

CORSO 32

Our ingredients are locally sourced whenever possible
All of our pastas are made by hand
We encourage sharing

ANTIPASTI

Arancini, Leek, Parmigiano, Whey & Fontina Half **10** Full **16**
Fennel & Wild Arugula Salad, Roasted Hazelnuts, Parmigiano **16**
House-Made Goat Ricotta, Rosemary Oil, Maldon Sea Salt, Crostini **15**
Speck, (*Alto Adige*) Pink Lady Apple & Fresh Horseradish **18**
Fried Short Rib, Shaved Pear & Arugula Salad, Crostini **19**
Fried Pappa Al' Pomodoro, Parmigiano, Basil & Sicilian Olive Oil **13**

PASTA

Cavatelli, Pork & Fennel Sausage Sugo, Broccoli Rabe & Pecorino **28**
Ag nolotti 'Da Giulio', Ragu Toscano, Ricotta, Swiss Chard & Parmigiano **29**
Garganelli Verde Alla Norcina, Norcia Sausage, Cream, Parmigiano & Black Pepper **28**
Tonnarelli, San Marzano Tomato Sugo, Basil, Pecorino & Parmigiano **26**

CARNE

Chinook Salmon 'Mandorla', Burnt Butter, Almonds, Pink Lady Apple, Radicchio, Black Kale & Balsamico **35**
'Pollo All' Aceto', Game Hen, Charred Radicchio, Lardo, 35 Year Old Balsamico & Pomegranates **37**
Whey Braised Berkshire Pork Coppa, Polenta, Shaved Brussel Sprouts & Pickled Mustard Seed **35**

CONTORNI

Belgian Endive 'Alla Piastra', Almonds, Parmigiano & Balsamico **14**
Fried Brussel Sprouts, Lemon, Parsley & Pangrattato **14**

FORMAGGI

Parmigiano Reggiano, (Nov 2014) & Black Truffle Honey **15**
Fried Taleggio, Local Buckwheat Honey & Black Pepper **16**
Pairing Suggestion: 2012 Donnafugata Ben Rye Passito, Sicilia 2oz 12

DOLCI

Chocolate Torta, Salty Hazelnuts **13**
Avalon Milk Panna Cotta, Saba, Pistachios & Honey Grappa **13**
House-Made Fior di Latte Gelato 'Affogato', Caffè & Nonino Amaro **12**

Please Note That An 18% Gratuity Will Be Added To Parties Of 6 Or More