

Menu Del Giorno

PANE

Focaccia 4

Sourdough 6

Cranberry & Walnut

Baguette 4

Add balsamic & olive oil 2

Add butter 3

Sottaceti 4

Variety of house Seasonal Pickles & Fermentations

Wagyu Crostino 9

Wagyu Tartar, Smoked Bone marrow Emulsion, Onion Ash & Pickle

Tonno Crostino 9

Cured Albacore Tuna, Tonnato & Fried capers

Tapenade Crostino 8

Olive, Sun Dried Tomato, Roasted Pepper & Calabrian Chilli

Olive Alla Corso 11

Warm Olives, Citrus, Garlic, Calabrian chilli & Almond

Patate 12

Hasselback Potato, Prosciutto crisp, Cheese Foam & Horseradish

Carpaccio 19

Seared Venison Carpaccio, Porcini Parmesan Foam, Garden herb & Flower Salad

Crudo 18

Hiramasa, Fermented Espelette, Puntranella & Dill

Insalata 18

Varieties of Radicchio, Roasted Peanut Dressing, Pickled Quince & Parmesan

Stracciatella Alla Corso 24

House Stracciatella Cheese, Whey Poached Pears, Balsamic Pearls, Walnut & Cranberry

Sourdough

Bistecca 34

6 oz Bavette Steak, Wild Mushroom & Marsala Beurre Blanc

Gnocchi 28

Baked Gnocchi, Smoked Tomato Ragu & Fior Di Latte

Aglione e Olio Di Mare 30

Angel Hair Pasta, Prawns, Calabrian Chilli, Garlic & Bisque

Fusilli al Cinghiale 33

Beetroot Fusilli, Wild Boar Ragu, Pork Crackling, Apple & Mint

Salumi e Formaggi 48

Selection of Imported or Local Cheeses & Cured Meats with House Pickles & Preserves

DOLCE

Meringa 12

Torched Italian Meringue, Blistered Wine Grapes, Lemon Jelly & Pistachio Crumble

Necci 12

Chestnut Flour Crepe, House Nutella, Strawberry & Aperol Jam, Ricotta & Hazelnut

Suppliers

crophorne farms, hannabrook farms, cioffis, triple a, fisherman's market, tall shadows, legends hall

"The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination." Medical Health Officer