

# CORSO

A CULINARY TOUR OF ITALY

## APPETIZERS

### Caprese Salad · \$14

Fresh sliced mozzarella with vine-ripened tomatoes, sweet basil, and our extra virgin olive oil

### Garden Salad · \$11

Mixed greens with tomato, cucumber, red onion, and carrots with our house Italian dressing

### Shrimp Al Limone · \$18

Fresh shrimp in lemon and virgin olive oil served with zucchini and potato verde

### Calamari · \$14

Fried calamari served with lemon and our house sauce

### Farro Salad · \$14

With marinated olives, artichoke, eggplant, served with prosciutto and crème fresh

### Sardinian Polpetta · \$14

Breaded all-beef meatballs served with a carrot sauce and fresh cherry tomatoes

### Corso Fresh-Baked Assorted Breads · \$5

## STONE-BAKED INDIVIDUAL PIZZA

### Margherita Pizza · \$23

Fresh tomato sauce and mozzarella cheese

### Pepperoni · \$23

Fresh tomato sauce, cheese, and pepperoni

### Chef's Daily Pizza · \$23

Please ask your server about our daily pizza option

## MAIN COURSES

### Chef's Daily Pasta Feature · \$24

Please ask your server about our daily pasta option

### Chef's Daily Baked Focaccia Sandwich · \$20

Please ask your server. Served with French fries

### Penne Pasta · \$21

Penne pasta in a fresh tomato sauce and Parmesan cheese

### Salmon · \$32

Grilled salmon with a lemon pesto cream sauce served with Italian rice and seasonal vegetables

### Chicken Marsala · \$29

Grilled chicken thigh with Marsala garlic sauce, tomato gazpacho, and mozzarella, served with roasted potatoes and seasonal vegetables

### Involtini alla Pizzaiola · \$32

Braised beef rolls stuffed with chard and mozzarella, served with fresh tomato sauce and roasted seasonal vegetables

### Mediterranean Branzino · \$32

A light Mediterranean fish prepared in a Pinot Grigio beurre blanc sauce served with mini roasted potatoes and seasonal vegetables

### Capocollo · \$30

Slow-braised pork with sautéed forest mushrooms and spinach, served with roasted potatoes and seasonal vegetables

## DESSERT

### Chef's Daily Dessert Choices · \$11

Please ask your server about our fresh desserts

## RED WINE

5oz · 9 | 9oz · 14 | Half-Litre · 26 | Litre · 45

**Peller Estates** Cabernet Merlot

**Reif Estate** Cabernet Sauvignon

**Reif Estate** Pinot Noir

**Bosco** Montepulciano

## WHITE WINE

5oz · 9 | 9oz · 14 | Half-Litre · 26 | Litre · 45

**Peller Estates** Chardonnay

**Reif Estate** Riesling

**Bosco** Pinot Grigio

**Bosco** Trebbiano

## ROSÉ

**Trius** Rosé | **Bottle** · 59

## SANGRIA

**Glass** · 14 | **Carafe (1L)** · 45

### Red

Cab Merlot, Sprite, black cherry purée, fresh berries

### White

Chardonnay, Sprite, yuzu citrus fruit purée, fresh berries

## COCKTAILS

\$13 each

### Aperol Spritz

Aperol Liqueur, St-Germain Elderflower Liqueur,  
Prosecco, soda water

### Cool As A Cucumber

Empress 1908 Gin, lemon juice, simple syrup, cucumber  
slices, basil leaves

### Crafted Paloma

Jose Cuervo, fresh lime, grapefruit juice, simple syrup

### Caesar

Smirnoff Vodka, Bloody Caesar, Worcestershire Sauce,  
Tabasco Sauce

### Limoncello Collins

Limoncello, gin, fresh lemon juice, topped with soda

### Moscow Mule

Smirnoff Vodka, ginger beer, fresh lime

### Mojito

Mint, blueberry, or strawberry

## FEATURE COCKTAIL

### 60-Day Barrel-Aged Negroni

Tanqueray Gin, Campari, sweet vermouth, aged in  
cask barrels  
\$12

## BOTTLE BEER

**Mill Street Organic**

\$7

**Miller Lite**

\$7

**Kronenbourg Blanc**

\$7

**Sol**

\$8

**Stella Artois**

\$8

**Heineken**

\$8

**Oast Barnraiser IPA (can)**

\$8

**Bench Balls Falls IPA (can)**

\$8

**Smirnoff Ice**

\$8

## DRAUGHT BEER

\$8 each

**Molson Canadian**

**Coors Light**

**Heineken**

**Rickard's Red**

**Granville Island Pale Ale**

**Moretti**

**Creemore Lager**

**Belgian Moon**

**Cameron's Cosmic Cream Ale**

**Cameron's First Light Lager**

**Carlsberg**

**Gretzky No 99 Rye Lager**