

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** Speck, Cabbage & 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
- 24-Month Prosciutto di Parma** Okanagan Black Plums, Ricotta Salata & Capezzana Olive Oil 18
- Fried Short Rib** Shaved Pear & Arugula Salad, Crostini 24
- Pane Fritto** Leeks, Cabbage, Whey & Taleggio, Burnt Butter, Sage & Parmigiano 14
- Carne Cruda Piemontese** Minced Tenderloin, Arugula, Extra Virgin Olive Oil, Lemon & Parmigiano 19

PASTA

- Cavatelli** Pork & Fennel Sausage Sugo, Broccoli Rabe & Pecorino 28
- Ricotta & Black Truffle Pecorino Agnolotti** Brussel Sprout Leaves & Parmigiano 35
- Roasted Farro Pappardelle** Sugo di Funghi & Parmigiano 32
- Garganelli** Oxtail Ragu Alla Romana & Pecorino Crema 33

CARNE

- Chinook Salmon** Shaved Fennel, Snap Peas, Cucumber, Radish, Mint, Pistachios & Capezzana Olive Oil 35
- Fennel-Rubbed Game Hen al Mattone** Green Beans, Parsley, Lemon & Roasted Almond Gremolata 34
- Modenese Pork Tenderloin** Parmigiano Crema, 24-Month Prosciutto, Chicories & Balsamico 36

DOLCI e FORMAGGI

- Chocolate Torta** Salty Hazelnut Croccante 13
- Avalon Milk Panna Cotta** Okanagan Black Plums & 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

- Tagliolini** Spring Onion Butter, Sundog Farm Fava Beans & Truffle Pecorino
- Beet Casunzei** Poppy Seed Butter & Parmigiano Reggiano
- Goat Ricotta Raviolo** Speck & Radicchio
- Roasted Farro Pappardelle** Sugo di Funghi & Parmigiano
- Garganelli** Braised Duck Ragu alla Toscana & Parmigiano Reggiano
- Avalon Milk Panna Cotta** Okanagan Black Plums & 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.