

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 Leek & 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' Brandt Lake Wagyu Beef, Black Truffle, Parmigiano Reggiano & Fried Sunchoke 23

Culatello Santa Rosa Plums, Arugula & Ricotta Salata 18

Fried Short Rib Shaved Pear & Arugula Salad, Crostini 24

Zuppa Pavese 'Primavera' Market Vegetables, Truffle Pecorino, Fried Bread, Egg Yolk & Parmigiano Brodo 18

PRIMI

Mezzi Paccheri Spicy Lamb Sausage Sugo, Ricotta Crema, Mint & Pecorino 33

Ricotta Gnocchi 'Cacio e Pepe' Black Truffle Butter, Pecorino & Parmigiano 31

Roasted Farro Pappardelle Sugo di Funghi & Parmigiano 32

Tagliatelle al Ragù 33

Stracchino Ravioli Radicchio, Walnuts & Gorgonzola 33

Taleggio Agnolotti Rye Flour, Cotechino Sugo, Shaved Brussel Sprouts & Sage 33

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

Creme Fraiche Panna Cotta Raspberries & Oat Florentine 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.

Please continue to view our Tasting Menus

TASTING MENU PER PERSON 110 WITH WINE PAIRING 180

Arancino & House-made Goat Ricotta & Culatello

NV Medici Ermete Phermento Sorbara, LAMBRUSCO di Modena DOP, Emilia-Romagna

Zuppa Pavese 'Primavera' Market Vegetables, Truffle Pecorino, Fried Bread, Yolk & Parmigiano Brodo

2017 Feudo Maccari Olli GRILLO, Sicilia DOP, Sicilia

Chicory Salad Celery Root, Chicories, Pink Lady Apple, Roasted Hazelnuts & Parmigiano Reggiano

2017 M. delle Grazie Sagaris AGLIANICO ROSATO, Basilicata IGT, Basilicata

Stracchino Ravioli Radicchio, Walnuts & Gorgonzola

2016 Bucci Classico, VERDICCHIO dei Castelli di Jesi DOC, Marche

Tagliatelle al Ragù

2015 De Angelis MONTEPULCIANO/SANG, Rosso Piceno Superiore DOC, Marche

Whey Braised Pork Cheeks Buckwheat Polenta, Parsley, Celery, Lemon & Horseradish Gremolata

2015 Castellare Riserva, CHIANTI Classico DOCG, Toscana

Creme Fraiche Panna Cotta Raspberries & Oat Florentine

2015 Castellaro Malvasia delle Lipari, Sicilia

PASTA TASTING MENU PER PERSON 90 WITH WINE PAIRING 160

Ricotta Gnocchi 'Cacio e Pepe' Black Truffle Butter, Pecorino & Parmigiano

NV Nino Franco Rustico Brut, Valdobbiadene PROSECCO Superiore DOCG, Veneto

Stracchino Ravioli Radicchio, Walnuts & Gorgonzola

2016 Bucci Classico, VERDICCHIO dei Castelli di Jesi DOC, Marche

Tagliatelle al Ragù

2015 De Angelis MONTEPULCIANO/SANG, Rosso Piceno Superiore DOC, Marche

Roasted Farro Pappardelle Sugo di Funghi & Grana

2015 Le Casematte NERELLO MASCALESE/CAP/NOC/NERO, Faro DOC, Sicilia

Mezzi Paccheri Spicy Lamb Sausage Sugo, Ricotta Crema, Mint & Pecorino

2012 Gabbas Arbore, CANNONAU di Sardegna DOC, Sardegna

Creme Fraiche Panna Cotta Raspberries & Oat Florentine

2015 Castellaro Malvasia delle Lipari, Sicilia

Our Tasting Menus require the participation of the entire table.

Everyone at the table must have the same Tasting Menu.

Please allow at least two hours to enjoy either menu.

We will do our best to accommodate allergies.

Any change may affect the selected Tasting Menu for the entire table.