BARCORSO

Menu del Giorno

Seasonal Tasting Menu — 65

Price is per person; full table Participation Required.
Not all Dietaries can be met. Subject to availability.
Reservations Recommended.

Antipasti

Sottaceti
Mixture of House Ferments & Pickles

Bagna Cauda
Radishes & Crispy Garlic

d'Anatra
Smoked Duck Prosciutto, Radicchio, Fermented Chilli, Egg Yolk Jam & Parmigiano Reggiano

Brodo
Roasted Chicken and Parmesan Broth, Confit mushrooms

Primo

Escarole
Sauteed Bitter Farm Greens, Black Olive, Pine Nut, Pear & Burrata Sauce

Secondo

Agnolotti
Braised Oxtail Filling, Beef Jus, Cocoa & Fried Sage

Terzo

'Galantina'
Guinea fowl Ballotine, Truffle, Perserved Lemon & Pistachio,
Sunchoke Puree & Rapini

Dolce

Semifreddo all'Olio d'Oliva
Olive Oil Parfait, Seabuckthorne Glaze, Toasted Almond & Filo Mille-Feuille

Ask Server for Pairing Options
