

CORSO 32

Our ingredients are locally sourced whenever possible
All of our pastas are made by hand
We encourage sharing

ANTIPASTI

Arancini, Speck, Leeks, Whey & Parmigiano Half 12 Full 19
Fennel & Wild Arugula Salad, Roasted Hazelnuts, Parmigiano 16
House-Made Goat Ricotta, Rosemary Oil, Maldon Sea Salt, Crostini 15
Speck, (*Alto Adige*) Pink Lady Apple & Fresh Horseradish 18
Fried Short Rib, Shaved Pear & Arugula Salad, Crostini 24
Fried Pappa Al' Pomodoro, Parmigiano, Basil & Capezzana Olive Oil 13

PASTA

Cavatelli, Pork & Fennel Sausage Sugo, Broccoli Rabe & Pecorino 28
Ag nolotti 'Da Giulio', Ragu Toscano, Ricotta, Swiss Chard & Parmigiano 29
Garganelli Verde Alla Norcina, Norcia Sausage, Cream, Parmigiano & Black Pepper 28
Tonnarelli, San Marzano Tomato Sugo, Basil, Pecorino & Parmigiano 26

CARNE

Chinook Salmon 'Mandorla', Burnt Butter, Almonds, Pink Lady Apple, Radicchio, Black Kale & Balsamico 35
Fennel Rubbed Game Hen "Alla Mattone", Green Beans, Parsley, Lemon & Marcona Almond Gremolata 35
Whey Braised Berkshire Pork Coppa, Polenta, Shaved Brussel Sprouts & Pickled Mustard Seed 35

CONTORNI

Belgian Endive 'Alla Piastra', Almonds, Parmigiano & Balsamico 14
Edgar Farms Asparagus, Spring Onion Butter & Black Pepper 15

FORMAGGI

Parmigiano Reggiano, (Nov 2014) & Black Truffle Honey 15
Fried Taleggio, Local Buckwheat Honey & Black Pepper 16
Pairing Suggestion: 2012 Donnafugata Ben Rye Passito, Sicilia 2oz 12

DOLCI

Chocolate Torta, Salty Hazelnuts 13
Avalon Milk Panna Cotta, Saba, Pistachios & Honey Grappa 13
House-Made Fior di Latte Gelato 'Affogato', Caffè & Nonino Amaro 12

Please Note That An 18% Gratuity Will Be Added To Parties Of 6 Or More