

Welcome to Corso32

We offer creative interpretations of traditional Italian cuisine. Our ingredients are locally sourced whenever possible. All our pastas are made by hand. We encourage sharing.

ANTIPASTI

Arancini House-made Guanciale, Spring Onion & 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
Speck (Alto Adige) Pink Lady Apple & Fresh Horseradish 18
Fried Short Rib Shaved Pear & Arugula Salad, Crostini 24
Pane Fritto Leeks, Cabbage, Whey & Taleggio, Burnt Butter, Sage & Parmigiano 14
Carne Cruda Piemontese Lemon, Arugula & Parmigiano 19

PASTA

Cavatelli Pork & Fennel Sausage Sugo, Broccoli Rabe & Pecorino 28
Agnolotti 'Cacio e Pepe' Edgar Farms' Asparagus, Ricotta, Black Truffle Pecorino, Butter & Black Pepper 33
Roasted Farro Pappardelle Sugo di Funghi & Parmigiano 32
Garganelli Oxtail Ragu Alla Romana & Pecorino Crema 33

CARNE

Chinook Salmon 'Mandorla' Burnt Butter, Almonds & Insalata Inverna 35
Fennel-Rubbed Game Hen al Mattone Green Beans, Lemon & Almond Gremolata 34
Whey-Braised Berkshire Pork Coppa Polenta, Shaved Brussel Sprout & Mustard Seed Gremolata 35

DOLCI e FORMAGGI

Chocolate Torta Salty Hazelnut Croccante 13
Avalon Milk Panna Cotta Saba, Pistachios & Honey Grappa 13
House-made Fior di Latte Gelato 'Affogato' Caffè & Nonino Amaro 12
Fried Taleggio Local Buckwheat Honey & Black Pepper 16
Black Truffle Moliterno & Black Truffle Honey 18

Please inform your server of any allergies or dietary restrictions.
Please note that an 18% gratuity will be added to parties of 6 or more.

PASTA TASTING MENU

\$80 per person

Nettle Tagliolini Ramp Butter, Asparagus & Parmigiano Reggiano
Beet Casunziei Poppy Seed Butter & Parmigiano Reggiano
Goat Ricotta Raviolo Speck & Radicchio
Roasted Farro Pappardelle Sugo di Funghi & Parmigiano
Garganelli Ragu Modenese & Parmigiano Crema
Avalon Milk Panna Cotta Saba, Pistachios & Honey Grappa

Our Pasta Tasting requires the participation of the entire table. Please allow at least two hours to enjoy the Tasting Menu. We currently do not offer a vegetarian Pasta Tasting nor wine pairings.

We will offer both shortly. We will do our best to accommodate allergies. Any change or substitution may affect the Tasting Menu for the entire table.