

## Il Menu Della Chef 75

### Seasonal Rotating Multi-Course Tasting Menu

Price is per person; full table must partake. Not all Dieteries can be met. Subject to availability. Recommend Reservation

## Menu Del Giorno

Ask Staff for Features

### PANE

Focaccia 4

Sourdough 6

Cranberry & Walnut

Baguette 4

Add balsamic & olive oil 2

Add butter 3

Olive alla Corso 11

Warm Olives, Citrus, Garlic, Calabrian chilli

Tonno Crostini 12

2 Crostini, Cured Albacore Tuna, Tonnato & Fried capers

Zucca 14

Roasted Local Squash, Spiced Ricotta, Dill Oil & Pine Nuts

Wagyu Tartare 16

Wagyu Tartare, Smoked Bone marrow Emulsion, Onion Ash & Pickle

Formaggi 18

Rotating Cheese Selection, Seasonal House Preserve

Prosciutto 18

Pink Grapefruit, Fermented Honey & Fried Sage

Insalata 19

Local Radicchio, Spiced Peanut Dressing, Pickled Celeriac & Farm House Heidi

Stracciatella alla Corso 21

House Stracciatella Cheese, Whey Marinated Pears, Balsamic Pearls,  
Walnut & Cranberry Sourdough

Ossobuco 35

Braised Ossobuco, Sunchoke "Risotto", Shiitake Gremolata & Crispy Leeks

Gnocchi 30

Baked Gnocchi, Smoked Tomato Ragù & Fior Di Latte

Casarecce 32

Duck Sausage Ragù, Farm House Quark, Pickled Red Cabbage, Macadamia & Mountain Oregano

### DOLCE

Cioccolato 11

Dark Chocolate Mousse, Olive Oil & Candied Pumpkin Seeds

### Suppliers

crophorne farms, hannabrook farms, athiana acres, cioffis, triple a, fisherman's market, tall shadows bakery, Columbus meat market,  
The Farm House, Lance, 2 Rivers