

Il Menu Della Chef 75

Rotating seasonal 5 Course tasting menu

Price is per person, full table must partake. Not all Dietaries can be met. Subject to availability.

Menu Del Giorno

Ask Staff for Features

PANE

Focaccia 4

Sourdough 6

Cranberry & Walnut

Baguette 4

Add balsamic & olive oil 2

Add butter 3

Sottaceti 5

Variety of house Seasonal Pickles & Fermentations

Olive alla Corso 11

Warm Olives, Citrus, Garlic, Calabrian chilli

Tonno Crostino 12

2 Crostini, Cured Albacore Tuna, Tonnato & Fried capers

Zucca 14

Roasted Local Squash, Spiced Ricotta, Dill Oil & Almond

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

Varieties of Local Radicchio, Spiced Peanut Dressing, Pickled Celeriac & Farmhouse Natural Heidi

Carpaccio 19

Seared Venison Carpaccio, Confit Winter Chanterelle Gremolata, Local Herbs & Hazelnut

Stracciatella alla Corso 21

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

Maiale 32

Dry Aged Local Pork Chop, Pickled Mustard, Charred Fennel & Apple Salad

Gnocchi 30

Baked Gnocchi, Smoked Tomato Ragu & Fior Di Latte

Casarecce 32

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

Pappardelle 35

Short rib Ragù, House Pappardelle, Fried Leeks & House Ricotta

DOLCE

Meringa 14

Torched Italian Meringue, Preserved Local Wild Berries, Oregon Grape Jelly & Pistachio Crumble

Cioccolato 10

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