

Bar Corvo

SOUP & SALAD

LENTIL SOUP \$6

Extra virgin olive oil, grated Parmigiano

FAVE E CICCORIA \$9

Sauteed dandelion greens over dried fava bean puree, garlic, chili

CALAMARI SALAD \$10

orange confit, toasted almonds, parsley

CAULIFLOWER \$8

salsa verde, fried capers

WARM FARRO SALAD \$9

roasted cauliflower, brussel sprouts, goat cheese, red onion, hazelnuts, warm sherry vinaigrette

PASTA

SEMOLINA GNOCCHI \$14

Oxtail ragu', pecorino

TAGLIATELLE AL RAGU' \$13

CHITARRA NERI \$15

Octopus confit, hot red pepper, lemon, mint

LASAGNE AL FORNO \$14

MEATS

ROAST AMISH CHICKEN \$17

Root vegetable and bread salad

GRILLED HERITAGE PORK CHOP

Greens, creamy polenta \$18

MARINATED VEAL BREAST \$18

Buttered turnips, salsa verde

FRITTO MISTO \$14

*selection of seasonal vegetables, meyer
lemon aioli*

MARKET FISH PA

SNACKS & SIDES

CREAMY POLENTA \$6

SQUASHED YUKON GOLD POTATOES

\$6

SWISS CHARD GRATIN \$6

MAC AND CHEESE \$8

FRIED SPICY CHICKPEAS \$4

ROSEMARY ROASTED

NUTS \$4

FOCACCIA \$3

DESSERT \$6

CHOCOLATE BREAD PUDDING

red wine cherries, whipped creme fraiche

CREME FRAICHE PANNA COTTA *Blood*

orange caramel, cornmeal cookies