

# 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.

### Antipasto Plate · \$19

Assorted grilled vegetable, prosciutto, soppressata, chef's assorted imported cheeses, and mixed olives

### Daily Fresh-Baked Bread · \$5

## 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

10oz New York striploin 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](https://corsoniagara.com/digital)

## WHITE & ROSÉ

**Peller Estates** Chardonnay *Niagara*  
5oz · 9 | 9oz · 14.5 | **Bottle** · 40

**Creekside** Sauvignon Blanc *Niagara*  
5oz · 11 | 9oz · 16.5 | **Bottle** · 42

**Luigi Righetti** Pinot Grigio *Italy*  
5oz · 11 | 9oz · 16.5 | **Bottle** · 42

**Thirty Bench** Riesling *Niagara*  
5oz · 12 | 9oz · 18.5 | **Bottle** · 59

## WHITE & ROSÉ BOTTLE

**Butterfield Station** Chardonnay *California* 59

**Trius** Rosé *Niagara* 59

**Antinori Bramito** Chardonnay *Italy* 64

## RED

**Wayne Gretzky** Merlot *Niagara*  
5oz · 11 | 9oz · 16.5 | **Bottle** · 42

**Calamus** Balls Falls Red *Niagara*  
5oz · 11 | 9oz · 16.5 | **Bottle** · 42

**Butterfield Station** Cabernet Sauvignon *California*  
5oz · 12 | 9oz · 18.5 | **Bottle** · 59

**Kingston Estate** Shiraz *Australia*  
5oz · 12 | 9oz · 18.5 | **Bottle** · 59

## RED BOTTLE

**Calamus** Meritage *Niagara* 59

**Bocelli** Sangiovese *Italy* 64

**Trius** Red *Niagara* 64

**Conundrum** Red *California* 69

**Antinori Peppoli** Chianti *Italy* 81

**Antinori Guado al Tasso** Il Bruciato *Italy* 84

**Massolino** Barolo *Italy* 119

**Two Sisters** Cabernet Franc *Niagara* 149

**Corte Figaretto** Amarone *Italy* 149

**Tenuta di Sesta** Brunello di Montalcino *Italy* 149

**Antinori** Tignanello *Italy* 212

## CHAMPAGNE & SPARKLING

**Zonin** Prosecco (200mL) *Italy* 15

**Asti** Spumante *Italy* 49

**Trius** Brut *Niagara* 79

**Veuve Clicquot** Champagne 172

**Dom Perignon** Champagne 425

## FEATURE COCKTAIL

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

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

## COCKTAILS

### Aperol Spritz · 13

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

### Crafted Paloma · 13

Jose Cuervo, fresh lime, grapefruit juice, simple syrup

### Limoncello Spritz · 13

Limoncello, Prosecco, soda water, mint

### Mojito · 13

Your choice of Original Lime, Mint, Blueberry, or Strawberry

### Averna Sour · 13

Averna, Bulleit Bourbon, fresh lemon juice, simple syrup

### Caipirinha · 14

Caipirinha is Brazil's national cocktail. We've stayed true to the Brazilian recipe while adding our own twist. Lime flavoured.

### Brazilian Iced Tea · 16

Vodka, gin, rum, blue curaçao, 7-up

### Tropical Storm · 13

Captain Morgan White Rum, Captain Morgan Dark Rum, lychee liquor, lemon juice, splash of grenadine

### Sao Paulo Martini · 16

Tito's Handmade Vodka, peach schnapps, blue curaçao, lemonade

## BOTTLE BEER

### Domestic · 7

Alexander Keith's Coors Light

Labatt Blue Miller Lite

Molson Canadian Mill Street Organic

Miller Genuine Draft

### Import · 8

Heineken Kronenberg Blanc

Peroni Sol

Stella Guinness (can)

### Craft & Coolers · 8

Amsterdam Boneshaker IPA Barking Squirrel Hop City

Bench Brewery IPA Oast Barnraiser

Thornbury Cider White Claw  
(mango, lime, black cherry)

### Draught (20oz) · 5

Belgian Moon Cameron's Cosmic Ale

Cameron's Light Carlsberg

Coors Light Creemore

Granville Gretzky

Heineken Molson Canadian

Moretti Rickard's Red