

BARCORSO

Dine Out 2025
Menu Del Giorno

\$65 Per Person

Antipasto

Sottaceti

Variety of house Seasonal Pickles & Fermentations

Crostino di Wagyu

Wagyu Tartare, Smoked Bone marrow Emulsion, Onion Ash
& House Sourdough

Primi

Bagna Cauda

Chicories, Bagna Cauda, Toasted Hazelnuts, Fermented
Chilli & Farm House Fermier

Secondi

Linguine con Cozze

Smoked Salt Spring Mussel & Carrot Escabeche,
Fermented Chilli & Linguine

Terzi

Ossobuco

Braised Shank, Sunchoke Risotto, Confit Chanterelle
Gremolata & Crispy Sage

Dolce

Semifreddo all'Olio d'Oлива

Olive Oil Parfait, Filo Base & Preserved Wild Berries

Suppliers

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