

## PANE

Focaccia 4

Sourdough 5

Baguette 4

Add balsamic & olive oil 2

Add butter 3

## CICCHETTI

Sottaceti 5

Variety of house Seasonal Pickles & Fermentations

Wagyu Crostino 7

Smoked Bone marrow Emulsion, Onion Ash & Pickle

Tonno Crostino 7

Cured Albacore Tuna, Tonnato & Fried capers

Tapenade Crostino 7

Olive, Sun Dried Tomato, Roasted Pepper & Calabrian Chilli

Olive alla Corso 11

Citrus, Garlic, Calabrian chilli & Almond

Patate 12

Hasselback Potato, Prosciutto crisp, Cheese Foam & Horseradish

## PIATTI CONDIVISI

Carpaccio 20

Seared Venison Carpaccio, Porcini Parmesan Foam, Garden herb & Flower Salad

Crudo 22

Scallop Crudo, Fermented Rhubarb Gel, Strawberry, Elderflower & Basil

Insalata 20

Roasted Zucchini, Stone Fruit, Mixed Greens, Pecorino Toscano & Sunflower Seeds

Burrata 27

Italian Burrata, Heirloom Tomato, Fermented Honey, Balsamic Pearls & Walnut

Polenta e Funghi 26

Roasted Wild Mushrooms, Marsala Buerre Blanc, English Peas, Soft Polenta

& Pickled Garlic Scape

Bistecca 30

6 oz Bavette Steak, Roasted Romain, Fermented Garlic Zabaione

Salumi e Formaggi 48

Selection of Imported or Local Cheeses & Cured Meats with House Pickles & Preserves

## PASTA DEL GIORNO

Subject to availability

Gnocchi 32

Baked Gnocchi, Smoked Tomato Ragu & Fior Di Latte

Aglione e Olio Di Mare 35

Angel Hair Pasta, Prawns, Calabrian Chilli, Garlic & Bisque

Fusilli al Cinghiale 35

Beetroot Fusilli, Wild Boar Ragu, Pork Crackling, Apple & Mint

"The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination." Medical Health Officer

**HAPPY HOUR** sun-thur 5pm-6pm/  
fri/sat 4pm-6pm

Crostini

by the piece / 3x 15 / 5x 20

Wagyu tartare 6

Tonno 6

Ceci 6

Spiced ricotta 6

Tapenade 6

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Olives alla Corso 9

Burrata 25

Insalata 18

Salumi e formaggi 38

Fromaggi 18

Salumi 20

## CAFFE

Espresso

Solo 3.5

Doppio 4.25

Americano 3.5

Cappuccino 4.75

Café Correcto

Alexander Grappa & Double espresso

Tea 2.75

## DOLCE

Cioccolato 15

Ecuadorian dark chocolate mousse, Whey  
Caramel custard, Chocolate cake, Lucano Café, Hazelnuts

Meringa 12

Torched Italian Meringue, Blistered Wine Grapes, Lemon Jelly &  
Pistachio Crumble

## Suppliers

croptorne farms, hannabrook farms cioffis, triple a, fishermans  
market, tall shadows

