

# C O R T O

## Start

### Ricotta & Honey Toast

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

### Burrata

heirloom tomato, grape tomato, speck, basil, filone. 16

### Watermelon Salad

whipped chevre, scallion, aleppo, bok choy. 16

### Little Gem

buttermilk dill dressing, broccoli, turnip, grana padano. 16

### Ravanello e Burro

easter egg radish, turnip, fennel, black garlic butter, chervil. 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

### Cappelletti

pea medley filling, english pea, pea tendril, mint, sumac, lemon. 26

### Fusilli

red pepper pesto, basil, sunflower seed, grana padano. 24

### Strozzapreti

local mushroom, brown butter, garlic scape, black garlic, tartufo cheese. 26

### Lumache

sweet sausage ragu, pistachio butter, citrus, grana padano. 24

## Main

### Angry Chicken

tomato, garlic, guanciale, thyme, chianti, calabrian chili, filone. 24

### Sea Scallops

blueberry agrodolce, grits, micro arugula. 32

### Smoked Pork Shoulder

mustard rub, coleslaw, caraway, apple mustard sauce. 32

Sparkling/Still Water (750ml). 7

Espresso/Caffè Americano. 3

Daily Dessert. 10

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

The Heights.