

# 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 (4) 12 Full (8) 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, Sicilian Olive Oil 18
- Fried Short Rib**, Shaved Pear & Arugula Salad, Crostini 24
- Pane Fritto**, Leeks, Cabbage, Whey & Taleggio, Burnt Butter, Sage & Parmigiano 14

### PASTA

- Cavatelli**, Pork & Fennel Sausage Sugo, Broccoli Rabe & Pecorino 28
- Parsnip Agnolotti**, Burnt Butter, Sage, Amaretti, Parmigiano & Balsamico Vecchio 33
- Tagliatelle**, Tuscan Chicken and Porcini Ragu, Pancetta, 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 'Al 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**, Balsamico, Marcona Almonds & Parmigiano 17
- Roasted Sundog Farms Rainbow Carrots**, Vincotto & Parmigiano 15

### FORMAGGI

- Parmigiano Reggiano**, 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**, Pistachios, 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