

CORSO 32

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

ANTIPASTI

- Arancini**, Spring Onion, Mint, Whey, Fontina & Pecorino Half 12 Full 19
- Fennel & Wild Arugula Salad**, Roasted Hazelnuts, Parmigiano 16
- House-Made Goat Ricotta**, Rosemary Oil, Maldon Sea Salt, Crostini 15
- Noce Di Prosciutto**, Pink Lady Apple, Arugula, Parmigiano, Capezzana Olive Oil 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
- Tagliatelle 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

- Charred Sundog Farms Milano Turnips & Bagna Cauda** 15
- Roasted Sundog Farms Rainbow Carrots**, Vincotto & Parmigiano 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**, Okanagan Raspberries, Leonardi Saba & 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