

## SPRITZ & SANGRIA BAR

Aperol spritz Aperol, prosecco and soda water	10.80
Rosé spritz Prosecco, St. Germain, elderberry syrup and soda water	10.80
Limoncello spritz Limoncello, white vermouth, prosecco and soda water	10.80
Corso Sangria White or red wine, or rosé or prosecco with berries	Glass 10.80 / Pitcher 28
Pitcher of Aperol sangria Aperol, prosecco, peach juice and orange juice	28

## APERITIVO

Olives	3.90
Parmigiano chunks	6
Tapa of PDO mortadella	8.90
Churrería-style potato crisps	3.90
Bowl of chips	5.90
Bowl of chips with cheese	7.90 Bacon + 2
Bowl of John Wayne chips With pulled pork, barbecue sauce and cheese	10.60
Bowl of Corso's bravas potatoes Chips with truffle sauce and sriracha	9.80
Halal chicken strips (sriracha or barbecue) Gently battered halal chicken breast in strips	12.20

## ANTIPASTI

Freshly sliced PDO mortadella Served with olives, parmigiano and focaccia	22.50
Provolone al forno Oven-baked provolone with tomato confit and focaccia	14
Goat cheese and orange salad Goat cheese with orange, pickled fennel, arugula, lettuce and walnuts	18
Rimini salad Lettuce, Sicilian tomatoes, hard-boiled egg, green beans, PDO anchovies, tuna and Harry's sauce	19
Caesar salad Halal chicken, living lettuce, Caesar dressing, croutons and parmigiano	16.90
Green salad Living lettuce, Sicilian tomatoes, tomato confit, pickled onion and vinaigrette	9
Burrata al pepito 150g of creamy burrata with peperonata and Sicilian tomatoes	17
Poke with salmon, tuna, or beetroot (vegan) Tartare served on a bed of rice or quinoa (+ 1.50) with avocado, passion fruit and crispy onion	18 / 18 / 13.90
Carpaccio di bue Thinly sliced marinated beef tenderloin with arugula and parmigiano	17
Carpaccio di tonno Thinly sliced fresh tuna drizzled with hot olive oil, rosemary and soy sauce	18.50
Classic or chic parmigiana Fried aubergine with tomato sauce, provolone, parmesan and basil	Classic 16.50 / Chic 19.50

# CORSO ILUZIONE

EAT & SHOP

## MAINS

Cotoletta di pollo Battered halal chicken breast, classic or special: fashion (egg and truffle) or chic (burrata and tomato)	Classic 19.50 / Special 24.90
Salmone all'arancia Grilled salmon with orange coulis and salad	21
Tagliata di pezzata rossa Entrecote of Veneto beef (400 g) served with arugula and parmigiano salad	38
Seasonal risotto Rice, broth, butter, parmigiano and fresh seasonal ingredients	20.50
Piccata di pollo Grilled boneless chicken with butter, lemon and capers	18.90

## CORSO BURGERS

Comes with chips – please enquire about extras – gluten-free +2.50

Famous Dandy cheeseburger Organic beef or halal chicken served on brioche with cheddar, pickled onion and Dandy sauce Double patty + 4 / Bacon + 2	17.90
John Wayne Burger Organic beef or chicken patty served on brioche with cheddar sauce, pulled pork and barbecue sauce Double patty + 4 / Bacon + 2	19.90
Kabron burger Organic beef or halal chicken on brioche with goat cheese, fig confit, arugula and Dandy sauce	19.50
Veggie burger Beans, beetroot and brown rice served on brioche with cheddar, pickled onion and our Dandy sauce	17
Spicy halal chicken Halal chicken served on brioche with cheddar cheese, pickled onion and sriracha	18.50
Crispy halal chicken Batter-fried halal chicken with cheddar cheese, pickled onion and Dandy sauce	18.50
Pulled pork Pulled pork cooked "low and slow" for 24 hours with barbecue sauce and pickled onion	17.90
Porchetta House porchetta served on brioche with provolone, arugula and tonnata sauce	17.50

## SIDES

Chips	3.50
Mac & cheese	4.50
Pickled fennel salad	4
Sweet potato chips	4.80
Creamed corn and cheese	3.50

## BREAD

Bread basket with olive oil and vinegar	4.20
Freshly made focaccia	9.90

## HANDMADE PASTA

Served until 5:30 pm – gluten free +2.50


Fettuccine al ragù Fettuccine with veal-tomato sauce simmered for 12 hours, served with rage parmigiano	18.50
Tagliatelle super-carbonara With egg, guanciale and ricotta	Classic 18.50 / Truffle 21.50
Chef's whimsy ravioli Ask about our chef's latest creation	
Our lasagne Layers of fresh pasta filled with ragout, parmesan and béchamel	19.50
Cardinal prawn and cephalopod spaghetti Pasta with prawn reduction, cardinal prawns, octopus and squid	35
Gnocchi alla vodka in a pizza bowl Creamy tomato sauce with cream and vodka (also available without vodka), grana padano and a hint of stracciatella	24
Spaghetti al pistacchio With anchovies from l'Escala, Sicilian tomatoes, basil and pistachios	21.50

## CONTEMPORARY CORSO PIZZA





Marinara Smooth San Marzano tomato sauce with anchovies from l'Escala, olives and garlic	18.50
Margherita Smooth San Marzano tomato sauce with fior di latte mozzarella and basil	16.90
Diavola Smooth San Marzano tomato sauce with fior di latte mozzarella, PDO salami and garlic	18.90
Vegetal Creamy artichoke sauce with fior di latte mozzarella, roasted peppers, tomatoes, aubergine, za'atar and tahini	18.50
Chic Smooth San Marzano tomato sauce with burrata, fior di latte mozzarella, Sicilian tomatoes and arugula	19.90
Fungo Cream, fior di latte mozzarella, parmigiano, porcini, portobello and parsley	18.50
Porsche House porchetta with provolone and tonnato sauce	19.90
Fighetto Smooth San Marzano tomato sauce with goat cheese, fior di latte mozzarella, bacon and fig confit	19.50
Ibérica Smooth San Marzano tomato sauce with fior di latte mozzarella and a layer of cured Iberian ham	24.50
Carbonara White pizza with egg yolk and pecorino with fried guanciale and fresh thyme	22
TartuFotis Cream with fior di latte mozzarella, provolone and black truffle	29
Tonno Smooth San Marzano tomato sauce with fior di latte mozzarella, tuna belly and tonnato sauce	19.50
Mallorca - Calabria Smooth San Marzano tomato sauce with goat cheese, fior di latte mozzarella, 'nduja (typical Calabrian soft spicy pork sausage), honey and pistachios	19.90
America's Cup Smooth San Marzano tomato sauce with fior di latte mozzarella, cuttlefish, cardinal prawns, stracciatella, sauce américaine and lemon zest	24.50
Norma palermitana Smooth San Marzano tomato sauce with fior di latte mozzarella, aubergine, ricotta and pistachio	19.90




## DOLCE





Gelato and sorbetto (2 flavours)  	Bowl 6.50 / Brioche 8.50 Pistachio, Madagascar vanilla, chocolate fondant, strawberry, lemon or seasonal flavour
Hot panino with gelato  	9.50 Hot brioche filled with one gelato flavour of choice
Waffle with powdered sugar and gelato    	9.90 With Nutella, dulce de leche or pistachio + 1
Crepe filled with gelato    	9.50 With Nutella, dulce de leche or pistachio + 1

Affogato 	Espresso 6 / Chocolate sauce 7.50 / Limocello 8.50 / Valenciano 7.50 Vanilla gelato drowned in espresso, chocolate sauce, limoncello or orange juice
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ConCheeseCake  	7.50 Our mother-in-law Conchi's famous cheesecake
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“Pizza roll” with Nutella or pistachio + 4    	15.50 Our MUST-HAVE house dessert, a pizza filled with loads of Nutella or pistachio served with ice cream
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Nasty donut   	9.50 Toasted bombolone filled with mascarpone, served with vanilla ice cream and topped with Nutella, dulce de leche and sweet shavings
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Tiramisù Iluzione    	8.50 Mascarpone, espresso, egg cream, chocolate and grated sponge cake fingers
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Tiramisù di pistacchio    	9.90 Mascarpone, espresso, egg cream, pistachio and sponge fingers
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## RED WINE

Merian Negre 75 cl	19 / Glass 5 Red grenache – Terra Alta, Spain
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Mucchetto Edizione Speciale 75 cl	20 / Glass 5.50 Primitivo Salento - Puglia, Italy
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Azpilicueta Magnum crianza 150 cl	39 / Glass 5.50 Tempranillo, graciano and mazuelo - Rioja, Spain
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Azpilicueta Colección Privada 75 cl	34 Tempranillo, graciano and mazuelo - Rioja, Spain
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## WHITE WINE

Melior 75 cl	19 / Glass 5 Verdejo - Rueda, Spain
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San Marco 75 cl	20 / Glass 5.50 Pinot grigio - Veneto, Italy
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## ROSÉ

Born rosé 75 cl	19 / Glass 5 Grenache and tempranillo – Penedes, Spain
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Studio by Miraval 75 cl	32 Cinsault, grenache and red varieties – Côtes de Provence, France
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## SPARKLING

Terrer de la Creu cava brut nature 75 cl	20 / Glass 5.50
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Cinzano prosecco 75 cl	22 / Glass 5.90
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Mumm Grand Cordon 75 cl	49
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# CORSO ILUZIONE



EAT & SHOP



## CAFÉ



From 9:30 a.m. to 12:30 p.m. and 4:00 p.m. to closing


Toast with butter and fig jam  	3.70
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Avocado toast   	6.50 With an egg +3.50
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Italian croissant  	2.90
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Croissant filled to order  	3.90 Croissant with Nutella or pistachio + 1
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Bombolone - donut  	2.90
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Bombolone filled to order  	3.90 Italian bombolone filled with Nutella or pistachio + 1
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Portion of churros  	Plain 3.20 / Nutella or dulce de Leche 4.20
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Waffle with powdered sugar   	7.90 With Nutella, dulce de leche or pistachio + 1
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Filled crepe   	7 With Nutella, dulce de leche or pistachio + 1
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## HOT FOCACCIA SANDWICHES



From 9:30 a.m. to 12:30 p.m. and 4:00 p.m. to closing

Provolone and tomato  	6.90
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Mixto  	7.50 Ham and cheese
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Porchetta  	7.90 Goat cheese and fig confit
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Pulled  	8 Pulled pork, cheddar cheese and barbecue sauce
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Pizzakini (for cheese lovers)  	9.50 Ham and cheese bikini or au gratin with mozzarella and smooth tomato sauce
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Calabrese  	7.90 ‘Nduja, cheese and honey
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## COFFEES AND INFUSIONS

Espresso	2.10
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Americano or cortado	2.50
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Latte / Café con leche	2.80
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Cappuccino	3.20
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Tea or infusion	2.80 English breakfast, green tea, mint or camomile tea
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Creamy Spanish hot chocolate	3.95 / With whipped cream 4.50
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Cacaolat	4
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Supplement for ice or vegetable milk	0.25
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## BEVERAGES

Small Heineken straight from the factory	3.90
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Medium Heineken straight from the factory	5.50
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Heineken 0.0	4.20
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Les Creus premium mineral water 50 cl	3.35
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Vichy Catalán sparkling mineral water 50 cl	3.45
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Soft drinks	3.50
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Freshly squeezed orange juice	5
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Our house lemonade	Glass 5.50 / Pitcher 21
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Campari Crodino	5.50 Alcohol-free aperitivo
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Fresh granizados	Lemon 6.50 - Coffee 7.20
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Cacaolat chocolate beverage	4
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Pago brand juices	4 Apple or peach
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## COCKTAILS AND LIQUEURS

Campari tonic	8
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Seagram's gin and tonic	11
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Bulldog gin and tonic	13
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Iluzione shots 30 ml	Ratafía 4 / Limoncello 4.50 / Tequila 4
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Whisky	30 ml 4 / 60 ml mixer 8.50
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Vodka SKYY	30 ml 4 / 60 ml mixer 9
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Cinzano Rosso or Bianco 100 ml	5
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Rum well drink of choice	8.50
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At our restaurant, we recreate the magic of Italian cuisine that comes from the heart and is savoured with the soul. We want every bite to transport you to our nonna's table, where the smell of freshly baked pizzas with natural yeast and flours brought from Italy envelops you. Each dough is lovingly prepared to achieve the perfect texture that will captivate you. Our handmade pasta, made with care according to artisan techniques, captures the essence of Italian tradition. Here you don't just eat, you have a truly unique experience, filled with passion and love for great food. Buon appetito!

