

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

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

Tonno Crostino 9

2 Crostinis, Cured Albacore Tuna, Tonnato & Fried capers

Olive alla Corso 11

Warm Olives, Citrus, Garlic, Calabrian chilli

Zucca 14

Roasted Local Squash, Spiced Ricotta & Almond

Wagyu Tartare 16

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

Formaggi 18

Rotating Cheese Selection, Seasonal House Preserve

Prosciutto 18

Mandarin, Fermented Honey & Fried Sage

Insalata 19

Varieties of Local Radicchio, Spiced Peanut Dressing, Pickled Celeriac & Farmhouse 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, Beef Fat Confit Kohl Rabi, Roasted Shallot, Red Wine & Dark Chocolate Jus

Gnocchi 30

Baked Gnocchi, Smoked Tomato Ragu & Fior Di Latte

Rigate con L'Anatra 34

Hay Smoke Brohm Lake Duck Leg Ragù, Fermented Bitter Greens, Crispy Duck Skin & Penne Rigate

Pappardelle 35

Short rib Ragù, House Pappardelle, Fried Leeks & Lady Jane Brie

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