

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 'Cacio e Pepe' Black Truffle Pecorino & Black Pepper (4) 13
Winter Salad Celery Root, Chicories, Pink Lady Apple, Roasted Hazelnuts & Parmigiano Reggiano 18
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
Pappa al Pomodoro Fritta San Marzano Tomato, Basil & Sicilian Olive Oil 14
Carne Cruda Chopped Fillet, Capers, Parmigiano Reggiano Fonduta & Wild Arugula 21

PASTA

Gramigna Verde Spicy Lamb Sausage Ragu, Mint, Ricotta Salata & Pangrattato 33
Mascarpone & Parmigiano Agnolotti Butter, Swiss Chard & Pine Nuts 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.

PASTA TASTING MENU

\$80 per person

Celery Root & Parsnip Agnolotti Sage Butter, Black Kale, Hazelnuts & Parmigiano Reggiano
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.