

CORSO 32

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

ANTIPASTI

- Arancini**, Radicchio, Balsamico, Fontina & Parmigiano 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
- 'Pollo All'Aceto'**, Game Hen, Balsamico Vecchio, Charred Radicchio, Lardo & Pomegranate 36
- Whey Braised Berkshire Pork Coppa**, Polenta, Shaved Brussel Sprouts & Pickled Mustard Seed 35

CONTORNI

- Belgian Endive Alla Piastra**, Balsamico, Marcona Almonds & Parmigiano 17
- Fried Brussel Sprouts**, Lemon, Parsley & Pangrattato, Capezzana Olive Oil 15

FORMAGGI

- Parmigiano Reggiano**, Black Truffle Honey 15
- Fried Taleggio**, Local Buckwheat Honey & Black Pepper 16

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