

TRATTORIA CORI PASTIFICIO

Menu di Capo D'Anno



APERTURA

Arancino Ai Frutti Di Mare

Seafood Rice Ball Arancino, Clams, Mussel, Shrimp, Calamari, Lobster, Served With Peas Infusion And Caviar

ANTIPASTI

CHOOSE ONE

Zuppa Di Lenticchie e Cotechino GF

Traditional Italian Organic Lentil Soup, NYE Cotechino Sausage, Tuscan Kale And Rosemary Infused Extra Virgin Olive Oil, Chestnuts Crumbles

Insalata D'Inverno GF

Local Greens, Radicchio, Orange, Fennel Bulb, Parsimmon, Basil-Honey Dressing, Grana Padano

Mozzarella Di Bufala, Saba Di Uva E Radicchio GF

Campanian Bufalo Mozzarella, "Broccoli Ripassati", Romesco Sauce, Saba Di Uva, Radicchio And Roasted Almonds,

PIATTI

CHOOSE ONE

Tonnarelli Alla Carbonara,

House Made Tonnarelli Pasta alla Carbonara, Guanciale, Chino Valley Farm Eggs, Black Pepper, Pecorino, Black Truffle Perlage

Pasta All'aragosta

Main Lobster A la Piastra (1/2), Bigoli Pasta (thick spaghetti), Clams Cherry Tomatoes, Lemon Zest, Clams (+\$12)

Red Prawn Risotto GF

Whole Red Prawns, Sweet Peas Risotto, Salted Butter, Grana, Lemon Zest Candy, Cherry Tomatoes Confit

Costoletta Di Cervo Alla Plancia

Cast Iron Seared Venison Chop, Potato Timbale, Liquorish Braised Carrots, Amaro Reduction

Salmone alla Griglia

Grilled Scottish Salmon, Served with Potato Timbale, Lobster-Cauliflour Pure', Asparagus and Finocchietto infused Extra Virgin olive oil

DOLCI

CHOOSE ONE

Semifreddo Alle Mandorle E Cioccolato GF

Sicilian Almond Semifreddo, Warm Dark Chocolate Sauce

Mousse Al Limone E Mirtilli GF

Lemon Mousse, Local Passion Fruit, Bitter Almond Jam, Meringa

WINE PAIRING

Wine pairings created by our in house Wine Specialist

Bacchus \$50

Three Traditional Italian Wines, paired with your choice.

Caronte \$68

Three Unique Italian Wines, paired with your choice

4 Course Menu Price ++. VEGAN MENU AVAILABLE
Menu may be Subject To Change Upon Market Shortage

For Reservations, Please Visit Our Website Coripasta.Com