

ANTIPASTI

Freshly sliced mortadella di Bologna DOP.....	19,50
Served with olives, parmigiano and focaccia.	
Goat and Arancia Salad.....	16,50
Goat cheese with orange slices, pickled fennel, rocket, lettuce & walnuts.	
Rimini Salad.....	16,90
Lettuce, Sicilian tomatoes, hard-boiled egg, green beans, DOP anchovies, tuna and Harry's sauce.	
Cesare Salad.....	16,90
Halal chicken, lettuce, cesar sauce and parmigiano.	
Creamy Burrata Salad.....	17
150 g creamy burrata with peperonata and tomato confit.	
Salmon, Tuna or Beetroot Poke.....	17,50 / 17,50 / 13,90
Served on a bed of rice or quinoa (+ 1,50) with avocado, passion fruit honey and crispy onion.	
Beef Carpaccio.....	17
Beef tenderloin, marinated and finely sliced, served with rocket and parmigiano.	
Tuna Carpaccio.....	18,50
Thinly sliced fresh tuna, dressed with warm olive oil, rosemary and soy sauce.	
Classic or Chic Parmigiana.....	Classic 16,50 / Chic 19,50
Fried aubergine with creamy tomato sauce, provolone, parmigiano and basil.	

HANDMADE PASTA

Fettuccine al Ragù.....	17,90
Long-cut pasta served with veal and tomato sauce simmered for 12 hours.	
Cavatelli Supercarbonara.....	Classic 16,50 / Truffled 19,50
Traditional Carbonara with egg, guanciale and ricotta.	
Spaghetti Cacio e Pepe.....	16,50
Pasta with pecorino cheese & black pepper.	
Chef's whimsy Ravioli.....	
Ask about our chef's latest creation.	
Corso Lasagne.....	17,90
Layers of fresh pasta filled with ragout, parmigiano and béchamel.	
Spaghetti Carabinieri & Cephalopods.....	35
Pasta with Carabinieri shrimps, Octopus & Squids	

MAINS

Cotoletta di Pollo.....	Classic 19 / Fashion 24 / Chic 24
Halal battered chicken breast battered. Classic, Fashion (poached egg and truffle) or Chic (burrata and tomato).	
Salmone e Arancia.....	19,90
Grilled Salmon with orange coulis & Salad.	
Tagliata di Pezzata Rossa.....	29
Veneto beef Entrtecote with Rocket Salad & Parmigiano cheese.	
Seasonal Risotto.....	20,50
Rice, broth, butter and Parmigiano cheese.	

SIDES

Chips.....	3,50
Mac & Cheese.....	4
Green Salad.....	3,50
Pickled Fennel.....	4
Patatas al Forno.....	4

CORSO ILUZIONE

EAT & SHOP

HOMEMADE PIZZA

Marinara.....	17,50
Creamy San Marzano tomato sauce with l'Escala anchovies, olives and garlic.	
Margherita.....	15,90
Creamy San Marzano tomato sauce with fior di latte mozzarella and basil.	
Diavola.....	18,90
Creamy San Marzano tomato sauce with fior di latte mozzarella, PDO salami, garlic and chili oil.	
Veggie.....	18,50
Creamy San Marzano tomato sauce with fior di latte mozzarella, roasted peppers, tomato confit, fried eggplant and basil.	
Chic.....	19,90
Creamy San Marzano tomato sauce, served with Burrata, fior di latte, rocket & sicilan tomatoes.	
Fungo.....	18,50
Cream, fior di latte, Pamiggiano cheese, boletus, portobello, parsley and onion.	
Porsche.....	19,90
Our house-made porchetta with provolone and tonnato sauce.	
Fighetto.....	19,50
Creamy San Marzano tomato sauce, served with goat cheese, fior di latte, caramelized onions & fig jam.	
Iberian.....	22,50
Creamy San Marzano tomato sauce with fior di latte and a layer of Iberian cured ham.	
TartuFotis.....	28
Cream, fior di latte, provolone and black truffle.	

BURGERS

Served with Chips - Extras Availaible

Dandy's Famous Cheeseburger.....	17,90
Organic Beef or Halal Chicken on our potato bun with cheddar sauce, pickled onion & our Dandy sauce. Double patty + 4 / Bacon + 2	
John Wayne Burger.....	19,90
Organic Beef or Halal Chicken on a potato bun with cheddar sauce, pulled pork and barbecue sauce. Double patty + 4 / Bacon + 2	
Kabron Burger.....	18,70
Organic Beef or Halal Chicken on a potato bun with goat cheese, Caramelized Onions, Rocket & Dandy sauce.	
Veggie Burger.....	16,50
Bean, Beetroot and Brown rice on our potato bun with Cheddar Sauce, pickled onions & our Dandy sauce.	
Halal Spicy Chicken.....	17,90
Halal Chicken on our potato bun with pickled onions, cheddar cheese and Sriracha sauce.	
Halal Crunchy Chicken.....	17,90
Gently battered Chicken breast with cheese sauce, pickled onions & our Dandy sauce.	
Pulled Pork.....	17,50
Sheared Pulled Pork slow-cooked for 24 hours over low heat with barbecue sauce and pickled onions.	
Porchettino.....	17,50
House porchetta, provolone cheese, rocket and tonnato sauce.	
Sloppy Joe Bolognese.....	16
Veal and tomatoes ragù with cheddar on our potato bun.	

DOLCE



Ice Cream pot.....	6,50
Sugar Waffle with Ice Cream.....	8,50
Choose between Nutella or Toffee sauce.	
Stuffed Pancake with Ice Cream.....	7,50
Choose between Nutella or Toffee sauce.	
Tiramisù ILUZIONE.....	8,50
Mascarpone cream with coffee, grated chocolate and Cantucci biscuit.	
Affogato.....	Coffee 6 / Chocolate 7,50 / Limoncello 8,50
Vanilla Ice Cream drowned in coffee, hot chocolate or limoncello.	
Concheesecake.....	Natural 7,50 / Nutella or Toffee 9
Our mother-in-law Conchi's famous cheesecake.	
Nutella Pizza Roll.....	15,50
The MUST-HAVE dessert of the house, a pizza filled with loads of Nutella served with ice cream.	
Nasty Donut.....	7
Hot Donut filled with Mascarpone & Vanilla ice cream and topped with Nutella, caramel and assorted sweets.	

APERITIVO

Sicilian Olives.....	3,90
Parmigiano bites.....	6
Small plate of DOP Mortadella.....	7,90
Crispy Chips.....	3,90
Bowl of Fries.....	5,50
Bowl of Fries with Melted Cheese.....	7,50 / Bacon +2
John Wayne Fries.....	9,80
With pulled pork, barbecue sauce and melted cheese.	
Corso's Bravas Potatoes.....	9,80
Fries with truffle and Siracha sauce.	
Halal Chicken Strips.....	11
Gently battered Halal Chicken breast in strips Choice of Sriracha or Barbecue sauce.	

ESPECIAL

Ask for our Gluten Free Pasta

Ask your server for our today's special

SPRITZ & SANGRIA BAR

Aperol spritz.....	9,50
Aperol, prosecco and soda.	
Rose spritz.....	9,50
Prosecco, elderflower & grenadine syrup with soda water.	
Limoncello spritz.....	9,50
Limoncello, white vermouth, prosecco and soda water.	
Sangria Corso.....	Glass 9,50 / Jug 23
White Wine or Red Wine or Rose Wine or prosecco with sugar berries.	



COCKTAILS AND LIQUEURS

Campari & tonic.....	8
Seagram's gin & tonic.....	9
Bulldog gin & tonic.....	11
Iluzione shots 30 ml.....	Ratafia 4 / Limoncello 4,50 / Tequila 4
Whisky.....	30 ml 4 / 60 ml 8,50
Vodka SKYY.....	30 ml 4 / 60 ml Mix 9
Cinzano Rosso or Bianco 100 ml.....	5
Rum & Coke.....	8,50

RED WINE

Merian Negre 75 cl.....	18 Glass 4,50
Red grenache - Terra Alta, Spain	
Mucchietto Edizione Speciale 75 cl.....	20 / Copa 5
Primitivo Salento - Puglia, Italia	
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.....	18 Glass 4,50
Verdejo - Rueda, Spain	
San Marco 75 cl.....	20 Glass 5
Pinot Grigio - Veneto, Italy	

ROSÉ

Born Rosé 75 cl.....	18 Glass 4,50
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.....	20 Glass 5,50
Cinzano Prosecco 75 cl.....	22 Glass 5,90
Mumm Grand Cordon 75 cl.....	49

CORSO ILUZIONE

EAT & SHOP

PASTRIES

9:30 am to 12:30 pm and 16:00 to Close

Toast with butter and fig jam.....	3
Avocado Toast.....	6
Creamy Avocado toast with Burrata & Chilly flakes. With an egg +3,50	
Purgatori Eggs.....	8 / Bacon 11 / Porchetta 11 / Salami 11 / IB Jam 14
2 oven cooked eggs over a creamy tomato sauce & mozzarella, served with bread.	
Italian Croissant.....	2,50
Filled Croissant.....	3,90
Italian croissant filled with Nutella, Toffee or Mascarpone cream.	
Bombolone - Doughnut.....	2,50
Filled Doughnut.....	3,90
Italian doughnut filled with Nutella, Toffee or mascarpone cream.	
Panino with Vanilla ice cream.....	6,50
Stuffed sandwich with vanilla ice cream, with your choice of Nutella, toffee or Mascarpone	
Traditional Churros.....	Natural 2,85 / Nutella or Toffee 3,85
Sugar Waffle.....	5,90
With Nutella or Toffee	
Sweet Crepes.....	4,90
Filled with Nutella or Toffee.	
Nasty Donut.....	7
Hot Donut filled with Mascarpone & Vanilla ice cream, topped with Nutella, Toffee and assorted sweets.	

TRAMEZZINI BREAD GRILL SANDWICH

9:30 am to 12:30 and 16:00 to Close

Provolone Cheese & Tomato.....	6,50
Mixto.....	7
Prosciutto cotto and Cheese.	
Porchetta.....	7,5
With Goat Cheese and caramelized onions.	
Pulled.....	7
Pulled pork, cheddar cheese and BBQ sauce.	
Pizzakini (For the Cheese Lovers).....	9,50
Mixto or Provolone and Tomato topped with mozzarella and creamy tomato sauce.	
Truffled.....	11
Ibérico Jam, Provolone Cheese & Truffle.	

BEVERAGES

Small draft Heineken straight from the brewery.....	3,90
Large Heineken straight from the brewery.....	5,50
Heineken 0,0.....	4,20
Les Creus 50 cl Premium Still Water.....	3,35
Vichy Catalán 50 cl Premium Sparkling Water.....	3,45
Soft drinks.....	3,50
Glass of fresh Orange juice.....	4,50
Pago bottled juice.....	3,30
Apple or Peach	
House Lemonade.....	5 / Pitcher 21
Crodino by Campari.....	5,50
Non-alcoholic.	
Slushys.....	Lemon 5,80 / Coffee 6,20 / Coffee & Cream 6,70
100% Natural no Sugar added.	

COFFEES AND TEAS

Espresso.....	1,95
Americano.....	2,25
Cortado.....	2,20
Latte / Coffee with milk.....	2,60
Cappuccino.....	2,80
Tea or infusion.....	2,60
English breakfast, green tea, pennyroyal mint or chamomile.	
Thick Spanish Hot Chocolate.....	3,95 / Whipped Cream 4,50
Cacaolat Chocolate beverage.....	3,50
Ice or Vegetal Milk.....	0,25

BREAD

Bread basket with olive oil & vinegar.....	4,20
Tomato Bruschetta.....	4,50
Freshly made Focaccia.....	9,90