

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 Ramps, Whey & Parmigiano (4) 13
Chicory Salad Celery Root, Chicories, Pink Lady Apple, Roasted Hazelnuts & Parmigiano Reggiano 18
Crostini 'Roscioli' Vanilla Butter & Sicilian Anchovy (3) 9
House-made Goat Ricotta Rosemary Oil, Maldon Sea Salt, Crostini 15
Carne Cruda 'Norcia' Beef Fillet, Black Truffle, Parmigiano Reggiano & Fried Sunchokes 23
Culatello Gull Valley Tomatoes, Shaved Zucchini, Basil, Sicilian Olive Oil & Ricotta Salata 18
Fried Short Rib Shaved Pear & Arugula Salad, Crostini 24
Pappa al Pomodoro Fritta San Marzano Tomato, Basil & Sicilian Olive Oil 14
Zuppa Pavese Fried Bread, Egg Yolk, Tuscan Truffle Cheese, Wild Ramps & Parmigiano Brodo 18

PRIMI

Mezzi Paccheri Spicy Lamb Sausage Sugo, Ricotta Crema, Mint & Pecorino 32
Ricotta Agnolotti Ligurian Walnut Sugo, Dandelion Greens & Parmigiano 35
Roasted Farro Pappardelle Sugo di Funghi & Grana 32
Pappardele Verde al Ragu 33
Saffron Tonnarelli Anchovy, Currants, Pine Nuts, Fennel, Chili, Cod Cheeks & Pangrattato 31
Spring Pea Ravioli Prosciutto, English Peas, Mint & Parmigiano 28

SECONDI

Salmon 'Mandorlata' Brown Butter, Pink Lady Apple, Shaved Fennel & Roasted Almond Salad 35
Modenese Pork Tenderloin Parmigiano Crema, Culatello, Chicories & Balsamico 36
Whey Braised Pork Cheeks Buckwheat Polenta, Parsley, Celery, Lemon & Horseradish Gremolata 33

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.