

## ANTIPASTI

Freshly sliced mortadella di Bologna PDO 17  
Served with olives, parmigiano and focaccia.

Rimini salad 14  
Lettuce, Sicilian tomatoes, hard-boiled egg, green beans, PDO anchovies, tuna and Harry's sauce.

Burrata al pepito 14.50  
150 g creamy burrata with peperonata and tomato confit.

Salmon, tuna or beetroot poke 14 / 14 / 11.50  
Choose salmon, tuna or beetroot tartar. Served on a bed of rice or quinoa (+ 1.50) with avocado, passion fruit honey and crispy onion.

Carpaccio di bue 14.90  
Beef tenderloin, marinated and finely sliced, served with arugula and parmigiano.

Carpaccio di tonno 17  
Thinly sliced fresh tuna, dressed with warm olive oil, rosemary and soy sauce.

Classic or Chic parmigiana 13 / 17  
Fried aubergine with creamy tomato sauce, provolone, parmigiano and basil. Ask for Classic or Chic (with burrata).

## HANDMADE PASTA

Fettuccine al ragù 14.90  
Long-cut pasta served with veal and tomato sauce simmered for 12 hours.

Cavatelli supercarbonara Classic 14 / Truffled 17  
With egg, guanciale and ricotta.

Chef's whimsy ravioli  
Ask about our chef's latest creation.

Our lasagne 14.50  
Layers of fresh pasta filled with ragout, parmigiano and béchamel.

Spaghetti with lobster ragout 32  
Pasta with tomato sauce and lobster.

Maltagliati with vodka and caviar 36  
Creamy tomato sauce, cream, vodka and caviar.

## MAINS

Risotto ai funghi porcini 17  
Carnaroli rice, parmigiano, butter and porcini mushrooms.

Cotoletta di pollo 🌱 Classic 17 Fashion 22 Chic 21  
Halal chicken breast carefully battered and served with chips. Choose Classic, Fashion (poached egg and truffle) or Chic (burrata and tomato).

Salmon e piselli 18  
Grilled salmon on pea puree served with spinach.

Tagliata di pezzata rossa 25  
Entrecote of Veneto beef with arugula salad and chips.

# CORSO ILUZIONE

EAT & SHOP

## PIZZA WITH OUR HOUSE-MADE SOURDOUGH

*Calzonify your pizza + 3*

Marinara 13.50

Creamy tomato sauce with l'Escala anchovies, olives and garlic.

Margherita 13

Creamy tomato sauce with fior di latte mozzarella and basil.

Diavola 15

Creamy tomato sauce with fior di latte mozzarella, PDO salami, garlic and red hot chilies.

Porsche 16.50

Our house-made porchetta with provolone and tonnato sauce.

Veggie 14.50

Creamy tomato sauce with fior di latte mozzarella, roasted peppers, tomato confit, fried eggplant and basil.

Iberian 19

Creamy tomato sauce with provolone and a layer of Iberian cured ham.

TartuFotis 24

Cream, fior di latte, provolone and black truffle.

## BURGERS AND SANDWICHES

*served with chips*

Dandy's famous cheeseburger 13.50

Organic beef patty or halal chicken on our potato brioche bun with cheddar, tomato, lettuce and our Dandy sauce  
Double patty + 3 / Bacon + 1.50

John Wayne Burger 15.50

Organic beef or chicken patty on a potato brioche bun with cheddar sauce, pulled pork and barbecue sauce.  
Double patty + 3 / Bacon + 1.50

Veggie Burger 12.90

Bean, beetroot and brown rice patty on our potato brioche bun with cheddar, tomato, lettuce and our Dandy sauce.

Halal Spicy Chicken 🌱 13.50

Halal chicken on our potato brioche bun with cabbage, cheddar cheese and sriracha sauce.

Pulled Pork 13.50

Pulled pork slow-cooked for 24 hours over low heat with barbecue sauce and slaw.

Porchettino 13.90

House porchetta, provolone, arugula and tonnato sauce.

## DOLCE

Tiramisù ILUZIONE 7.50  
Mascarpone, espresso, egg, grated chocolate, dessert wine and biscotti.

Panna cotta of the season 7  
Ask about our innovative recipes.

NY cheesecake 7.50  
With almond crumble and candied strawberries.

Chocolate or cheese molten chocolate cake 8

Scoop of ice cream 4 each

Stefi's favorites 7.50

Stefano brings us a selection of his favorite desserts. Choose the one you like most.

Nutella pizza roll 13.50

The MUST-HAVE dessert of the house, a pizza filled with loads of Nutella served with ice cream.

## APPETIZER

Olives 3

Parmigiano bites 4.50

Small plate of PDO mortadella 5.50

Chips 3.20

Bowl of chips 4

Bowl of chips with cheese 5.90

Bowl of John Wayne chips 7  
With pulled pork, barbecue sauce and cheese.

Bowl of Corso's bravas potatoes 7  
Chips with truffle and sriracha sauce.

Halal chicken strips 🌱 8.50  
Gently battered halal chicken breast in strips.  
Choice of sriracha or barbecue sauce.

## SPRITZ

Aperol spritz 8  
Aperol, prosecco and soda

Campari spritz 8  
Campari, prosecco and soda.

Corso spritz 8.50  
Red vermouht, orange, prosecco and soda water.

Limoncello spritz 8.50  
Limoncello, white vermouht, prosecco and soda water.

## COCKTAILS AND LIQUEURS

- Campari & tonic 7
- Seagram's gin & tonic 8
- Bulldog gin & tonic 10
- Limoncello 60 ml 4
- Grappa 60 ml 5
- Espolón tequila, shot 60 ml 7
- Russian Standard vodka 60 ml 5
- Cinzano Rosso or Bianco 100 ml 4
- Cinzano bitter 4.50

## RED WINE

- Merian Negre 75 cl 18 Glass 3.90  
Red grenache - Terra Alta, Spain
- Mezzapezza 75 cl 20 Glass 5  
Primitivo Salento - Puglia, Italy
- Azpilicueta Crianza magnum 150 cl 39 Glass 5  
Tempranillo, Graciano and Mazuelo - Rioja, Spain
- Azpilicueta Private Collection 775 cl 34  
Tempranillo, graciano and mazuelo - Rioja, Spain

## WHITE WINE

- Melior 75 cl 16 Glass 3.50  
Verdejo - Rueda, Spain
- San Marco 75 cl 17 Glass 4  
Pinot grigio - Veneto, Italy
- Vinyarets white 75 cl 21  
Xarel·lo - Penedès, Spain

## ROSÉ

- Born Rosé 75 cl 17 Glass 4  
Grenache and tempranillo - Penedès, Spain
- Studio by Miraval 75 cl 32  
Cinsault, grenache and red varieties - Côtes de Provence, France

## SPARKLING

- Terrer de la Creu Brut Nature Cava 75 cl 19,50 Glass 5
- Cinzano Prosecco 75 cl 22 Glass 5,50
- Mumm Grand Cordon 75 cl 49
- Vardon Kennett Cuveé Esplendor 75 cl 69

# CORSO ILUZIONE

EAT & SHOP

## PASTRIES

9:30 a.m. to 1:00 p.m. and 4:00 p.m. to closing

- Toast with butter and fig jam 2.50
- Italian croissant 1.90
- Stuffed croissant of the day 3.90  
Italian croissant filled with Nutella or mascarpone cream.
- Prosciutto cotto and provolone croissant 4
- Bombolone - Doughnut 1.90
- Stuffed bombolone of the day 3.90  
Italian doughnut filled with Nutella or mascarpone cream.
- Serving of pasta frola 6.50

## COLD PANINI

9:30 a.m. to 1:00 p.m. and 4:00 p.m. to closing

- Burrata, tomato and basil 6 4
- Mortadella di Bologna PDO 8 5
- Prosciutto cotto and cheese 6 4
- Iberian cured ham 11 6

## HOT PANINI

9:30 a.m. to 1:00 p.m. and 4:00 p.m. to closing

- Prosciutto cotto and provolone 6 4
- Provolone and roasted tomato 6 4
- Porchetta, provolone and arugula 6 4
- Omelette 5 3
- Ham and cheese on a burger bun 5

## BREADS

- Bread basket with olive oil & vinegar 3.90
- Pane al Pomodoro 3.90
- Freshly made focaccia 8.50

## BEVERAGES

- Small draft Heineken straight from the brewery 3.50
- Draft Heineken straight from the brewery 5
- Heineken 0.0 3.90
- Bottle of sustainable water 50 cl 2
- Agua con gas Vichy Catalán 50 cl 3
- Soft drinks 2.95
- Glass of fresh orange juice 3
- House lemonade 3.50

## NON-ALCOHOLIC WINES

- Natureo red 75 cl 18
- Natureo rosé 75 cl 18
- Natureo muscat white 75 cl 18

## COFFEES AND INFUSIONS

- Espresso 1.90
- Americano 2
- Cortado 2.10
- Latte / Coffee with milk 2.40
- Cappuccino 2.50
- Tea or infusion 2.50  
English breakfast, green tea, pennyroyal mint or chamomile.
- Thick Spanish hot chocolate 3.50
- Cacaolat chocolate beverage 2.85

## CORSO'S FRIDAY COCKTAILS

Every Friday from 5:00 p.m. to closing  
(comes with a free tapa)

## DJ SET BY EGOSITO

Every Saturday from 5:00 p.m. to closing  
(availability may vary)

