

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.

CIBO

Pane 12
House Red Fife & Fig Sourdough, Peanut-butter Butter

Olive alla Corso 11
Warm Olives, Citrus, Garlic, Calabrian Chilli

Zucca 16
Roasted Squash, Marinated Squash, Smoked Maple Syrup, Pecorino Romano, Chicory & Pumpkin Seed Pesto

Crostini al Tonno 12
Two Crostini, Cured Albacore Tuna, Tonnato & Fried Capers

Tartare di Wagyu 18
Wagyu Tartare, Smoked Bone Marrow Emulsion, Onion Ash & Pickles

Stracciatella 17
House Stracciatella, Confit Wild & Cultivated Mushrooms, Watercress & Hazelnuts

Prosciutto e Polenta 15
Crispy Polenta, Fino di Parma Prosciutto, Egg Yolk Jam & Grana Padano

Insalata di Polpo 22
Marinated Octopus & Sieglinde Potatoes, White Balsamic, Capers, Walla Walla Onion & Lemon

Cavatelli 28
Oxtail Ragu, Pine Mushroom, Farmhouse Fermière & Crispy Rosemary

Linguine alla Vongole 26
Savoury Clams, Squid Ink Linguine, Fermented Tragu Mures Chilli, & White Wine

Stracotto 28
Red Wine Braised Beef Cheek, Soft Polenta & Crispy Sage

Risotto al Pomodoro 22
Acquerello Rice, Sungold Tomato, Ricotta Insalata & Basil

Cacio e Pepe 27
Spaghetti, Black Truffle, Pecorino Romano & Black Pepper

Scarpetta 2

“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.

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Dolce

Babà all'arancia

Orange Syrup soaked Babà, Orange Curd, Orange Jam & Cardamom
"Ganache Montée"

14

Affogato

Stracciatella Gelato & Espresso

7

Gelato

5

Happy Hour

4pm – 6pm Daily

Crostini

by the piece / 3 for 12 / 5 for 19

Wagyu

Wagyu Tartar Smoked Bone Marrow Emulsion, Onion Ash & Pickles

4.5

Tonnato

Confit Albacore Tuna Belly & Fried Capers

4.5

Ceci

Crushed Chickpea & Slow Roasted Tomato

4.5

Stracciatella

House Stracciatella, Balsamic Pearls & Basil

4.5

Tapenade

Olive, Sun-dried Tomato, Roasted Pepper & Calabrian Chilli

4.5

Cavolo Nero

Charred Black kale, Lardo & Taleggio

4.5

Cicchetti

Patatine al Tartufo

Black Truffle Chips

Add Tonnato +2

3

Olives alla Corso

Warm Olives, Citrus, Calabrian Chilli & Garlic

9

Zucca

Roasted Squash, Marinated Squash, Smoked Maple Syrup, Pecorino Romano, Chicory & Pumpkin Seed Pesto

13

Vongole

Savoury Clams, Fermented Tragu Mures Chilli, White Wine & Parsley

16

Formaggi

Rotating Local & Imported Cheese & Seasonal House Preserve

16

Prosciutto e Stracciatella

Fino di Parma Prosciutto, House Stracciatella Cheese & Fermented Honey

17

Cacio e Pepe

Spaghetti, Pecorino Romano & Black Pepper

20

Suppliers

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