

# CORSO

A CULINARY TOUR OF ITALY

**THREE-COURSE MEAL**  
Choose one starter, main, and dessert for \$59.95

## STARTERS

### Caprese Salad

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

### Garden Salad

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

### Caesar Salad

Pancetta with creamy Caesar dressing, Parmesan Cheese, and croutons.

### Calamari

Fried calamari with lemon and our house sauce.

### Meatballs

Served in a spicy tomato sauce with crusty bread.

## STONE-BAKED INDIVIDUAL PIZZA

### Margherita Pizza

Fresh tomato sauce and mozzarella cheese.

### Pepperoni Pizza

Fresh tomato sauce, cheese, and pepperoni.

### Chef's Daily Pizza

Please ask your operator about our daily pizza option.

## MAIN COURSE

### Steak

Flank steak served with wild mushrooms and a Merlot reduction sauce.

### Seafood Linguine

Linguine pasta served with scallops, mussels, shrimp, and baby clams.

### Chicken Marsala

Breaded chicken cutlet with Marsala garlic sauce, tomato gazpacho, and mozzarella, served with roasted potatoes and Chef's vegetables.

### Salmon

Grilled salmon with a lemon pesto cream sauce served with Italian rice and Chef's vegetables.

### Ravioli

Wild mushroom ravioli with a Parmesan cream.

### Mediterranean Branzino

A light Mediterranean fish prepared in a Pinot Grigio beurre blanc sauce served with mini roasted potatoes and Chef's vegetables.

### Gnocchi

Gnocchi served in a rose tomato sauce.

## DAILY DESSERTS

### Chef's Daily Dessert Choices

Please ask your server about our fresh desserts.

## CHEF'S FEATURE THREE-COURSE SPECIAL

Enjoy Our Chef's Feature  
Three-Course Special for \$79.

Ask your server for details.



### Contactless Digital Menu

Use the camera app on your mobile device to scan this code and see a digital menu.

Older devices may need to download a third-party app to read QR codes or visit [corsoniagara.com/digital](http://corsoniagara.com/digital)

## WHITE & ROSÉ

<b>Peller Estates</b> Chardonnay <i>Niagara</i> 5oz · 9   9oz · 14.5   <b>Bottle</b> · 40
<b>Creekside</b> Sauvignon Blanc <i>Niagara</i> 5oz · 11   9oz · 16.5   <b>Bottle</b> · 42
<b>Luigi Righetti</b> Pinot Grigio <i>Italy</i> 5oz · 11   9oz · 16.5   <b>Bottle</b> · 42
<b>Thirty Bench</b> Riesling <i>Niagara</i> 5oz · 12   9oz · 18.5   <b>Bottle</b> · 59

## WHITE & ROSÉ BOTTLE

<b>Butterfield Station</b> Chardonnay <i>California</i>	59
<b>Trius</b> Rosé <i>Niagara</i>	59
<b>Antinori Bramito</b> Chardonnay <i>Italy</i>	64

## RED

<b>Wayne Gretzky</b> Merlot <i>Niagara</i> 5oz · 11   9oz · 16.5   <b>Bottle</b> · 42
<b>Calamus</b> Balls Falls Red <i>Niagara</i> 5oz · 11   9oz · 16.5   <b>Bottle</b> · 42

<b>Butterfield Station</b> Cabernet Sauvignon <i>California</i> 5oz · 12   9oz · 18.5   <b>Bottle</b> · 59
<b>Kingston Estate</b> Shiraz <i>Australia</i> 5oz · 12   9oz · 18.5   <b>Bottle</b> · 59

## RED BOTTLE

<b>Calamus</b> Meritage <i>Niagara</i>	59
<b>Bocelli</b> Sangiovese <i>Italy</i>	64
<b>Trius</b> Red <i>Niagara</i>	64
<b>Conundrum</b> Red <i>California</i>	69
<b>Antinori Peppoli</b> Chianti <i>Italy</i>	81
<b>Antinori Guado al Tasso</b> Il Bruciato <i>Italy</i>	84
<b>Massolino</b> Barolo <i>Italy</i>	119
<b>Two Sisters</b> Cabernet Franc <i>Niagara</i>	149
<b>Corte Figaretto</b> Amarone <i>Italy</i>	149
<b>Tenuta di Sesta</b> Brunello di Montalcino <i>Italy</i>	149
<b>Antinori</b> Tignanello <i>Italy</i>	212

## FEATURE COCKTAIL

<b>30-Day Barrel-Aged Negroni</b> (2oz)	14
<b>30-Day Barrel-Aged Manhattan</b> (2oz)	14

## CHAMPAGNE AND SPARKLING

<b>Zonin</b> Prosecco (200mL) <i>Italy</i>	15
<b>Asti</b> Spumante <i>Italy</i>	49
<b>Trius</b> Brut <i>Niagara</i>	79
<b>Veuve Clicquot</b> Champagne	172
<b>Dom Perignon</b> Champagne	425

## BOTTLE BEER

### Domestic · 7

Coors Light	Labatts Blue
Molson Canadian	Miller Genuine Draft
Miller Lite	Upper Canada Amber Ale
Alexander Keiths	Mill Street Organic

### Import · 8

Stella	Heineken
Peroni	Sol
Guinness	

### Craft · 8

Oast Barnraiser	Barking Squirrel Amber
Bench Brewery IPA	Amsterdam Boneshaker IPA

## COCKTAILS

13 each

### Aperol Spritz

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

### Averna Sour

Averna, Bulleit Bourbon, fresh lemon juice, simple syrup

### Crafted Paloma

Jose Cuervo, fresh lime, grapefruit juice, simple syrup

### Bloody Caesar

Smirnoff Vodka, Worcestershire Sauce, Tabasco Sauce

### Moscow Mule

Smirnoff Vodka, ginger beer, fresh lime

### Old Fashioned

Bulleit Bourbon, simple syrup, Angostura Bitters

### Limoncello Spritz

Limoncello, Prosecco, soda water, mint