

BARCORSO

Tedeschi 2025

Menu Del Giorno 100 pp

Price Includes Full Wine pairing & Food

Tedeschi Capitel Tena Soave

Cicchetti

Polpo

Marinated Octopus, Wild Spring Onion, Capers & Lemon

Prosciutto

Aged Prosciutto, Melon, Grissini

Sarde In Saor

Marinated Sardines, Walla Walla Onion, Pine nut & Dried Fruit

Baccalà Mantecato

Whipped Salt Cod & Roasted Polenta

Tedeschi San Rocco Valpolicella Ripasso Superiore

Primo

Carpaccio

Local Beef, Aged Pepper Pecorino, Caper Berries,
Slow Roasted Tomatoes, Pink Peppercorn & Spring Greens

Tedeschi Maternigo Valpolicella Superiore

Secondo

Risotto alla Trevigiana

Acquerello Rice, Salt- Baked Radicchio, Walnuts,
Scarmorza & Pork Sausage

Tedeschi Marne Amarone Della Valpolicella

Terzi

Papero alla Frutta

Aged Duck Breast, Wild Berries, Stuffed Morels,
Hazel Nuts & Amarone Jus

Espresso Martini

Dolce

Tiramisù

Farm House Quark, Lady Fingers, Coffee, Cocoa & Lucano Caffé

Suppliers

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

Chef Luke Boswell

Barcorso.ca