

CORSO

A CULINARY TOUR OF ITALY

Order dinner items individually or as a meal.

THREE-COURSE MEAL

Choose one starter, main, and dessert for \$59.95

STARTERS

Caprese Salad · \$17

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

Garden Salad · \$15

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

Caesar Salad · \$16

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

Calamari · \$18

Fried calamari with lemon and our house sauce.

Meatballs · \$18

Served in a spicy tomato sauce with crusty bread.

STONE-BAKED INDIVIDUAL PIZZA

Margherita Pizza · \$23

Fresh tomato sauce and mozzarella cheese.

Pepperoni Pizza · \$23

Fresh tomato sauce, cheese, and pepperoni.

Chef's Daily Pizza · \$23

Please ask your operator about our daily pizza option.

MAIN COURSE

Steak · \$37

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

Seafood Linguine · \$31

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

Chicken Marsala · \$32

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

Salmon · \$34

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

Ravioli · \$29

Wild mushroom ravioli with a Parmesan cream.

Mediterranean Branzino · \$34

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

Gnocchi · \$28

Gnocchi served in a rose tomato sauce.

DAILY DESSERTS

Chef's Daily Dessert Choices · \$13

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

WHITE & ROSÉ

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

WHITE & ROSÉ BOTTLE

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

RED

Wayne Gretzky Merlot <i>Niagara</i> 5oz · 11 9oz · 16.5 Bottle · 42
Calamus Balls Falls Red <i>Niagara</i> 5oz · 11 9oz · 16.5 Bottle · 42
Butterfield Station Cabernet Sauvignon <i>California</i> 5oz · 12 9oz · 18.5 Bottle · 59
Kingston Estate Shiraz <i>Australia</i> 5oz · 12 9oz · 18.5 Bottle · 59

RED BOTTLE

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

FEATURE COCKTAIL

30-Day Barrel-Aged Negroni (2oz)	14
30-Day Barrel-Aged Manhattan (2oz)	14

CHAMPAGNE AND SPARKLING

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