

# BARCORSO

March 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

### Primo

#### Vitello Tonnato

Seared Veal Carpaccio, Albacore Tuna Tonnato,  
Caperberries &

### Secondo

#### Agnolotti

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

### Terzo

#### Agnello

Local Lamb Sirloin, Smoked Eggplant Mousse &  
Marinated Zucchini

### Dolce

#### Semifreddo all'Olio d'Oliva

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

#### Suppliers

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