

# Starters

## STARTERS

### STUFFED PORTABELLA MUSHROOMS *Specialty!*

Roasted portabella mushrooms stuffed with a spinach, crab and mozzarella stuffing 14

### MUSSELS

Mussels sautéed with diced tomatoes, garlic and fresh herbs 15

### SCALLOPS WRAPPED IN BACON *Specialty!*

Fresh sea scallops wrapped in bacon with a honey glaze 20

### CHILLED SHRIMP COCKTAIL

Jumbo shrimp with house made cocktail sauce 5 per shrimp

### BRUSCHETTA

Grilled baguette topped with diced tomatoes, capers, black olives, fresh basil and garlic, tossed in our balsamic vinaigrette topped with melted mozzarella cheese and a balsamic glaze 12

### MOZZARELLA FRITTA

Fresh breaded mozzarella, pan fried in olive oil and served with marinara sauce 10

### BUFFALO CAULIFLOWER

Breaded cauliflower florets fried, served with buffalo sauce and bleu cheese crumbles 12

### EGGPLANT ROLLATINI *Specialty!*

Thinly sliced eggplant, stuffed with four cheeses and herbs, topped with marinara sauce 12

### WINGS

Boneless or bone-in. Choice of plain, buffalo or sweet chili sauce 14

### POMODORO CAPRESE *Specialty!*

Fresh mozzarella, tomatoes, fresh basil, sweet roasted peppers, extra virgin olive oil and a balsamic reduction 12

### \*STEAK AND CHEESE EGGROLL

Thinly shaved steak with peppers, onions and provolone cheese served with a chipotle aioli 14

### CALAMARI FRITTI

Crispy calamari, banana peppers with a side of marinara 12

### ARACINI BALLS

Homemade rice balls 12

{ BOLOGNESE  
SPINACH, ARTICHOKE AND FETA

ALMOST EVERYTHING ON THE MENU CAN BE MADE GLUTEN FREE

# SOUPS

### ITALIAN WEDDING OR MINESTRONE

Bowl 7 | Cup 6

### STRACLIATELLA A LA ROMANO

Our Italian Egg Drop soup made to order – chicken stock with spinach, egg, pasta and 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 and goat cheese, tossed in a homemade balsamic vinaigrette 16

### ANTIPASTA CLASSICO

Parma prosciutto, capicola, imported Italian meats, sweet roasted peppers, marinated mushrooms, artichokes, olives, fresh mozzarella and provolone over mixed greens finished with a balsamic glaze 20

### CLASSIC HOUSE

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

### CAESAR SALAD CLASSICO

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

### COBB SALAD

Grilled chicken, bacon, boiled egg, avocado, tomato on mixed greens with your choice of dressing 18

### SPINACH SALAD\*\*

Baby spinach, boiled egg, bacon, bleu cheese crumbles, onion and candied nuts, tossed in a homemade balsamic vinaigrette 15

### CHICKEN MILANESE

Panko breaded chicken, peppers, onions, tomatoes, kalamata olives and parmesan cheese topped with burrata cheese and drizzled with house made balsamic vinaigrette 22

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

Complimentary bread w/oil and 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 and butter 20

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

### RIGATONI ALLA BOLOGNESE *Specialty!*

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

### LASAGNA

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

\*Add meatball or sausage +2 each

### ZITI ALLA VODKA

Ziti, chicken, basil and vine ripe tomatoes in a pink vodka sauce 25

### CHICKEN, BROCCOLI AND ZITI *Specialty!*

Chicken with fresh broccoli, in a garlic and white wine butter sauce with ziti pasta 22

### EGGPLANT AL FORNO

Thinly sliced eggplant layered and baked, topped with house marinara sauce and fresh mozzarella 20

### BAKED RAVIOLI

Cheese ravioli topped with marinara sauce and mozzarella 18

### BUTTERNUT SQUASH RAVIOLI

Fresh butternut squash ravioli in a creamy Limoncello sauce 24

### ITALIAN TRIO

Chicken parmigiana, a lightly breaded chicken cutlet topped with a tomato pink sauce, homemade meat lasagna topped with alfredo sauce and baked cheese ravioli with red marinara sauce 25

Complimentary bread w/oil and seasoning extra serving +2

\*\* These items contain nuts

*Specialty!* is our speciality!

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 and spinach risotto finished with a red wine demi glaze 25

## **GRILLED SHRIMP MILANO**

Grilled seasoned shrimp served over wild mushroom spinach risotto with extra virgin olive oil and garlic 28

## **HAND CUT 14OZ NEW YORK STRIP**

Served with garlic mashed potato and julienne vegetables finished with a red wine demi-glaze 30  
Add onion & mushrooms 4

## **STEAK TIPS** *Specialty!*

Premium cut grilled marinated steak tips with onions, peppers, garlic mashed potato and julienne vegetables 28

## **\*GRILLED RIB EYE**

16 oz. Black Angus served with garlic mashed potato and sautéed julienne vegetables; finished with red wine demi glaze 35  
Add onion & mushrooms 4

## **STEAK PIZZAIOLA**

Ribeye, onions, peppers, mushrooms and fresh mozzarella in a marinara red sauce served with a side of mashed potato and green beans 38

Complimentary bread w/oil and 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 and asparagus finished with fresh herbs 20

## **\*STEAK TIP RISOTTO** *Specialty!*

Marinated steak tips with spinach, wild mushrooms and onions 28

## **SAUSAGE & CHICKEN CACCIATORE RISOTTO**

Sautéed chicken & Italian sausage, peppers, onions, mushrooms and a touch of wine in a marinara sauce 25

## **WILD MUSHROOM RISOTTO** ♥

Sautéed wild mushrooms tossed in a creamy risotto with asparagus, cheese, onions and extra virgin olive oil 20

## **\*SEAFOOD RISOTTO**

Shrimp, scallops, mussels and clams in a garlic white wine with roasted red peppers, spinach and mushrooms 38

## **SHRIMP AND PESTO RISOTTO**\*\* *Specialty!*

Creamy risotto blended with fresh basil pesto, roasted tomatoes, toasted pine nuts, parmigiano cheese and extra virgin olive oil\* 28

## **PORK PARMESAN RISOTTO**

Breaded Pork chop with mozzarella, marinara sauce with mushroom and spinach risotto 25

Complimentary bread w/oil and seasoning extra serving +2

\*\* These items contain nuts

*Specialty!* is our speciality!

Ask your server about Keto/Gluten Free options



# CHICKEN, VEAL & PORK

Add side house or Caesar salad to any entrée +5

## PARMIGIANO *Specialty!*

Lightly breaded chicken or veal cutlet topped with a fresh tomato sauce and mozzarella cheese served over pasta  
Gluten free breadcrumbs available +2  
Eggplant 18 | Chicken 22 | Veal 25

## SALTIMBOCCA ROMANO

Seared with prosciutto, spinach, mozzarella in a sage, pancetta and garlic wine sauce served with julienne vegetables and roasted potatoes  
Chicken 24 | Veal 27

## THE OTC *Specialty!*

Your choice of chicken or veal, sautéed with shrimp, diced tomatoes, wild mushrooms, sundried tomatoes, garlic and basil in a light tomato sauce. Served with julienne vegetables and roasted potatoes  
Chicken 25 | Veal 28

## \*PORK CHOP VALDOSTANA

A lightly breaded pork chop stuffed with prosciutto and provolone cheese and finished with a wild mushroom, spinach and garlic crème sauce served with roasted potatoes and julienne vegetables 28

## GRILLED CHICKEN FRA DIAVOLO ♥

Grilled chicken fra diavolo with cauliflower rice & broccoli 25

## MARSALA

Hand cut with sautéed wild mushrooms finished in a sweet Italian marsala sauce, served over your choice of pasta  
Chicken 22 | Veal 25

## CHICKEN "O"\*\*\* *Specialty!*

Sautéed chicken breast filled with crabmeat stuffing, served with vegetable risotto with a light cream pesto sauce 25

## PICCATA

Pan roasted, topped with a lemon, caper, and white wine sauce, served over your choice of pasta  
Chicken 22 | Veal 25

## FRANCESE

Egg batter dipped and sautéed with a white wine lemon sauce served over your choice of pasta  
Chicken 22 | Veal 25

**CHOOSE  
YOUR  
PASTA**

ANGEL HAIR  
FETTUCCINE  
RIGATONI  
ZITI  
LINGUINI

Complimentary bread w/oil and seasoning extra serving +2

# Sea Food SEAFOOD

Add side house or Caesar salad to any entrée +5

## SALMON CON NAVONE *Specialty!*

Pan seared salmon, served in a lemon sauce with baby spinach, roasted potatoes and julienne vegetables 28

## CALAMARI DIAVOLO

Sautéed calamari in a spicy fra diavolo sauce over linguine 22

## LINGUINE WITH CLAMS

Fresh littleneck clams cooked in a scampi, fra diavolo or marinara sauce over linguine 25

## MUSSELS & CALAMARI

Mussels and calamari in a scampi, fra diavolo or marinara sauce over linguine 24

## SCAMPI

Sautéed jumbo shrimp or scallops tossed in a white wine garlic butter sauce over linguine  
Choice of shrimp or scallops 28

## BAKED HADDOCK

Lightly breaded baked haddock served with mashed potato and julienne vegetables 24

Complimentary bread w/oil and seasoning extra serving +2

## SIDES

BROCCOLI	5	MEATBALLS OR SAUSAGE (2)	7
ASPARAGUS	6	SAUTEED GARLIC GREEN BEANS	5
JULIENNE VEGETABLES	5	GARLIC BREAD	7
SAUTEED GARLIC SPINACH	6	ROASTED POTATOES	5
MASHED POTATOES	5	GLUTEN FREE BREAD	3
VEGETABLE RISOTTO	9		

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.

\*\* These items contain nuts

*Specialty!* is our speciality!

Ask your server about Keto/Gluten Free options