

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 12

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

Carpaccio 19

Seared Venison Carpaccio, Confit Winter Chanterelle Gremolata, Local Herbs

Crudo 18

Hiramasa, Fermented Espelette, Puntranella & Dill

Insalata 18

Varieties of Local Radicchio, Roasted Peanut Dressing, Pickled Quince & Aged Piave

Stracciatella Alla Corso 24

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

Bistecca 34

6 oz Bavette Steak, Wild Mushroom & Marsala Beurre Blanc

Polpo al Cappelletti 30

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

Gnocchi 30

Baked Gnocchi, Smoked Tomato Ragu & Fior Di Latte

Fusilli al Cinghiale 33

Beetroot Fusilli, Wild Boar Ragu, Pork Crackling, Apple & Mint

Salumi e Formaggi 48

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

DOLCE

Meringa 14

Torched Italian Meringue, Preserved Local Salmon Berry, 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