

CORSO

A CULINARY TOUR OF ITALY

STARTERS

Caprese Salad · \$21

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

Garden Salad · \$18

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

Caesar Salad · \$19

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

Calamari · \$21

Fried calamari with lemon and our house sauce.

Meatballs · \$19

Served in a spicy tomato sauce with crusty bread.

Antipasto Plate · \$24

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

Daily Fresh-Baked Bread · \$5

STONE-BAKED INDIVIDUAL PIZZA

Margherita Pizza · \$25

Fresh tomato sauce and mozzarella cheese.

Pepperoni Pizza · \$25

Fresh tomato sauce, cheese, and pepperoni.

Chef's Daily Pizza · \$27

Please ask your operator about our daily pizza option.

MAIN COURSE

Steak · \$44

10oz New York striploin served with wild mushrooms and a Merlot reduction sauce.

Seafood Linguine · \$36

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

Chicken Marsala · \$38

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

Salmon · \$42

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

Ravioli · \$34

Wild mushroom ravioli with a Parmesan cream.

Mediterranean Branzino · \$42

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

Gnocchi · \$32

Gnocchi served in a rose tomato sauce.

DAILY DESSERTS

Chef's Daily Dessert Choices · \$14

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 *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

COCKTAILS

Aperol Spritz · 13

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

Averna Sour · 13

Averna, Bulleit Bourbon, fresh lemon juice, simple syrup

Blackened Manhattan

Woodford Bourbon, Averna Amaro, bitters

Crafted Paloma · 13

Jose Cuervo, fresh lime, grapefruit juice, simple syrup

Espresso Martini

Tito's Vodka, Baileys, Frangelico, espresso

Limoncello Spritz · 13

Limoncello, Prosecco, soda water, mint

Italian Margherita

Casamigos, Amaretto, lime juice, orange juice, grenadine

Mojito · 13

Captain Morgan White Rum, lime juice, simple syrup

Moscow Mule

Tito's Vodka, ginger beer, fresh lime

Peach Bourbon Smash

Bulleit Bourbon, Peach Schnapps, ginger beer, simple syrup

FEATURE COCKTAIL

30-Day Barrel-Aged Negroni (2oz)

14

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 Coors Light

Creemore Dos Equis

Granville Gretzky

Heineken Molson Canadian

Moretti Rickard's Red

Thornbury Dam Dark Lager Thornbury No. 26 Pilsner