



## APERITIVO

<b>Bowl of truffle parmigiano chips</b> 🍷	9.80
<b>Bowl of Corso's bravas potatoes</b> 🍷 🍴	9.80
Chips with truffle sauce and sriracha	
<b>Bowl of chips</b>	6
<b>Tapa of PDO mortadella</b>	8.90
Served with breadsticks	
<b>Parmigiano chunks</b> 🍷	6
<b>Olives</b>	4
Sweet Sicilian green olives	
<b>Halal chicken strips (sriracha or BBQ)</b> 🌱 🍷 🍴 🍴	12.50
Gently battered halal chicken breast in strips	

## ANTIPASTI

<b>Freshly sliced PDO mortadella</b> 🍷 🍴	22.50
Served with olives, parmigiano and focaccia	
<b>Caesar salad</b> 🌱 🍷 🍴	17
Halal chicken, living lettuce, Caesar dressing, croutons and parmigiano	
<b>Rimini salad</b> 🍴	19
Lettuce, Sicilian tomatoes, hard-boiled egg, green beans, PDO anchovies, tuna and Harry's sauce	
<b>Goat cheese and orange salad</b> 🍷 🍴	18
Goat cheese with orange, pickled fennel, arugula, lettuce and walnuts	
<b>Burrata al pepito</b> 🍷	18
150 g of creamy burrata with peperonata and Sicilian tomatoes	
<b>Salmon poke</b> 🍴 🍴	18
Salmon tartare served on a bed of rice or quinoa (+ 1.50) with avocado, passion fruit and crispy onion	
<b>Vegan beetroot poke</b> 🍴	13.90
Beetroot tartare served on a bed of rice or quinoa (+ 1.50) with avocado, passion fruit and crispy onion	

<b>Carpaccio di bue</b> 🍷	18.50
Thinly sliced marinated beef tenderloin with arugula and parmigiano	
<b>Classic parmigiana</b> 🍷	17.50
Fried aubergine with tomato sauce, provolone, parmigiano and basil	
<b>Chic parmigiana</b> 🍷	19.50
Aubergine with tomato sauce, provolone, parmigiano, basil and a ball of burrata	

## MAINS

Served with side salad or chips (add truffle and parmigiano +1.50)

<b>Salmone all'arancia</b> 🍷 🍴	24
Grilled salmon with orange coulis	
<b>Classic cotoletta di pollo</b> 🌱 🍷 🍴 🍴	22.50
Battered halal chicken breast	
<b>Fashion cotoletta di pollo</b> 🌱 🍷 🍴 🍴	27.90
Battered halal chicken breast with egg and truffle	
<b>Chic cotoletta di pollo</b> 🌱 🍷 🍴 🍴	27.90
Battered halal chicken breast with burrata and tomato	
<b>Piccata di pollo</b> 🌱 🍷 🍴	21.90
Grilled boneless chicken with butter, lemon and capers	
<b>Tagliata di pezzata rossa</b> 🍷	41
Entrecôte of Veneto beef (400 g) served with arugula and parmigiano salad	
<b>Seasonal risotto</b> 🍷	22.50
Rice, broth, butter, parmigiano and fresh seasonal ingredients	

## CORSO BURGERS (gluten free +1.20)

Served with side salad or chips (add truffle and parmigiano +1.50)

<b>Famous Dandy cheeseburger</b> 🍷 🍴	18.20
Organic beef or halal chicken served on brioche with cheddar, pickled onion and Dandy sauce Double patty + 4 / Bacon + 2	
<b>Kabron burger</b> 🍷 🍴	19.50
Organic beef or halal chicken on brioche with goat cheese, fig confit, arugula and Dandy sauce	
<b>Veggie burger</b> 🍷 🍴	17
Beans, beetroot and brown rice served on brioche with cheddar, pickled onion and our Dandy sauce	
<b>Spicy halal chicken</b> 🌱 🍷 🍴 🍴	18.50
Halal chicken served on brioche with cheddar cheese, pickled onion and sriracha	
<b>Crispy halal chicken</b> 🌱 🍷 🍴	18.50
Batter-fried halal chicken in brioche with cheddar cheese, pickled onion and Dandy sauce	

## PASTA

Served until 5:30 pm (gluten free +2.50)

<b>Fettuccine al ragù</b> 🍷 🍴 🍴	18.50
Fettuccine with veal-tomato sauce simmered for 12 hours, served with parmigiano	
<b>Tagliatelle S carbonara</b> 🍷 🍴 🍴	Classic 19.50 / Truffle 22.50
With egg, guanciale and ricotta	
<b>Our lasagne</b> 🍷 🍴 🍴	19.50
Layers of fresh pasta filled with ragout, parmesan and béchamel	
<b>Chef's whimsy ravioli</b> 🍴 🍴	Ask about our chef's latest creation
<b>Cardinal prawn and cephalopod spaghetti</b> 🍷 🍴 🍴 🍴	35
Pasta with prawn reduction, cardinal prawns, octopus and squid	
<b>Gnocchi alla vodka in a pizza bowl</b> 🍷 🍴 🍴	24
Creamy tomato sauce with cream and vodka (also available without vodka), parmigiano and a hint of stracciatella	
<b>Spaghetti al pistacchio</b> 🍷 🍴 🍴 🍴	21.50
With anchovies from l'Escala, Sicilian tomatoes, basil, parmigiano and pistachios	

## CORSO'S MODERN PIZZAS

<b>Margherita</b> 🍷 🍴	17.50
Smooth San Marzano tomato sauce with fior di latte mozzarella and basil	
<b>Diavola</b> 🍷 🍴 🍴	19.50
Smooth San Marzano tomato sauce with fior di latte mozzarella, PDO salami and garlic	
<b>Carbonara</b> 🍷 🍴 🍴	22
White pizza with egg yolk and pecorino, fried guanciale and fresh thyme	
<b>Chic</b> 🍷 🍴	19.90
Smooth San Marzano tomato sauce with burrata, fior di latte mozzarella, Sicilian tomatoes and arugula	
<b>Ibérica</b> 🍷 🍴	24.50
Smooth San Marzano tomato sauce with fior di latte mozzarella and a layer of cured Iberian ham	
<b>Fighetto</b> 🍷 🍴	19.50
Smooth San Marzano tomato sauce with goat cheese, fior di latte mozzarella, onion and fig confit	
<b>Vegetal</b> 🍷 🍴 🍴 🍴	18.50
Creamy artichoke sauce with fior di latte mozzarella, roasted peppers, tomatoes, aubergine, za'atar and tahini	
<b>Tonno</b> 🍷 🍴 🍴 🍴	19.50
Smooth San Marzano tomato sauce with fior di latte mozzarella, tuna belly and tonno sauce	
<b>Mallorca - Calabria</b> 🍷 🍴 🍴	19.90
Smooth San Marzano tomato sauce with goat cheese, fior di latte mozzarella, 'nduja (typical Calabrian soft spicy pork sausage), honey and pistachios	
<b>Marinara</b> 🍴 🍴	18.50
Smooth San Marzano tomato sauce with anchovies from l'Escala, olives and garlic	
<b>TartuFotis</b> 🍷 🍴	29
Cream with fior di latte mozzarella, provolone and black truffle	

# CORSO ILUZIONE

EAT & SHOP



## CORSO BAR

<b>Aperol Spritz</b> Aperol, sparkling wine and soda water	11
<b>Rose Spritz</b> St. Germain, sparkling wine, elderberry syrup and soda water	11
<b>Limoncello Spritz</b> Limoncello, white vermouth, sparkling wine and soda water	11
<b>Sangria Corso</b> White wine, rosé, red wine, or sparkling wine with berries	Glass 11 / Pitcher 29
<b>Corso vermouth</b>	6
<b>Bellini</b> Sparkling wine with peach pulp	8
<b>Mimosa</b> Sparkling wine with orange juice	8
<b>Campari Crodino</b> Alcohol-free aperitif	5.50
<b>Our house lemonade</b>	Glass 5.50 / Pitcher 21

## BEVERAGES

<b>Small Heineken straight from the factory 33 cl.</b>	3.90
<b>Medium Heineken straight from the factory 50 cl.</b>	5.50
<b>Moretti</b>	5
<b>Cruzcampo Especial gluten-free</b>	4.20
<b>Heineken 0.0</b>	4.20
<b>Mineral water 50 cl</b>	3.35
<b>Sparkling mineral water 50 cl</b>	3.45
<b>Soft drinks</b>	3.50
<b>Freshly squeezed orange juice</b>	5

## WHITE WINE

<b>El Convertido ECO &amp; VEGAN 75 cl</b> Verdejo - La Mancha, Spain	19 / Glass 5
<b>Masia La Sala 75 cl</b> Chardonnay, xarel-lo and macabeo - Penedés, Spain	19 / Glass 5
<b>San Marco 75 cl</b> Pinot grigio - Veneto, Italy	20 / Glass 5.50

## ROSÉ

<b>Freyé 75 cl</b> Syrah and sumoll - Penedés, Spain	19 / Glass 5
<b>Hampton Water 75 cl</b> Cinsault, grenache, syrah, and mourvèdre - Languedoc, France	32

## RED WINE

<b>El Convertido ECO &amp; VEGAN 75 cl</b> Syrah - Terra Alta, Spain	19 / Glass 5
<b>Itant 75 cl</b> Grenache - Montsant, Spain	20 / Glass 5.50
<b>Proelio 75 cl</b> Tempranillo and grenache - Rioja, Spain	21 / Glass 6
<b>Mucchetto Edizione Speciale 75 cl</b> Primitivo de Salento - Puglia, Italy	21 / Glass 6

## SPARKLING WINE

<b>Roger de Flor cava 75 cl</b> Macabeo, parellada and xarel-lo - Catalonia, Spain	20 / Glass 5.50
<b>Cinzano prosecco 75 cl</b> Glera - Ligure, Italy	22 / Glass 5.90
<b>Moët champagne 75 cl</b> Pinot noir, chardonnay and meunier - Reims, France	60

## DOLCE

**Tiramisu** Classic 8.50 Pistachio 9.90  
Mascarpone, espresso, egg cream, chocolate and grated sponge cake fingers

**Crepe filled with gelato** 9.50  
With Nutella, dulce de leche or pistachio + 1

Espresso 6 / Chocolate sauce 7.50 / Limoncello 8.50 /  
**Affogato** Valenciano 7.50  
Vanilla gelato drowned in espresso, chocolate sauce, limoncello or orange juice

**Italian gelato and sorbetto** Bowl 6.50 / Brioche 8.50  
2 scoops - assortment of flavours

**ConCheeseCake** 7.50  
Our mother-in-law Conchi's famous cheesecake

**"Pizza roll" with Nutella or Pistachio + 4.20** 15.50  
Our MUST-HAVE house dessert, a pizza filled with loads of Nutella or pistachio served with ice cream

## CAFÉ

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

**Classic toast** 3.70  
Butter and fig jam

**Italian croissant** 2.90

**Croissant filled to order** 3.90  
Croissant with Nutella or pistachio + 1

**Portion of churros** Plain 3.20 / Nutella or dulce de Leche 4.20

**Filled crepe** 7  
With Nutella, dulce de leche or pistachio + 1

**Ham and cheese toastie in focaccia** 7.50

**Tomato and cheese toastie in focaccia** 6.90

## COFFEES AND INFUSIONS

**Espresso** 2.10

**Americano or cortado** 2.50

**Latte / Café con leche** 2.80

**Cappuccino** 3.20

**Tea or infusion** 2.80  
English breakfast, green tea, mint or camomile tea

**Creamy Spanish hot chocolate** 3.95 / With whipped cream 4.50

**Cacaolat** 4

**Supplement for ice or vegetable milk** 0.25

## PLEASE NOTE

**As of 1 January 2023, we have to charge for single-use packaging, which will be indicated separately on your bill.**

**For tables of four or more people, the bill cannot be split. Thank you for your understanding.**

**Every dish will be served with a smile and a genuine desire to provide an impeccable experience. We invite you to savour authentic Italian cuisine like grandma used to make.**