

Starters STARTERS

STUFFED PORTABELLA MUSHROOMS *Specialty!*

Roasted portabella mushrooms stuffed with a spinach, crab & mozzarella stuffing 16

MUSSELS

Mussels sautéed with diced tomatoes, garlic & fresh herbs 17

SCALLOPS WRAPPED IN BACON *Specialty!*

Fresh sea scallops wrapped in bacon with a honey glaze 22

CHILLED SHRIMP COCKTAIL

Jumbo shrimp with housemade cocktail sauce 6 per shrimp

BRUSCHETTA

Grilled baguette topped with diced tomatoes, capers, black olives, fresh basil & garlic tossed in our balsamic vinaigrette topped with melted mozzarella cheese & a balsamic glaze 14

MOZZARELLA FRITTA

Fresh breaded mozzarella, pan fried in olive oil & served with marinara sauce 12

BUFFALO CAULIFLOWER

Breaded cauliflower florets, served with buffalo sauce & blue cheese crumbles 14

EGGPLANT ROLLATINI *Specialty!*

Thinly sliced eggplant stuffed with four cheeses & herbs topped with marinara sauce 14

WINGS

Boneless or bone-in. Choice of plain, buffalo or sweet chili sauce 16

POMODORO CAPRESE *Specialty!*

Fresh mozzarella, tomatoes, fresh basil, sweet roasted peppers, extra virgin olive oil & a balsamic reduction 14

*STEAK & CHEESE EGGROLLS

Thinly shaved steak with peppers, onions & provolone cheese served with a chipotle aioli 16

CALAMARI FRITTI

Crispy calamari tossed with banana peppers & a side of marinara 15

ARACINI BALLS

Housemade rice balls 14

{ BOLOGNESE
SPINACH, ARTICHOKE & FETA

ALMOST EVERYTHING ON THE MENU CAN BE MADE GLUTEN FREE

SOUPS

ITALIAN WEDDING OR MINESTRONE

Bowl 7 | Cup 6

STRACIATELLA A LA ROMANO

Our Italian Egg Drop soup made to order – chicken stock with spinach, egg, pasta & parmesan cheese
Bowl 8 | Cup 7

OTC

On The Corner Grill

EVERYTHING IS

Made To Order From Scratch

so cooking times may take longer

Salads

SALADS

OTC SALAD *Specialty!*

Mixed greens, tomato, roasted pineapple, mango, portobello mushrooms, dried cranberries, red onion, cucumber, olives & goat cheese tossed in a housemade balsamic vinaigrette 16

ANTIPASTA CLASSICO

Parma prosciutto, capicola, imported Italian meats, sweet roasted peppers, marinated mushrooms, artichokes, olives, fresh mozzarella & provolone garnished with mixed greens finished with a balsamic glaze 22

CLASSIC HOUSE

Mixed greens, tomatoes, cucumbers, red onions, roasted red peppers, carrots, black olives and banana peppers 14

CAESAR SALAD CLASSICO

Crisp romaine lettuce, housemade roasted croutons, grated parmigiano cheese with housemade Caesar dressing 14

COBB SALAD

Grilled chicken, bacon, boiled egg, avocado, tomato, blue cheese crumbles over mixed greens with your choice of dressing 20

SPINACH SALAD**

Baby spinach, boiled egg, bacon, blue cheese crumbles, onion & candied nuts tossed in a housemade balsamic vinaigrette 15

CHICKEN MILANESE

Panko breaded chicken, banana peppers, onions, tomatoes, kalamata olives tossed in a housemade vinaigrette & topped with burrata cheese drizzled with balsamic glaze 24

WEDGE SALAD

Iceberg lettuce with carrots, cherry tomatoes, bacon, red onion, blue cheese crumbles & blue cheese dressing 16

ADD TO ANY SALAD Grilled Chicken 8 | Shrimp 12 | *Steak 12 | *Salmon 12

Complimentary bread with housemade oil & seasoning. Extra serving +2

Pasta

PASTA

Add side house or Caesar salad to any entrée +5

Add gluten-free bread crumbs +2 | Sub gluten-free pasta +5

FETTUCCHINE ALFREDO *Specialty!*

Fettuccine tossed with a creamy blend of cheeses 22

Add vegetables +5 Add chicken +8 *Add shrimp +12

RIGATONI ALLA BOLOGNESE *Specialty!*

Baked rigatoni pasta with a traditional sauce of ground beef, sweet Italian sausage, pancetta, basil & red wine topped with mozzarella cheese 25

LASAGNA

Fresh pasta layered with meat sauce & a blend of cheeses. Baked to perfection, finished with house marinara sauce & grated parmigiano cheese 20

*Add meatball or sausage +3 each

ZITI ALLA VODKA

Ziti, chicken, basil & vine ripe tomatoes in a pink vodka sauce 26

CHICKEN, BROCCOLI & ZITI *Specialty!*

Sauteed chicken, broccoli, ziti tossed in garlic white wine butter sauce 24

EGGPLANT AL FORNO

Thinly sliced eggplant layered and baked topped with house marinara sauce and fresh mozzarella served over your choice of pasta 20

BAKED RAVIOLI

Cheese ravioli topped with marinara sauce & mozzarella 18

BUTTERNUT SQUASH RAVIOLI**

Fresh butternut squash ravioli in a creamy Limoncello sauce 24

ITALIAN TRIO

A lightly breaded chicken cutlet topped with a tomato pink sauce, housemade meat lasagna topped with alfredo sauce & baked cheese ravioli with marinara sauce 25

STUFFED EGGPLANT

Two pieces of breaded eggplant with chicken, spinach, red peppers with your choice of marinara, pink sauce, fra diavolo or alfredo sauce & fresh mozzarella over choice of pasta 26

Complimentary bread with housemade oil & seasoning. Extra serving +2

** These items contain nuts

Specialty! is our specialty!

Ask your server about Keto/Gluten Free options

From the CHARCOAL GRILLE

Add side house or Caesar salad to any entrée +5

PORK CHOP FLORENTINE

Fresh cut bone-in grilled pork chop served with a wild mushroom & spinach risotto finished with a red wine demi glaze 27

GRILLED SHRIMP MILANO

Grilled seasoned shrimp served over wild mushroom & spinach risotto with extra virgin olive oil & garlic 30

HAND CUT 14OZ NEW YORK STRIP

Served with garlic mashed potato & julienne vegetables finished with a red wine demi-glaze 32
Add onion & mushrooms +4

STEAK TIPS *Specialty!*

Premium cut grilled marinated steak tips with onions & peppers in a red wine demi glaze served with garlic mashed potato & julienne vegetables 30

*GRILLED RIB EYE

16 oz. Black Angus served with garlic mashed potato & sautéed julienne vegetables finished with red wine demi glaze 38
Add onion & mushrooms +4

Complimentary bread with housemade oil & seasoning. Extra serving +2

Risotto RISOTTO

Healthy Option: substitute cauliflower rice for +4 • Add side house or Caesar salad to any entrée +5

VEGETABLE RISOTTO ♥

Creamy risotto with sautéed wild mushrooms, scallions, tomato, spinach, squash, zucchini, carrots, onions & asparagus finished with fresh herbs 22

*STEAK TIP RISOTTO *Specialty!*

Marinated steak tips with spinach, wild mushrooms & onions 30

SAUSAGE & CHICKEN CACCIATORE RISOTTO

Sautéed chicken & Italian sausage tossed with peppers, onions, mushrooms in marinara sauce 27

WILD MUSHROOM RISOTTO ♥

Sautéed wild mushrooms tossed in a creamy risotto with asparagus, cheese, onions & extra virgin olive oil 22

*SEAFOOD RISOTTO

Shrimp, scallops, mussels & clams in a garlic wine sauce with roasted red peppers, spinach & mushrooms 40

SHRIMP & PESTO RISOTTO** *Specialty!*

Creamy risotto blended with fresh basil pesto, roasted tomatoes, toasted pine nuts, parmigiano cheese & extra virgin olive oil* 32

PORK PARMESAN RISOTTO

Breaded pork chop topped with mozzarella & marinara sauce served with mushroom & spinach risotto 28

SCALLOP RISOTTO

Blackened scallops served over sweet corn risotto & topped with an avocado mousse 30

Complimentary bread with housemade oil & seasoning. Extra serving +2

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CHICKEN, VEAL & PORK

Add side house or Caesar salad to any entrée +5

PARMIGIANO *Specialty!*

Lightly breaded cutlet topped with a fresh marinara sauce & mozzarella cheese served over pasta
Gluten free breadcrumbs available +2
Eggplant 20 | Chicken 24 | Veal 28

SALTIMBOCCA ROMANO

Seared with prosciutto, spinach & mozzarella in a sage, pancetta & garlic wine sauce served with julienne vegetables & roasted potatoes
Chicken 26 | Veal 30

THE OTC *Specialty!*

Your choice of chicken or veal, sautéed with shrimp, diced tomatoes, wild mushrooms, sundried tomatoes, garlic & basil in a light tomato sauce served with julienne vegetables & roasted potatoes
Chicken 27 | Veal 30

*PORK CHOP VALDOSTANA *Specialty!*

A lightly breaded pork chop stuffed with prosciutto & provolone cheese finished with a wild mushroom, spinach & garlic crème sauce served with roasted potatoes & julienne vegetables 30

GRILLED CHICKEN FRA DIAVOLO ♥

Grilled chicken topped with our spicy fra diavolo served with cauliflower rice & broccoli 26

MARSALA

Pan seared with sautéed wild mushrooms finished in a sweet Italian marsala sauce, served over your choice of pasta
Chicken 24 | Veal 28

CHICKEN "O" ** *Specialty!*

Chicken breast stuffed with crabmeat stuffing served with vegetable risotto finished with a light cream pesto sauce 28

PICCATA

Pan seared, topped with a lemon, caper, and white wine sauce served over your choice of pasta
Chicken 24 | Veal 28

FRANCESE

Egg battered, dipped & sautéed with a white wine lemon sauce served over your choice of pasta
Chicken 24 | Veal 28

CHOOSE YOUR PASTA

ANGEL HAIR
FETTUCCINE
RIGATONI
ZITI
LINGUINI

Complimentary bread with housemade oil & seasoning. Extra serving +2

SEAFOOD

*upgrade from mixed vegetables

Add side house or Caesar salad to any entrée +5

SALMON CON NAVONE *Specialty!*

Pan seared salmon topped with a lemon sauce over a bed of baby spinach served with roasted potatoes & julienne vegetables 28

CALAMARI DIAVOLO

Sautéed calamari in a spicy fra diavolo sauce over linguine 24

LINGUINE WITH CLAMS

Fresh littleneck clams cooked in a scampi, fra diavolo or marinara sauce over your choice of pasta 27

MUSSELS & CALAMARI

Sautéed mussels & calamari in a scampi, fra diavolo or marinara sauce over linguine 26

SCAMPI

Sautéed jumbo shrimp or scallops tossed in a white wine garlic butter sauce over linguine 30

BAKED HADDOCK

Lightly breaded baked haddock served with mashed potato & julienne vegetables 26

Complimentary bread with housemade oil & seasoning. Extra serving +2

SIDES

BROCCOLI 6
ASPARAGUS 7
JULIENNE VEGETABLES 6
SAUTEED GARLIC SPINACH 7
MASHED POTATOES 6
VEGETABLE RISOTTO 10

MEATBALLS OR SAUSAGE (2) 8
SAUTEED GARLIC GREEN BEANS 6
GARLIC BREAD 8
ROASTED POTATOES 6
GLUTEN FREE BREAD 5

DUE TO THE INCREASE OF FOOD COST A SHARED ENTRÉE FEE OF \$7.00 WILL BE APPLIED.

We charge a market fee based on fluctuating operating costs. Contact management with any questions.

Before placing your order, please inform server if a person in your party has a food allergy. We will prepare your food accordingly, however, please keep in mind. We are not a gluten/nut/dairy/allergen free kitchen. *Consuming raw or undercooked meats may increase your risk of foodborne illness.

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