

PANE

Focaccia 4

Sourdough 5

Baguette 5

Add balsamic & olive oil 2

Add butter 3

CICCHETTI

Sottaceti 5

Variety of house pickles & fermentations

Wagyu crostino 7

Smoked Bone marrow Emulsion, Onion Ash & Pickle

Tonno crostino 7

Cured Albacore Tuna, Tonnato & Fried capers

Caponata crostino 7

Eggplant, Dried Fruit & Chive

Olive alla Corso 11

Citrus, Garlic, Calabrian chilli & Almond

Patate 18

Confit Potato, Sundried Tomato Pesto & Pecorino

PIATTI CONDIVISI

Carpaccio 17

Dry Aged wagyu, Watercress, Capers, Egg Yolk Jam, Puffed rice & Wild Garlic Flower

Crudo 22

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

Insalata 23

Roasted Fiddle Head, Arugula, Spinach, Blood Orange, Ricotta Insalata & Almond

Burrata 30

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

Polenta e Funghi 26

Ricotta Stuffed Morels, Marsala Buerre Blanc, English Peas & Soft Polenta

Cavofiore 25

Saffron Roasted Cauliflower, Caramelized Cauliflower puree, Swiss Chard, Olive Dust & Pine Nuts

Salumi e Formaggi 48

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

PASTA DEL GIORNO

Subject to availability

Spaghetti 35

Wagyu Bolognese, House Spaghetti, Parmigiano

Pasta Di Pane 36

Rabbit Ragù, Cassarecce, Ramp Bread Crumbs & Pickled Chanterelles

Gnocchi 32

Baked Gnocchi, Smoked Tomato Ragù & Fior Di Latte

"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 tartar 6

Tonno 6

Ceci 6

Burrata 6

Caponata 6

Olives alla Corso 8

Patate 16

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,

Sfogliatelle 7each

(Pastry from the Campania region) Mascarpone & Meyer Lemon
Curd Filling

Suppliers

crophorne farms, cioffis, triple a, fishermans market, tall
shadows

