

MUSSELS 15.5

MARINARAGF Tomato,

Basil, Garlic

WHITE WINE GF

White Wine. Garlic, Herbs

SAMBUCA CREAMGE

Sambuca, Garlic, Cream

MUSSELS 1/2 PRICE Every Tuesday

BAKED MEATBALLS

Our Pork and Beef Meatballs are hand rolled topped with Marinara and Mozzarella Cheese and baked in our brick oven 12.5

Mozzarella Fritti

House made Mozzarella Slices encrusted in Bread Crumbs and Fresh Herbs fried and served with a side of Marinara 11

Shrimp Fritti

Breaded Shrimp fried crisp resting on a bed of Sweet Chile Slaw served with Spicy Aioli 13.5

BURRATA BRUSCHETTA

Diced Oven Roasted Tomatoes, EVOO, extra creamy Burrata Mozzarella 11

SALADS

CREATE YOUR OWN SALAD

Pick Your: Greens and Dressing plus 5 Toppings For 10.5 Entrée Size Salad Extra Toppings .50

GREENS Romaine, Spinach, Arugula, Spinach & Romaine

VEGETABLES & FRUITS Carrots, Cucumbers, Tomatoes, Mushrooms, Beets Artichoke Hearts, Red Onions, Pepperoncini, Kalamata Olives, Jalapenos, Avocado 1.5

CHEESES Gorgonzola, Parmigiano, Shredded Mozzarella, Goat, Feta, Fresh Mozzarella 1.5

ADDITIONS Croutons, Bacon, Hardboiled Egg, Sunflower Seeds, Pine Nuts 1

PROTEINS Crispy Prosciutto 2, Grilled Chicken 5.5, Shrimp 8, Salmon** 10

DRESSINGS: Lemon Honey Vinaigrette, Balsamic Vinaigrette, Ranch Caesar, Roasted Garlic Parmesan, Greek Vinaigrette, Gorgonzola

Совв

Egg, Avocado and crispy Prosciutto with Tomatoes and Gorgonzola Crumbles over crisp Romaine with our house made creamy Blue Cheese Dressing 11

CAESAR

House made Caesar dressing with crisp Romaine and Croutons topped with Parmesan shavings 9

Caprese Salad

Heirloom Tomatoes. Fresh Mozzarella, Fresh Basil, Basil Oil, and Balsamic Reduction 11.5

GREEK

Crisp Romaine with sliced Red Onions, Tomatoes, Pepperoncini and Kalamata Olives with Feta cheese and our house made Greek Dressing 10

K-STONE

Fresh Spinach with quartered Tomatoes, Artichokes, Pine Nuts, Kalamata Olives and Gorgonzola crumbles 10.5

PASTAS

Gluten Free Corn and Rice Penne or Spaghetti add \$2

LASAGNA

SEAFOOD

Crab, Shrimp

and Peas with a

Prosciutto, Asparagus

Seafood Sherry Cream

Sauce and Penne 24

PENNE

We layer Pasta, Marinara sauce and Bolognese sauce with Mozzarella and Ricotta Cheese add a hint of Nutmeg and then bake it in our brick oven 18.5

CHICKEN PENNE

Grilled Chicken with Sautéed Mushrooms, Caramelized Onions and a creamy Parmesan sauce 19.5

SHRIMP Fra Diavolo

Sautéed Shrimp and Fresh Herbs in a spicy Tomato Cream Sauce tossed with Penne 21

SPAGHETTI BOLOGNESE

Our Bolognese sauce of Beef, Pork and Pancetta with fresh herbs and a hint of Nutmeg 19

SPAGHETTI MEATBALLS

Our Pork and Beef Meatballs in House Marinara tossed with Spaghetti 18.5

SAUSAGE AND PEPPERS

Hearty Sausage Chunks, Sautéed Onions and Peppers in House Marinara tossed with Penne 19

SHRIMP SCAMPI

Shrimp, Lemon, Garlic and White Wine sauce tossed with Tomatoes and Cappellini 19.5

Pesto Primavera

Garlic, Zucchini, Squash, Artichokes, Asparagus, Peas, Tomatoes, And Penne With Penne 16 Add: Chicken \$4 Shrimp \$6

VALDOSTANO

Angel Hair Pasta in Garlic, Tomato and Basil Broth topped with Fontina Cheese 15 Add: Chicken \$4 Shrimp \$6 with Basil Pesto Add \$2.5

Vegan and Vegetarian Menu Available Upon Request 🔎



**May be cooked to order

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Split Plate Charge \$2



DAILY FEATURES

MONDAY KIDS EAT FREE

1 Child Per Adult Entree

TUESDAY ALL MUSSELS*

1/2 PRICE

WEDNESDAY SELECT WINES HALF OFF New Weekly Specials

THURSDAY \$8 COCKTAIL **SPECIALS**

PRIME RIB* with Side Salad, Spinach Fingerling Potatoes and Au Jus 35

FRIDAY (EVENING)

PLATES

FILET MIGNON**

8oz. Grilled Filet Mignon with our Chianti reduction sauce, roasted Potatoes and seasonal Vegetables 38 CHICKEN PARMESAN

Breaded Chicken fried crisp, covered with our house made Marinara and Mozzarella cheese over Linguine 25

CHICKEN MARSALA

Sautéed Chicken, Mushrooms and Marsala Sauce with Fingerling Potatoes and seasonal Vegetables 25

LEMON CHICKEN PAILLARD

Sautéed Chicken with Lemon Caper Sauce, roasted Potatoes and seasonal Vegetables 25

SALMON FLORENTINE RISOTTO

Salmon Chunks, Spinach and Tomatoes in Creamy Risotto 24

FLOUNDER MEDITERRANEAN

Sautéed Flounder in a Lemon Tomato Kalamata sauce over Quinoa Tabbouleh and Arugula salad sprinkled with Feta cheese 26.5

LIGURIAN SALMON**

Grilled Salmon Filet with a Tomato Caper Salsa over Vegetable Quinoa Pilaf 27

RIBEYE**

12 oz Ribeye, Caramelized Onion and Mushroom Demi Glacè, roasted Potatoes and Seasonal Vegetables 35

P_IZZA

PIZZAS MAY EXHIBIT CHARACTERISTIC CHAR DUE TO BAKING IN OUR WOOD BURNING OVEN

SPECIALTY PIZZAS AVAILABLE IN 10" / 12"

BIANCA

Basil Olive Oil, Basil, Fresh Mozzarella 10 / 11.5

MARGHERITA

Tomato Sauce, Tomato, Basil, Fresh Mozzarella 11.5 / 13.25

QUATTRO FORMAGGIO

Tomato Sauce, Parmigiano, Fontina, Mozzarella, Gorgonzola 14.5 / 16.5

BBQ Sauce, Chicken, Red Onion, Fontina 13.5 / 15.5

Tomato Sauce, Tomato, Caramelized Onion, Roasted Garlic, Kalamata Olives, Goat Cheese, Fresh Oregano, Mozzarella 15.5 / 17.5

QUATTRO CARNE

Tomato Sauce, Pepperoni, Italian Sausage, Prosciutto, Salami, Mozzarella 14.5 / 16.5

GENOA

Basil Pesto, Sun Dried Tomato, Spinach, Mozzarella 11.5 / 13.5

Tomato Sauce, Pepperoni, Italian Sausage, Mozzarella 12.5 / 14.5

SUPREMO

Tomato Sauce, Green Peppers, Red Onions, Kalamata Olives, Pepperoni, Sausage, Salami, Prosciutto, Mozzarella 16.5 / 18.5

GLUTEN FREE CRUST 10" add \$2

CREATE YOUR OWN PIZZA

Includes Pie, Sauce and Cheese

10" Pizza \$8.5 **12" Pizza** \$10.5

SAUCE

Marinara, Pesto, Alfredo BBQ, Basil Oil

CHEESE

10" \$1.5 / 12" \$2

Mozzarella, Gorgonzola, Fontina Goat, Feta, Ricotta, Parmigiano

MEAT

10" \$2 / 12" \$2.5

Chicken, Pepperoni, Salami, Anchovies Italian Sausage, Bacon

FRUIT AND VEGETABLES

10" \$1 / 12" \$1.5

Arugula, Roma Tomato, Sundried Tomato Artichoke Hearts, Kalamata Olives, Jalapeno, Roasted Garlic, Spinach Caramelized Onion, Red Onion Mushrooms, Bell Pepper, Pepperoncini Roasted Red Pepper, Fingerling Potatoes

SPECIALTY ITEMS

10" \$2.5 / 12" \$3

Shrimp, Meatballs, Prosciutto, Fresh Mozzarella Avocado, Burrata Cheese, Pine Nuts

BEVERAGES

FOUNTAIN DRINKS 2.75

COKE

DIET COKE SPRITE

MR. PIBB **ROOT BEER**

GINGER ALE **LEMONADE**

ICED TEA 2.75 MILK 2.75 CHOCOLATE MILK 2.75

ORANGE JUICE 3.75 **GRAPEFRUIT JUICE**

3.75 PINEAPPLE JUICE 3.75 APPLE JUICE 3.75

AQUA PANNA 4.75

KIDS

Spaghetti Marinara 5.5 ADD MEATBALLS 6.5 CHEESE PIZZA 7 ADD PEPPERONI 8.5 PENNE N CHEESE 6.5 Penne Alfredo 6.5 CHICKEN TENDERS & FRIES 8.5 Coffee

ROYAL CUP COFFEE 2.5 DECAF ROYAL CUP COFFEE 2.5 HERBAL TEA 2.5 LAVAZZA ESPRESSO 3.5 DECAF LAVAZZA ESPRESSO 3.5 CAPPUCCINO 4 LATTE 4

MACCHIATO 4 AMERICANO 3.5

(LEMON TWIST UPON REQUEST)

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