

# BARCORSO

## Menu del Giorno

## Seasonal Tasting Menu

See Reverse Side.

### CIBO

|                                                                                                                                                                                                |           |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Pane</b>                                                                                                                                                                                    | <b>12</b> |
| House Red Fife & Fig Sourdough, Peanut-butter Butter                                                                                                                                           |           |
| <b>Olive alla Corso</b>                                                                                                                                                                        | <b>11</b> |
| Warm Olives, Citrus, Garlic, Calabrian Chilli                                                                                                                                                  |           |
| <b>Zucca</b>                                                                                                                                                                                   | <b>16</b> |
| Roasted Squash, Marinated Squash, Smoked Maple Syrup, Pecorino Romano, Chicory & Pumpkin Seed Pesto                                                                                            |           |
| <b>Crostini al Tonno</b>                                                                                                                                                                       | <b>12</b> |
| Two Crostini, Cured Albacore Tuna, Tonnato & Fried Capers                                                                                                                                      |           |
| <b>Tartare di Wagyu</b>                                                                                                                                                                        | <b>18</b> |
| Wagyu Tartare, Smoked Bone Marrow Emulsion, Onion Ash & Pickles                                                                                                                                |           |
| <b>Stracciatella</b>                                                                                                                                                                           | <b>18</b> |
| House Stracciatella, Confit Wild & Cultivated Mushrooms, Watercress & Hazelnuts                                                                                                                |           |
| <b>Prosciutto e Polenta</b>                                                                                                                                                                    | <b>16</b> |
| Crispy Polenta, Fino di Parma Prosciutto, Egg Yolk Jam & Grana Padano                                                                                                                          |           |
| <b>Insalata di Polpo</b>                                                                                                                                                                       | <b>22</b> |
| Marinated Octopus & Sieglinde Potatoes, White Balsamic, Capers, Walla Walla Onion & Lemon                                                                                                      |           |
| <b>Cavatelli al Ragú</b>                                                                                                                                                                       | <b>30</b> |
| Oxtail Ragu, Farmhouse Fermière & Crispy Rosemary                                                                                                                                              |           |
| <b>Linguine alla Vongole</b>                                                                                                                                                                   | <b>32</b> |
| Savoury Clams, Squid Ink Linguine, Fermented Tragu Mures Chilli, & White Wine                                                                                                                  |           |
| <b>Stracotto</b>                                                                                                                                                                               | <b>31</b> |
| Red Wine Braised Beef Cheek, Soft Polenta & Crispy Sage                                                                                                                                        |           |
| <b>Risotto</b>                                                                                                                                                                                 | <b>24</b> |
| Nano Vialone Rice, Sunchoke, Nutmeg & Parmigiano Reggiano                                                                                                                                      |           |
| <b>Cacio e Pepe Add Black Truffle +6</b>                                                                                                                                                       | <b>24</b> |
| Spaghetti, Pecorino Romano & Black Pepper                                                                                                                                                      |           |
| <b>Scarpetta</b>                                                                                                                                                                               | <b>2</b>  |
| "Scarpetta" translates to "little shoe". It refers to the act of using a piece of bread to soak up the remaining sauce on a plate, as if the bread were a tiny shoe collecting every last bit. |           |

### Suppliers

Croptorne Farms, Hannabrook Farms, Athiana Acres, Cioffis, Triple A, Fisherman's Market, Tall Shadows Bakery, Columbus Meat Market, The FarmHouse, Lance, Endswell

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