

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

MARINARA^{GF}
Tomato, Basil, Garlic

WHITE WINE^{GF}
White Wine, Garlic, Herbs

SAMBUCA CREAM^{GF}
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

PASTAS

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

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 18.5

CHICKEN PENNE

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

SPAGHETTI BOLOGNESE

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

SAUSAGE AND PEPPERS

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

PESTO PRIMAVERA

Garlic, Zucchini, Squash, Artichokes, Asparagus, Peas, Tomatoes and Penne with Pesto 16 Add: Chicken \$4 Shrimp \$6

SEAFOOD PENNE

Crab, Shrimp Prosciutto, Asparagus and Peas with a Seafood Sherry Cream Sauce and Penne 24

SHRIMP FRA DIAVOLO

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

SPAGHETTI MEATBALLS


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

SHRIMP SCAMPI

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

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

Lunch And Dinner Seven Days A Week
Takeout Available

Kornerstone Bistro

DAILY FEATURES

MONDAY

KIDS EAT FREE
1 Child Per Adult Entree

TUESDAY

ALL MUSSELS*
1/2 PRICE

WEDNESDAY

VEAL SCALLOPINE
Choice of Picatta, Marinara
or Marsala over Linguini or
Spinach and Potatoes 25

THURSDAY

**\$7 COCKTAIL
SPECIALS**

FRIDAY (EVENING)

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

PLATES

FILET MIGNON**
8oz. Grilled Filet Mignon
with our
Chianti reduction sauce,
roasted Potatoes and
seasonal Vegetables 38

RIBEYE**
12 oz Ribeye, Caramelized
Onion and Mushroom Demi
Glacé, roasted Potatoes and
Seasonal Vegetables 35

CHICKEN PARMESAN
Breaded Chicken fried crisp, covered
with our house made Marinara and
Mozzarella cheese over Linguine 23.5

CHICKEN MARSALA
Sautéed Chicken, Mushrooms and
Marsala Sauce with Fingerling Potatoes
and seasonal Vegetables 23.5

LEMON CHICKEN PAILLARD
Sautéed Chicken with Lemon Caper
Sauce, roasted Potatoes and
seasonal Vegetables 23.5

SALMON FLORENTINE RISOTTO
Salmon Chunks, Spinach and Tomatoes
in Creamy Risotto 23

FLOUNDER MEDITERRANEAN
Sautéed Flounder in a Lemon Tomato
Kalamata sauce over Quinoa Tabbouleh and
Arugula salad sprinkled with Feta cheese 25.5

LIGURIAN SALMON**
Grilled Salmon Filet with a Tomato Caper Salsa
over Vegetable Quinoa Pilaf 26

PIZZA

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

CAROLINA

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

SARDINIA

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

TOSCANO

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" \$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

FOUNTAIN
DRINKS 2.75

ICED TEA 2.75

MILK 2.75

CHOCOLATE MILK 2.75

COKE

DIET COKE

SPRITE

MR. PIBB

ROOT BEER

GINGER ALE

LEMONADE

ORANGE JUICE 3.75

GRAPEFRUIT JUICE
3.75

PINEAPPLE JUICE 3.75

APPLE JUICE 3.75

AQUA PANNA 4.75

KIDS

SPAGHETTI MARINARA 4.5

ADD MEATBALLS 5.5

CHEESE PIZZA 6

ADD PEPPERONI 7.5

PENNE N CHEESE 6

PENNE ALFREDO 6

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)