

# C O R T O

## Start

### Ricotta & Honey Toast

filone, wildflower honey, olive oil, sea salt, pink peppercorn. 14

### Rainbow Cauliflower

romanesco, caramelized onion vinaigrette, cashew. 16

### Apple Cheddar Salad

ginger-apple dressing, cave-aged cheddar, fennel, all spice hazelnut. 16

### Zuppa del Giorno

our seasonal soup offering. 14

### Roasted Carrot Salad

caesar dressing, escarole, anchovy, breadcrumb, grana padano 16

### Meat & Cheese

selection of three artisanal salumi, three distinct cheeses, or both. 18/18/30

## Pasta

### Rigatoni

bianco di napoli tomato, pancetta, calabrian chili, basil, mint, pecorino romano. 24

### Ravioli

parsnip ricotta stuffed, roasted root vegetable, vegetable demi-glace, parsley, carrot crisp. 26

### Strozzapreti

sweet sausage, honeynut squash, brown butter, sage, grana padano./ 26

### Lumache

local mushroom duxelle, garlic, robiola, cream, thyme, grana padano. 26

### Fusilli

arugula pesto, basil, sunflower seed, sun-dried tomato, grana padano. 24

## Main

### Angry Chicken

tomato, garlic, guanciale, thyme, chianti, calabrian chili, filone. 26

### Black Bass Fillet

polenta, broccoli rabe, local mushroom. 32

### Smoked Pork Shoulder

lentil, mirepoix, mustard, apple. 32

Sparkling/Still Water (750ml). 8

Espresso/Caffè Americano. 4

Daily Dessert. 10

a 3% processing fee is applied to credit card payments.

The Heights.