

# BARCORSO

February 2025

## Menu Del Giorno 75 pp

Wine Pairing 65 Per Person, Half Pairing 35 Per Person

### Antipasti

#### Sottaceti

Mixture of House Ferments & Pickles

#### Ostrica

Local Oyster, Basil Foam, Salmon Roe & Lime Zest

#### Wagyu Crostino

Wagyu Tartar, Pickled Mustard Seeds,  
Smoked Bone Marrow Emulsion & Cornichon

#### Indivia

Roasted Endive, Bagna Cauda, Chilli Oil & Toasted Hazelnuts

### Primi

#### Guancia

Roasted Halibut Cheek, Siberian Kale,  
Shiitake Gremolata & House Lardo

#### Brodo

Fraser Valley Duck Leg, Fermented Radish & Roasted Duck Broth

### Secondo

#### Agnalotti

Farm House Goats Cheese & Pistachio Filling,  
Marsala Buerre Blanc & Basil

### Terzo

#### Maiale

Local Pork Chop, Mustard White Wine Sauce,  
Roasted Fennel & Apple Salad

### Dolce

#### Semifreddo all'Olio d'Oliva

Olive Oil Parfait, Local Berry Preserve,  
Filo Mille-Feuille & Pistachio

### Suppliers

Croptorne Farms, Hannabrook Farms, Athiana Acres, Cloffis, Triple A, Fisherman's Market, Tall Shadows Bakery,  
Columbus Meat Market,  
The FarmHouse, Lance