

BARCORSO

Menu Del Giorno 65 pp

Wine Pairing 65 Per Person, Half Pairing 35 Per Person

Antipasti

Sottaceti

Mixture of House Ferments & Pickles

Bagna Cauda

Winter Radishes, Puntranelle, Anchovies & Crispy Garlic

d'Anatra

Smoked Duck Prosciutto, Raddichio, Fermented Chilli, Egg Yolk
Jam & Parmeggiano Reggiano

Brodo

Roasted Chicken and Parmesan Broth, Confit mushrooms

Primo

Escarole

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

Secondi

Agnolotti

Braised Oxtail Filling, Beef Jus, Cocoa & Grano Padano

Terzo

'Galantina'

Guinea fowl Ballotine, Truffle, Preserved Lemon & Pistachio, Carmelized Turnip Puree & Turnip Greens

Dolce

Semifreddo all'Olio d'Olive

Olive Oil Parfait, Sea Buckthorne Glaze, Toasted Almond, Filo Mille-Feuille & Pistachio

Suppliers

Crophorne Farms, Hannabrook Farms, Athiana Acres, Cioffis, Triple A, Tall Shadows Bakery, Columbus Meat Market, The FarmHouse, Endswell