

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

- Fusilli Lunghi** 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

- Ricotta & Truffle Gnudi** Dandelion Greens, Walnuts & Fulvio's Olive Oil
- 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.