

## SOUP

Our House Creamy Tomato Basil  
-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

#### MARINARA

Tomato,  
Basil, Garlic

#### WHITE WINE

White Wine,  
Garlic, Herbs

#### SAMBUCA CREAM

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

### COBB

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

## HANDHELDS

All Paninis, Burgers and Wraps served with your choice of  
Salad, Side Caesar, Pommes Frites, Hand Cut Chips or Sweet Potato Fries (\$1 Extra)

## PANINIS

### GRILLED CHICKEN

Pesto, Sun Dried Tomato  
Artichoke, Red Pepper  
Mozzarella 11.5

### CHICKEN PARMESAN

Breaded and Fried  
Chicken Breast  
Marinara and Mozzarella 12

### MEATBALL

Meatball, Marinara  
Mozzarella, Parmigiano 12.5

## BURGERS

100% ANGUS BEEF 1/3 LB. BURGER  
Served On A Soft Brioche Bun

### AMERICAN\*\*

American Cheese, Red Onions  
Tomatoes, Pickles, Romaine 14

### KORNERSTONE\*\*

Gorgonzola Cheese, Bacon  
Caramelized Onions, BBQ Sauce 14.5

## WRAPS

### CHICKEN CAESAR


Romaine, Chicken  
Caesar Dressing 11.5

### FRIED SHRIMP

Romaine, Tomato, Onion  
Spicy Aioli 12.5

### GRILLED VEGETABLE

Sautéed Spinach, Goat Cheese  
Daily Mix Grilled Vegetables 10.5

Vegan and Vegetarian Menu Available Upon Request 

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

Lunch And Dinner Seven Days A Week  
Takeout Available

# Kornerstone Bistro

# DAILY FEATURES

<b>MONDAY</b> <b>KIDS EAT FREE</b> <i>1 Child Per Adult Entree</i>	<b>TUESDAY</b> <b>ALL MUSSELS</b> <b>1/2 PRICE</b> *	<b>WEDNESDAY</b> <b>VEAL SCALLOPINE</b> <i>Choice of Picatta, Marinara or Marsala over Linguini or Spinach and Potatoes 24</i>	<b>THURSDAY</b> <b>\$1.50 OYSTERS</b> <i>Chef's Local Selection Raw or Wood Fired</i>	<b>FRIDAY (EVENING)</b> <b>PRIME RIB*</b> <i>with Side Salad, Spinach Fingerling Potatoes and Au Jus 32</i>
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## PASTAS

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

<b>LASAGNA</b> <i>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</i>	<b>CHICKEN PENNE</b> <i>Grilled Chicken with Sautéed Mushrooms, Caramelized Onions and a creamy Parmesan sauce 18.5</i>	<b>SPAGHETTI BOLOGNESE</b> <i>Our Bolognese sauce of Beef, Pork and Pancetta with fresh herbs and a hint of Nutmeg 18</i>	<b>SAUSAGE AND PEPPERS</b> <i>Hearty Sausage Chunks, Sautéed Onions and Peppers in House Marinara tossed with Penne 18</i>	<b>PESTO PRIMAVERA</b> <i>Garlic, Zucchini, Squash, Artichokes, Asparagus, Peas, Tomatoes and Penne with Pesto 16 Add: Chicken \$4 Shrimp \$6</i>
<b>SEAFOOD PENNE</b> <i>Crab, Shrimp Prosciutto, Asparagus and Peas with a Seafood Sherry Cream Sauce and Penne 24</i>	<b>SHRIMP FRA DIAVOLO *</b> <i>Sautéed Shrimp and Fresh Herbs in a spicy Tomato Cream Sauce tossed with Penne 19.5</i>	<b>SPAGHETTI MEATBALLS</b> <i>Our Pork and Beef Meatballs in House Marinara tossed with Spaghetti 17.5</i>	<b>SHRIMP SCAMPI</b> <i>Shrimp, Lemon, Garlic and White Wine sauce tossed with Tomatoes and Cappellini 19</i>	<b>VALDOSTANO</b> <i>Angel Hair Pasta in Garlic, Tomato and Basil Broth topped with Fontina Cheese 14 Add: Chicken \$4 Shrimp \$6 with Basil Pesto Add \$2.5</i>

## PIZZA

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

SPECIALTY PIZZAS AVAILABLE IN 10" / 12"

<b>BIANCA</b> <i>Basil Olive Oil, Basil, Fresh Mozzarella 10 / 11.5</i>
<b>MARGHERITA</b> <i>Tomato Sauce, Tomato, Basil, Fresh Mozzarella 11.5 / 13.25</i>
<b>QUATTRO FORMAGGIO</b> <i>Tomato Sauce, Parmigiano, Fontina, Mozzarella, Gorgonzola 14.5 / 16.5</i>
<b>CAROLINA</b> <i>BBQ Sauce, Chicken, Red Onion, Fontina 13.5 / 15.5</i>
<b>SARDINIA</b> <i>Tomato Sauce, Tomato, Caramelized Onion, Roasted Garlic, Kalamata Olives, Goat Cheese, Fresh Oregano, Mozzarella 15.5 / 17.5</i>
<b>QUATTRO CARNE</b> <i>Tomato Sauce, Pepperoni, Italian Sausage, Prosciutto, Salami, Mozzarella 14.5 / 16.5</i>
<b>GENOA</b> <i>Basil Pesto, Sun Dried Tomato, Spinach, Mozzarella 11.5 / 13.5</i>
<b>TOSCANO</b> <i>Tomato Sauce, Pepperoni, Italian Sausage, Mozzarella 12.5 / 14.5</i>
<b>SUPREMO</b> <i>Tomato Sauce, Green Peppers, Red Onions, Kalamata Olives, Pepperoni, Sausage, Salami, Prosciutto, Mozzarella 16.5 / 18.5</i>

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" \$1.5 / 12" \$2

*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

<b>FOUNTAIN DRINKS</b> 2.75	<b>ICED TEA</b> 2.75
	<b>MILK</b> 2.75
<b>COKE</b>	<b>CHOCOLATE MILK</b> 2.75
<b>DIET COKE</b>	<b>ORANGE JUICE</b> 3.75
<b>SPRITE</b>	<b>GRAPEFRUIT JUICE</b> 3.75
<b>MR. PIBB</b>	<b>PINEAPPLE JUICE</b> 3.75
<b>ROOT BEER</b>	<b>APPLE JUICE</b> 3.75
<b>GINGER ALE</b>	<b>AQUA PANNA</b> 4.75
<b>LEMONADE</b>	

## KIDS

<b>SPAGHETTI MARINARA</b> 4.5
<b>ADD MEATBALLS</b> 5.5
<b>CHEESE PIZZA</b> 6
<b>ADD PEPPERONI</b> 7.5
<b>PENNE N CHEESE</b> 6
<b>PENNE ALFREDO</b> 6
<b>CHICKEN TENDERS &amp; FRIES</b> 8.5

## COFFEE

<b>ROYAL CUP COFFEE</b> 2.5
<b>DECAF ROYAL CUP COFFEE</b> 2.5
<b>HERBAL TEA</b> 2.5
<b>LAVAZZA ESPRESSO</b> 3.5
<b>DECAF LAVAZZA ESPRESSO</b> 3.5
<b>CAPPUCCINO</b> 4
<b>LATTE</b> 4
<b>MACCHIATO</b> 4
<b>AMERICANO</b> 3.5
(LEMON TWIST UPON REQUEST)