

Il Menu Del Chef 75

Seasonal Rotating Multi-Course Tasting Menu

Price is per person; full table must partake. Not all Diets can be met. Subject to availability. Recommend Reservation

Menu Del Giorno

Ask Staff for Features

Pane 9

Nettle Sourdough & Black Garlic Butter

Olive alla Corso 11

Warm Olives, Citrus, Garlic, Calabrian chilli

Tonno Crostini 12

2 Crostini, Cured Albacore Tuna, Tonnato & Fried capers

Carota 14

Roasted Heirloom Carrot, Pine Nuts, Herb & Lemon House Ricotta

Wagyu Tartare 16

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

Polpo 18

Octopus Salad, Wild Spring Garlic, Capers & Lemon

Formaggi 18

Rotating Cheese Selection, Seasonal House Preserve

Prosciutto 18

Pink Grapefruit, Fermented Honey & Fried Sage

Insalata di Stracciatella 22

House Stracciatella Cheese, Charred Spring Greens, Balsamic Pearls, Crispy Shallots & Herb Oil

Maiale 34

Local Pork Chop, Charred Gem Lettuce, Caramelized Whey Sauce

Gnocchi 30

Baked Gnocchi, Smoked Tomato Ragu & Fior Di Latte

Pappardelle 33

Lamb Ragu, Farmhouse Quark, Parmesan, Egg Yolk, Fried Rosemary & Pappardelle

DOLCE

Cioccolato 11

Dark Chocolate Mousse, Olive Oil & Candied Pumpkin Seeds

Sorbetto 8

Rotating Sorbetto

Suppliers

Crophorne Farms, Hannabrook Farms, Athiana Acres, Cioffis, Triple A, Fisherman's Market, Tall Shadows Bakery, Columbus Meat Market, The Farmhouse, Lance, 2 Rivers

Happy Hour

Sunday- Thursday 5pm- 6pm Friday & Saturday 4pm-6pm

Crostini

by the piece / 3x 16 / 5x 21

Wagyu tartare 7

Wagyu Tartar Smoked Bone Marrow Emulsion, Onion Ash & Pickle

Tonno 7

Dry Aged Albacore Tuna & Tonnato

Ceci 6

Crushed Chickpea & Slow Roasted Tomato

Stracciatella 6

House Stracciatella, Balsamic Pearls & Basil

Tapenade 6

Olive, Sun Dried Tomato, Roasted Pepper & Calabrian Chill

Patatine Al Tartufo 3

Black Truffle chips

Add tonnato +2

Olives alla Corso 9

Warm Olives, Citrus, Calabrian Chilli & Garlic

Formaggi 16

Rotating local & Imported Cheese & Seasonal House Preserve

Prosciutto 16

24 month Prosciutto, Grapefruit, Fermented Honey & Fried Sage

Gnocchi 28

Baked Gnocchi, Smoked Tomato Ragu & Fior Di Latte