

Cornerstone

RESTAURANT

DINNER

Appetizers

NEW YORK STYLE CALAMARI \$14

Sautéed calamari served with garlic, capers, hot peppers in a lemon white wine sauce

FRIED CALAMARI \$12

ZUPPA DI CLAMS \$12

With cherry tomatoes and garlic, with your choice of red or white sauce

CRAB CAKE \$12

Served over greens, finished with Chipotle sauce

CORNERSTONE SHRIMP \$14

Sautéed with roasted peppers, garlic, olives, in lemon white wine sauce topped with Gorgonzola cheese

MEATBALLS À LA CASA \$10

Served with Marinara sauce

PECORINO CHIANTI CHEESE AND SMOKED BEEF \$14

Served with hot peppers, roasted peppers, Kalamata olives and pita bread

BOOM BOOM SHRIMP \$13

Served with boom boom sauce and side of blue cheese

FRIED MOZZARELLA \$9

STUFFED MUSHROOMS \$11

Salads

All greens and vegetables are organic

GARDEN SALAD \$7

Mescaline greens, fresh tomatoes, onions and Kalamata olives with balsamic vinaigrette

CLASSIC CAESAR SALAD \$9

Crispy romaine lettuce, parmesan cheese and croutons in homemade Caesar dressing

CORNERSTONE SALAD \$14

Mixed greens, fresh apples, Kalamata olives, roasted red peppers, walnuts, crumbled Gorgonzola cheese in balsamic vinaigrette

BURRATA \$13

Fresh Mozzarella stuffed with soft ricotta cheese, served with fresh tomatoes and finished with olive oil and balsamic glaze

Additions to Salads:

CHICKEN \$5 | SALMON \$7 | JUMBO SHRIMP (2 PCS) \$8 | CALAMARI \$8



Entrées

All entrées comes with a side salad with Italian dressing

MEET LASAGNA \$19

CHEESE RAVIOLI \$17
In a marinara sauce

CHEESE TORTELLINI \$17
Served with sautéed mushrooms,
onions and ham, with vodka sauce

PENNE BOLOGNESE \$19
Served with meat sauce

PENNE ALLA VODKA \$17
Sun-dried tomatoes and
asparagus vodka blush sauce

EGGPLANT ROLLANTINI \$20
Roasted red peppers, mushrooms, spinach,
mozzarella cheese in Marinara sauce

POTATO GNOCCHI \$17
With sun-dried tomatoes and fresh spinach,
topped with Gorgonzola cheese and
herb Alfredo sauce

PENNE PUTTANESCA \$17
Garlic, capers, Kalamata olives
in marinara sauce

FETTUCCINE ALFREDO \$17
Fresh tomatoes, broccoli
finished with fresh garlic herb Alfredo sauce

CORNERSTONE CHICKEN \$22
Topped with spinach, roasted red peppers,
mozzarella cheese served over risotto in a
vodka blush sauce

CHICKEN PARMESAN \$20
Served over penne with
Marinara sauce

CHICKEN MARSALA \$21
Served with sautéed onions and
mushrooms over mashed potatoes,
with a marsala wine sauce

CHICKEN PICCATA \$20
Mashed potatoes in a caper lemon
white wine sauce

**CHICKEN & SHRIMP
GORGONZOLA \$26**
Served with sautéed roasted red peppers over
penne pasta in a Gorgonzola cream sauce

LINGUINI & CLAMS \$22
With your choice of red or white clam sauce

LOBSTER RAVIOLI \$26
With sun-dried tomatoes,
hot peppers and asparagus in a pink sauce

CALAMARI FRA DIAVOLO \$26
Served over fettuccine with hot peppers
and garlic in a fra diavolo sauce

**RISOTTO PRIMAVERA
AND CAJUN SHRIMP \$24**
Cajun shrimp served on a bed of risotto
Primavera, finished with balsamic glaze

**SHRIMP, CLAMS AND
CALAMARI \$30**
With your choice of red or white wine
sauce over linguine

SHRIMP SCAMPI \$28
Served with cherry tomatoes fresh garlic and
capers, in a white wine sauce over linguine

8OZ. PAN SEARED WILD SALMON \$27
Served over vegetables and
drizzled in balsamic reduction

RACK OF LAMB \$38
With mashed potatoes and
mixed vegetables

16OZ. RIB EYE \$39
With mashed potatoes and
mixed vegetables

GRILLED PORK CHOPS \$27
With mashed potatoes and
mixed vegetables