

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

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

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

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

CAPRESE SALAD

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

ROASTED BEET

Roasted Beets with Whipped
Ricotta and Burrata over
Arugula, Topped with Candied
Walnuts and Beet Reduction 13

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 12.5

CHICKEN PARMESAN

Breaded and Fried
Chicken Breast
Marinara and Mozzarella 13

MEATBALL

Meatball, Marinara
Mozzarella, Parmigiano 13.5

BURGERS

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

AMERICAN**

American Cheese, Red Onions
Tomatoes, Pickles, Romaine 14.5

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 14

GRILLED VEGETABLE

Sautéed Spinach, Goat Cheese
Daily Mix Grilled Vegetables 11.5

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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PASTAS

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

LASAGNA <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>	CHICKEN PENNE <i>Grilled Chicken with Sautéed Mushrooms, Caramelized Onions and a creamy Parmesan sauce 19.5</i>	SPAGHETTI BOLOGNESE <i>Our Bolognese sauce of Beef, Pork and Pancetta with fresh herbs and a hint of Nutmeg 19</i>	SAUSAGE AND PEPPERS <i>Hearty Sausage Chunks, Sautéed Onions and Peppers in House Marinara tossed with Penne 19</i>	PESTO PRIMAVERA <i>Garlic, Zucchini, Squash, Artichokes, Asparagus, Peas, Tomatoes and Penne with Pesto 16</i> Add: Chicken \$4 Shrimp \$6
SEAFOOD PENNE <i>Crab, Shrimp Prosciutto, Asparagus and Peas with a Seafood Sherry Cream Sauce and Penne 24</i>	SHRIMP FRA DIAVOLO * <i>Sautéed Shrimp and Fresh Herbs in a spicy Tomato Cream Sauce tossed with Penne 21</i>	SPAGHETTI MEATBALLS <i>Our Pork and Beef Meatballs in House Marinara tossed with Spaghetti 18.5</i>	SHRIMP SCAMPI <i>Shrimp, Lemon, Garlic and White Wine sauce tossed with Tomatoes and Capellini 19.5</i>	VALDOSTANO <i>Angel Hair Pasta in Garlic, Tomato and Basil Broth topped with Fontina Cheese 15</i> Add: Chicken \$4 Shrimp \$6 with Basil Pesto Add \$2.5

PIZZA

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

SPECIALTY PIZZAS AVAILABLE IN 10" / 12"

BIANCA <i>Basil Olive Oil, Basil, Fresh Mozzarella 10 / 11.5</i>
MARGHERITA <i>Tomato Sauce, Tomato, Basil, Fresh Mozzarella 11.5 / 13.25</i>
QUATTRO FORMAGGIO <i>Tomato Sauce, Parmigiano, Fontina, Mozzarella, Gorgonzola 14.5 / 16.5</i>
CAROLINA <i>BBQ Sauce, Chicken, Red Onion, Fontina 13.5 / 15.5</i>
SARDINIA <i>Tomato Sauce, Tomato, Caramelized Onion, Roasted Garlic, Kalamata Olives, Goat Cheese, Fresh Oregano, Mozzarella 15.5 / 17.5</i>
QUATTRO CARNE <i>Tomato Sauce, Pepperoni, Italian Sausage, Prosciutto, Salami, Mozzarella 14.5 / 16.5</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>

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
COKE	CHOCOLATE MILK 2.75
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	

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