

Menu Del Giorno

PANE

Focaccia 4

Sourdough 6

Cranberry & Walnut

Baguette 4

Add balsamic & olive oil 2

Add butter 3

Sottaceti 4
Variety of house Seasonal Pickles & Fermentations

Wagyu Crostino 9

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

Tonno Crostino 9

Cured Albacore Tuna, Tonnato & Fried capers

Tapenade Crostino 8

Olive, Sun Dried Tomato, Roasted Pepper & Calabrian Chilli

Olive Alla Corso 11

Warm Olives, Citrus, Garlic, Calabrian chilli & Almond

Radici 14

Local Root Vegetable Gratin, Caramelized Whey & Fermented Garlic Cheese Sauce

Formaggi 18

Rotating Cheese Selection, Seasonal House Preserve

Prosciutto 18

Brown Butter Roasted Persimmon, Fermented Honey & Fried Sage

Crudo 18

Hiramasa, Fermented Espelette, Puntranella & Dill

Insalata 19

Varieties of Local Radicchio, Spiced Peanut Dressing, Pickled Celleriac & Farm House Natural
Fermiere

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

Brasato Di Manzo 36

Braised Beef Cheek, Wild Mushrooms, Roasted Shallot, Red Wine & Dark Chocolate Jus

Polpo al Cappelletti 34

Charred Octopus, Nettle Cappelletti with Potato, Calabrian Chilli & Ricotta Filling, Nduja

Gnocchi 32

Baked Gnocchi, Smoked Tomato Ragu & Fior Di Latte

Rigate con L'Anatra 36

Hay Smoke Fraser Valley Duck Leg Ragú, Fermented Bitter Greens, Crispy Duck Skin & Penne Rigate

DOLCE

Meringa 14

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

Necci 12

Chestnut Flour Crepe, House Nutella, Local Black Raspberry Preserve, Whipped Ricotta & Hazelnut

Suppliers

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