

We are taking reservations for NYE 2018: 7 pm and 10 pm
A 5-course Tasting Menu (\$110 per person) with Optional Wine Pairings (\$50 per person)
Email eat@corso32.com to reserve

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 & Grana Half (4) 12 Full (8) 19
Fennel & Wild Arugula Salad Roasted Hazelnuts & Grana 16
House-made Goat Ricotta Rosemary Oil, Maldon Sea Salt, Crostini 15
24-Month Prosciutto di Parma Pink Lady Apple, Walnuts, Grana & Capezzana Olive Oil 18
Fried Short Rib Shaved Pear & Arugula Salad, Crostini 24
Pane Fritto Leeks, Cabbage, Whey & Taleggio, Burnt Butter, Sage & Grana 14
Carne Cruda Piemontese Minced Tenderloin, Arugula, Extra Virgin Olive Oil, Lemon & Grana 19

PASTA

Gramigna Ragu Romagnola & Grana 33
Ricotta & Black Truffle Pecorino Agnolotti Brussel Sprout Leaves & Grana 35
Roasted Farro Pappardelle Sugo di Funghi & Grana 32
Garganelli Oxtail Ragu Alla Romana & Pecorino Crema 33

CARNE

Chinook Salmon Shaved Fennel, Snap Peas, Cucumber, Radish, Mint, Pistachios & Capezzana Olive Oil 35
Game Hen al Mattone Chestnut & Leek Farrotto, Roasted Walnuts & Shaved Brussel Sprout Gremolata 36
Modenese Pork Tenderloin Parmigiano Crema, 24-Month Prosciutto, Chicories & Balsamico 36

DOLCI e FORMAGGI

Chocolate Torta Salty Hazelnut Croccante 13
Avalon Milk Panna Cotta Pistachios, Saba & 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.

Scroll down to view our Pasta Tasting Menu

PASTA TASTING MENU

\$80 per person

Ricotta Malfatti Chicken & Grana Brodo, Parsley & Nutmeg

Beet Casunziei Poppy Seed Butter & Grana

Goat Ricotta Raviolo Speck & Radicchio

Roasted Farro Pappardelle Sugo di Funghi & Grana

Garganelli Braised Duck Ragu alla Toscana & Grana

Avalon Milk Panna Cotta Pistachios, Saba & 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.