

APPETIZERS

SOUP

Our House Creamy Tomato Basil ^{GF}
or Chef's daily Choice 4.5 / 6

RISOTTO

Chef's daily choice 10 / 15 ^{GF}

CALAMARI FRITTI *

Calamari, Sweet Peppers and Onions
hand breaded and lightly fried.
Served with Marinara sauce 10

HAND CUT CHIPS

Diced Bacon and crumbled Gorgonzola
Served with a Bacon and
Gorgonzola Ranch Dip 7.5

BAKED MEATBALLS

Our Pork and Beef meatballs are
hand rolled, topped with Marinara
and Mozzarella Cheese and
baked in our brick oven 9

MUSSELS * 10

MARINARA ^{GF}

Tomato,
Basil, Garlic

WHITE WINE ^{GF}

White Wine,
Garlic, Herbs

SAMBUCA CREAM ^{GF}

Sambuca,
Garlic, Cream

KOFTA LAMB AND BEEF PATTIES

Ground Lamb and Beef
grilled to juicy perfection, Served with
Lemons and Tzatziki sauce 10

BEEF CARPACCIO *

Thinly Sliced Raw Filet Mignon
with Chefs Choice of Presentation 9

MOZZARELLA EN CAROZZA

House-made Mozzarella slices encrusted
in Bread Crumbs and Fresh Herbs then
fried and served with a side of Marinara 9

SHRIMP FRITTI *

Breaded Shrimp fried crisp resting
on a bed of Sweet Chile Slaw,
Served with Spicy Aioli 10

CHARCUTERIE AND CHEESE PLATE *

Chef's Daily Selection of Charcuterie and
Cheese with Toast and Spreads 12

BRUSCHETTA

ROASTED TOMATO BRUSCHETTA Diced Oven Roasted Tomatoes, Parmesan, Basil, Balsamic Reduction 8

BURRATA BRUSCHETTA Diced Oven Roasted Tomatoes, EVOO, extra creamy Burrata Mozzarella 9

SMOKED SALMON BRUSCHETTA Smoked Salmon with creamy Ricotta, Red Onions and Capers 9

SALADS

CREATE YOUR OWN SALAD

Pick Your:

Greens and

Dressing plus

5 Toppings For 8.50

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, Avocado 1

CHEESES Gorgonzola, Parmigiano, Shredded Mozzarella, Goat, Feta, Fresh Mozzarella 1

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

PROTEINS Crispy Prosciutto 2, Grilled Chicken 4, Shrimp 6, *Salmon 8.5 **

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

COBB

Egg, Avocado and crispy Prosciutto with Tomatoes
and Gorgonzola Crumbles over crisp Romaine with our
house made creamy Blue cheese dressing 8.95

CAESAR

House made Caesar dressing with crisp Romaine
and Croutons topped with Parmesan shavings 7.50

GREEK

Crisp Romaine with sliced Red Onions, Tomatoes,
Pepperoncini and Kalamata olives with Feta cheese
and our house made Greek dressing 7.95

K-STONE

Fresh Spinach with quartered Tomatoes, Artichokes,
Pine Nuts, Kalamata Olives and Gorgonzola crumbles 8.95

PASTAS

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

AUTUMN

PENNE

Seasoned Pork,
Pumpkin Purée, Spinach
Pine Nuts and Fresh
Herbs tossed with
Penne Pasta 16

CHICKEN

PENNE

Grilled Chicken with
Sautéed Mushrooms,
Caramelized Onions
and a creamy
Parmesan sauce 16

SPAGHETTI

BOLOGNESE

Our Bolognese sauce
of Beef, Pork and
Pancetta with fresh
herbs and a hint of
Nutmeg 15

LASAGNA

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 14

SAUSAGE

AND PEPPERS

Hearty Sausage Chunks,
Sautéed Onions and
Peppers in House
Marinara tossed
with Penne 16

LOBSTER

RAVIOLI

Lobster Ravioli
in a Crab and Tomato
Cream Sauce with Spring
Peas and Fresh Basil 24

SHRIMP

FRA DIAVOLO *

Sautéed Shrimp and
Fresh Herbs in a spicy
Tomato Cream Sauce
tossed with Penne 17

SHRIMP

SCAMPI *

Shrimp, Lemon, Garlic
and White Wine sauce
tossed with Tomatoes
and Cappellini 17

VALDOSTANO

Angel Hair Pasta in
Garlic, Tomato and
Basil Broth topped with
Fontina Cheese 13
with Basil Pesto Add \$3

SPAGHETTI

MEATBALLS

Our Pork and Beef
Meatballs in House
Marinara tossed
with Spaghetti 14

18% Service Charge For Parties of 8 or More.

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

**May be cooked to order

Brunch Buffet Every Sunday 9:30am-2pm
Lunch And Dinner Seven Days A Week
Takeout Available

Kornerstone Bistro

DAILY FEATURES

MONDAY

SHRIMP AND GRITS*
Rich & Creamy Andouille Tasso Sauce over Stone Ground Grits 15

TUESDAY

BURGER*
100% Angus Patty L, T, O, Brioche Bun with Fries 12.5

WEDNESDAY

VEAL SCALLOPINE
Choice of Picatta, Marinara or Marsala over Linguini or Spinach and Potatoes 18

THURSDAY

ZUPPA DI PESCE*
Market Fish, Clams Shrimp, Mussels in a Saffron Seafood Broth 20

FRIDAY (EVENING)

PRIME RIB**
with Side Salad, Spinach Fingerling Potatoes and Au Jus 26

PLATES

BEEF

BOURGUIGNON

Slow braised Beef Chunks in Red Wine Beef Jus seasoned with Rosemary, Thyme, Carrots, Parsnips, Pearl Onions and Peas. Served with Mashed Potatoes. 22

CHICKEN PARMESAN

Breaded Chicken fried crisp, covered with our house made Marinara and Mozzarella cheese over Linguine 18

CHICKEN MARSALA

Sauteed Chicken, Mushrooms and Marsala Sauce with Fingerling Potatoes and seasonal Vegetables 19

LEMON CHICKEN PAILLARD

Sauteed Chicken with Lemon Caper Sauce, roasted Potatoes and seasonal Vegetables 19

SALMON FLORENTINE RISOTTO

Salmon Chunks, Spinach and Tomatoes in Creamy Risotto 20

GRILLED NY STRIP**

Grilled NY Strip Steak with our Mushroom Merlot sauce, roasted Potatoes and seasonal Vegetables 26

FILET MIGNON**

Grilled Filet Mignon with our Chianti reduction sauce, roasted Potatoes and seasonal Vegetables 29

FLOUNDER MEDITERRANEAN

Sauteed Flounder in a Lemon Tomato Kalamata sauce over Quinoa Tabbouleh and Arugula salad sprinkled with Feta cheese 22

LIGURIAN SALMON**

Grilled Salmon Filet with a Tomato Caper Salsa over Vegetable Quinoa Pilaf 22

PIZZA

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

SPECIALTY PIZZAS AVAILABLE IN 10" / 12"

* GLUTEN FREE CRUST 10" add \$2 12" add \$3

BIANCA

Basil Olive Oil, Basil, Fresh Mozzarella 6 / 8

MARGHERITA

Tomato Sauce, Tomato, Basil, Fresh Mozzarella 7 / 9

QUATTRO FORMAGGIO

Tomato Sauce, Parmigiano, Fontina, Mozzarella, Gorgonzola 12 / 14

CAROLINA

BBQ Sauce, Chicken, Red Onion, Fontina 11 / 13

SARDINIA

Tomato Sauce, Tomato, Caramelized Onion, Roasted Garlic, Kalamata Olives, Goat Cheese, Fresh Oregano, Mozzarella 13 / 15

DIAVOLO

Tomato Sauce, Spicy Shrimp, Tomato, Roasted Red Peppers, Goat Cheese 12 / 14

CAPRI

Tomato Sauce, Prosciutto, Pineapple, Red Onion, Gorgonzola 12 / 14

QUATTRO CARNE

Tomato Sauce, Pepperoni, Italian Sausage, Prosciutto, Salami, Mozzarella 12 / 14

GENOA

Basil Pesto, Sun Dried Tomato, Spinach, Mozzarella 9 / 11

SANTORINI

Tomato Sauce, Feta, Kalamata Olives, Red Onion, Artichoke Hearts, Pepperoncini, Mozzarella 13 / 15

TOSCANO

Tomato Sauce, Pepperoni, Italian Sausage, Mozzarella 9 / 11

SUPREMO

Tomato Sauce, Green Peppers, Red Onions, Kalamata Olives, Pepperoni, Sausage Salami, Prosciutto, Mozzarella 14 / 16

CREATE YOUR OWN PIZZA

Includes Pie, Sauce and Cheese

10" Pizza \$6 12" Pizza \$8

SAUCE

Marinara, Pesto, Alfredo BBQ, Basil Oil

CHEESE

10" \$1.5 / 12" \$2

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

MEAT

10" \$1.5 / 12" \$2

Chicken, Pepperoni, Salami, Anchovies Italian Sausage, Bacon, Canadian Bacon

FRUIT AND VEGETABLES

10" \$1 / 12" \$1.5

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

SPECIALTY ITEMS

10" \$2.5 / 12" \$3

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

BEVERAGES

FOUNTAIN DRINKS 2.5

ICED TEA 2.5

MILK 2.5

CHOCOLATE MILK 2.5

COKE

DIET COKE

ORANGE JUICE 3.5

SPRITE

GRAPEFRUIT JUICE 3.5

MR. PIBB

PINEAPPLE JUICE 3.5

ROOT BEER

APPLE JUICE 3.5

GINGER ALE

AQUA PANNA 3.5

LEMONADE

SAN PELLEGRINO 3.5

KIDS

SPAGHETTI MARINARA 3.5

ADD MEATBALLS 5.5

CHEESE PIZZA 5

ADD PEPPERONI 6.5

PENNE N CHEESE 5

PENNE ALFREDO 5

CHICKEN TENDERS

WITH FRIES 7.5

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)

kornestonebistro.com

• Brunch Buffet Every Sunday 9:30am-2pm • Lunch And Dinner Seven Days A Week • Takeout Available