

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 14.5

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

CREATE YOUR OWN SALAD

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

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

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

SEAFOOD PENNE

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

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

APPETIZERS

MUSSELS 15.5

MARINARA
Tomato,
Basil, Garlic
OR

WHITE WINE
Whit Wine,
Garlic, Herbs
or

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
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

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 Bacon, Hardboiled Egg, Sunflower Seeds, Pine Nuts 1.5

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

ROASTED BEET

Roasted Beets with Whipped Ricotta and
Burrata over Arugula, Topped with Can-
died Walnuts and Beet Reduction
13

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

SPAGHETTI

BOLOGNESE

Our Bolognese
sauce of Beef, Pork
and Pancetta with
fresh herbs and a
hint of Nutmeg
19.5

SPAGHETTI

MEATBALLS

Our Pork and Beef
Meatballs in House
Marinara tossed
with Spaghetti 19

SAUSAGE

AND PEPPERS

Hearty Sausage
Sautéed Onions and
Peppers in House
Marinara tossed
with Penne
19.5

SHRIMP

SCAMPI


Shrimp, Lemon, Garlic
and White Wine sauce
tossed with Tomatoes
and Capellini 20

PESTO PRIMAVERA

Garlic, Zucchini, Squash, Arti-
chokes, Asparagus, Peas, To-
matoes, And Penne With Pen-
ne 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

Lunch And Dinner Seven Days A Week
Takeout Available

Kornerstone Bistro

DAILY FEATURES

MONDAY KIDS EAT FREE <i>1 Child Per Adult Entree</i>	TUESDAY ALL MUSSELS 1/2 PRICE *	WEDNESDAY SELECT WINES HALF OFF <i>New Weekly Specials</i>	THURSDAY \$8 COCKTAIL SPECIALS	FRIDAY (EVENING) PRIME RIB** <i>with Side Salad, Spinach Fingerling Potatoes and Au Jus 37</i>
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PLATES

FILET MIGNON** <i>8oz. Grilled Filet Mignon with our Chianti reduction sauce, roasted Potatoes and seasonal Vegetables 38</i>	CHICKEN PARMESAN <i>Breaded Chicken fried crisp, covered with our house made Marinara and Mozzarella cheese over Linguine 26</i>	SALMON FLORENTINE RISOTTO <i>Salmon Chunks, Spinach and Tomatoes in Creamy Risotto 24.5</i>
RIBEYE** <i>12 oz Ribeye, Caramelized Onion and Mushroom Demi Glacé, roasted Potatoes and Seasonal Vegetables 35</i>	CHICKEN MARSALA <i>Sautéed Chicken, Mushrooms and Marsala Sauce with Fingerling Potatoes and seasonal Vegetables 26</i>	FLOUNDER MEDITERRANEAN <i>Sautéed Flounder in a Lemon Tomato Kalamata sauce over Quinoa Tabbouleh and Arugula salad sprinkled with Feta cheese 28</i>
	LEMON CHICKEN PAILLARD <i>Sautéed Chicken with Lemon Caper Sauce, roasted Potatoes and seasonal Vegetables 26</i>	LIGURIAN SALMON** <i>Grilled Salmon Filet with a Tomato Caper Salsa over Vegetable Quinoa Pilaf 28</i>

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
BIANCA <i>Basil Olive Oil, Basil, Fresh Mozzarella 10 / 11.5</i>	CREATE YOUR OWN PIZZA Includes Pie, Sauce and Cheese 10" Pizza \$9 12" Pizza \$11
MARGHERITA <i>Tomato Sauce, Tomato, Basil, Fresh Mozzarella 11.5 / 13.25</i>	SAUCE <i>Marinara, Pesto, Alfredo BBQ, Basil Oil</i>
QUATTRO FORMAGGIO <i>Tomato Sauce, Parmigiano, Fontina, Mozzarella, Gorgonzola 14.5 / 16.5</i>	CHEESE 10" \$1.5 / 12" \$2 <i>Mozzarella, Gorgonzola, Fontina Goat, Feta, Ricotta, Parmigiano</i>
CAROLINA <i>BBQ Sauce, Chicken, Red Onion, Fontina 13.5 / 15.5</i>	MEAT 10" \$2 / 12" \$2.5 <i>Chicken, Pepperoni, Salami, Anchovies Italian Sausage, Bacon</i>
SARDINIA <i>Tomato Sauce, Tomato, Caramelized Onion, Roasted Garlic, Kalamata Olives, Goat Cheese, Fresh Oregano, Mozzarella 15.5 / 17.5</i>	FRUIT AND VEGETABLES 10" \$1 / 12" \$1.5 <i>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</i>
QUATTRO CARNE <i>Tomato Sauce, Pepperoni, Italian Sausage, Prosciutto, Salami, Mozzarella 14.5 / 16.5</i>	SPECIALTY ITEMS 10" \$2.5 / 12" \$3 <i>Shrimp, Meatballs, Prosciutto, Fresh Mozzarella Avocado, Burrata Cheese, Pine Nuts</i>
GENOA <i>Basil Pesto, Sun Dried Tomato, Spinach, Mozzarella 11.5 / 13.5</i>	
TOSCANO <i>Tomato Sauce, Pepperoni, Italian Sausage, Mozzarella 12.5 / 14.5</i>	
SUPREMO <i>Tomato Sauce, Green Peppers, Red Onions, Kalamata Olives, Pepperoni, Sausage, Salami, Prosciutto, Mozzarella 16.5 / 18.5</i>	

BEVERAGES

FOUNTAIN DRINKS 3	ICED TEA 3
	MILK 3
COKE	CHOCOLATE MILK 3
DIET COKE	ORANGE JUICE 3.75
SPRITE	GRAPEFRUIT JUICE 3.75
MR. PIBB	PINEAPPLE JUICE 3.75
ROOT BEER	APPLE JUICE 3.75
GINGER ALE	AQUA PANNA 4.75
LEMONADE	SAN PELLEGRINO 4.5

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 3.5
DECAF ROYAL CUP COFFEE 3.5
HERBAL TEA 3
LAVAZZA ESPRESSO 3.5
DECAF LAVAZZA ESPRESSO 3.5
CAPPUCCINO 4.5
DECAF CAPPUCCINO 4.5

(LEMON TWIST UPON REQUEST)