

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

Carota 14

Roasted Heirloom Carrot, Pine Nuts, Herb & Lemon House Ricotta

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

Mixed Local Greens, Spiced Peanut Dressing, Pickled Celeriac & Farmhouse Heidi

Stracciatella alla Corso 21

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

Maiale 36

Local Pork Chop, Glazed Beet, Apple & Cavolo Nero Salsa Verde

Gnocchi 30

Baked Gnocchi, Smoked Tomato Ragù & Fior Di Latte

Casarecce 32

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

DOLCE

Cioccolato 11

Dark Chocolate Mousse, Olive Oil & Candied Pumpkin Seeds

Suppliers

Crothorne Farms, Hannabrook Farms, Athiana Acres, Cioffis, Triple A, Fisherman's Market, Tall
Shadows Bakery, Columbus Meat Market,
The Farmhouse, Lance, 2 Rivers