

# CORSO

## THE SPOT TO BE SINCE 1979

Back to the roots – Regionalism wherever possible!

We want to do our part to make our world a little better and to sustainably improve our Co2 footprint. A healthy return to regional basic products.

When we talk about food, we pay attention to high quality, regionality, short delivery routes and a connection to our homeland. We prefer the immediate region. What we don't get here we get from the rest of Austria and South Tyrol, only then does Europe come into play.

When you eat with us, you should be able to do so with a clear conscience. Everything is made with love and we attach great importance to this. We are allowed to present you honest cuisine that comes from the heart.

Our producers & suppliers:

Meat: Fleischhof Oberland, Neuraüter Frisch

Beef : CULT BEEF Selection

Veal: Milchkalb aus Österreich

Fish: Öztaler Quellfische, Familie Mrak

*„The only thing i like better than talking about food,  
is eating good food“*

-John Walters-



If you have any questions about the allergens in our dishes, please ask our service staff...

Prices in EURO incl. UST - exklusive TIP we share it between service and kitchen!

## starters

### portion of bread

for 2 persons

dark bread | Aioli | olive tapenade | olives 7,00

### Our Beef Tartar

Charcoal mayonnaise | capers | red wine onions | butter brioche | egg 21,80

The „Beiried“ also known as roast beef or loin is a section of the back quarter of the beef

### Bruschetta

Ciabatta | tomato concassée | garlic | basil olio extra vergine 13,80

### Roastbeef

Veal loin slices from local milk calves

Tarragon mayonnaise | rapunzel lettuce | mustard-lemon marinade 17,60

### Carpaccio

From local beef fillet | rucola | herb-olive oil | parmesan 19,70

## warm starters

### Homemade ravioli of

Potatoes | spinach | mint | butter | parmesan  
smoked garlic

starter 15,50

main course 17,50

### pumpkin risotto

with herbs | pieces of pumpkin

starter 14,80

main course 17,30

with chickpea - dill falafel  

starter 15,80

main course 17,80

We source our risotto rice directly from Italy from a company in Mantova in Lombardy.



## soups

### Beef consommé

beef | vegetables | sliced pancakes 8,30

### Corso`s karott – ginger cream soup

grilled prawn 9,20

### White Tomato cream soup

Basil pesto | croutons 8,30

## sexy Salat

### Our "Caesar Salad"

Romana salad | caesar dressing | grilled bacon | croutons

small 14,80 | big 16,10

### Ruccola buratta Salad

Buratta cheese | tomatoes | olive tapenade | bread crumbles

small 15,80 | big 16,80

### Wild herb salad

Mustard - Citrus marinade | terrine of salmon trout | buckwheat

small 15,80 | big 16,90

### Chicken salad

Mixed salad | cashew nuts | tomatoes | vinaigrette  
grilled chicken breast

small 15,60 | big 16,80



Mixed salad 9,00 oder Mixed leaf salad 8,50

### Extras:

Egg 2,00 | Olives 1,80 | Anchovies 2,00 | "Buratta" Mozzarella 5,00 |

chicken filet 5,50 | 3 pcs black tiger prawns 7,80

Pizzabread with garlic 7,50

marvellous meat



### Steaksandwich "the original"


Entrecôte of beef 180g. | grilled Rye bread | mushrooms | salad | bacon | cocktailsauce 35,70

### Braised beef shoulder

Potatoe puree | cauliflower 33,70

ofBEEF



 Lady Steak 180 gr. Raw weight 33,70

Gentleman Steak 220 gr. Raw weight 38,90

Peppersteak 220 gr. Raw weight with pepper crust 39,90

Also available larger, pro 50 g. 7,50

It comes with herb butter & pepper sauce

#### Side dishes:

3 prawns 7,80 | Pommes Frites 5,50 | Grilled vegetables 5,00 | small salad 5,50 |  
bacon beans 5,50 | braised potatoes 5,50

## Special! Only for 2 persons and more

**CORSO's** Chateaubriand 400 gr. Raw weight 

Bacon beans | grilled vegetables | braised potatoes | Pommes Frites,  
herb butter | Sauce Bernaise 46,80 per person

## funky fish

We source our fish, fresh every day if required, exclusively from the Ötztal. They are bred in fresh water by Raimund Mrak in Längenfeld.

### Organic trout

Ca 180g grilled | with parsley potatoes 22,00

### Salmon trout fillet

Ca 160g grilled | lime tagliolini | pea pods | cherry tomatoes 28,80

### Filet of Huchen

Ca 160g grilled | paprika | potatoes from Silz-Tirol | Dijon – mustard dip 29,70

The Huchen is a relative of the atlantic salmon and is also called „Kin of the alpine rivers“.

The taste is reminiscent oft hat of tuna.

## CORSO's Hot chef favourite`s

### Lamb rump

grilled | potatoe – olive puree | lamb jus 33,60

### Piccata a` la Milanese

Escalope of pork breaded in egg and parmesan cheese | spaghetti in tomato sauce 22,80

### Escalope of veal „Vienna Style“

Potatoe- & cucumber salad or Pommes Frites | tyrolean cranberry`s 28,50

 extra € 2,80

### Grillmix

beef | pork | chicken fillet | grilled bacon |  
grilled sausage | jacked potato | vegetables 33,50

## pretty pasta

### Spaghetti Aglio 'olio

Olive oil | garlic | Chili 13,80  
extra 3 pcs. Black Tiger prawns 7,80

### Spaghetti alla carbonara

Fresh made – onion | bacon | egg yolk 14,90

### Spaghetti all ragout

Meat sauce 14,80

### Kamut Rigatoni all 'arrabiata HOT!!

Tomato sauce | hot salami | garlic | pepperoni 15,80

**Kamut** is one of the oldest wheat sort and a type of durum wheat.  
The Egyptians were already cultivating the first wheat around 4000 BC.

### Troffie al 'pesto

Basil pesto | cherry tomatoes 14,10

### Lasagne Corso Style

Meat sauce | zucchini | aubergine | parmesan cheese 16,50

### Truffle Tagliolini

Cream of truffle | parmesan cheese | truffle

Vorspeise 21,50

Hauptspeise 25,80

### Homemade Tagliatelle alla Putanesca

Anchovies | garlic | pepperoncini | capers | olives | tomatoes | parsley 17,80

We use durum wheat, olive oil, spring water



and lots of eggs for our homemade pasta!

# CORSO'S legendary pizza menu

We take for our pizzas only original cheese, fresh mushrooms, fresh vegetables & pizza salami and pizza prosciutto

Every pizza is also possible glutenfree!  extra € 2,80  
Glutenfree and normal pizza will be prepared in the same oven, but in a pizza tray!

- 850 Vegetariana – Buratta Mozzarella, cherry tomatoes, zucchini, aubergine, rocket 16,30
- 852 Pizza con Spinaci – leaf spinach, asparagus, parmesan, Egg 15,20
- 854 Kingspizza – salami, pepperoni, garlic, tomatoes, gorgonzola 16,80
- 856 Capricciosa – ham, mushrooms, artichokes, olives, onions 14,80
  
- 858 Pizza Gorgonzola – Gorgonzola, walnuts, pear 15,90
- 860 Pizza Prosciutto Fungi – ham, mushrooms 14,80
- 862 Quattro stagioni – ham, mushrooms, artichokes, asparagus, olives 15,80
- 864 Pizza Bianco – cherry tomatoes, mozzarella, mascarpone, parma ham, basil 17,30
  
- 866 Pizza Calzone – stuffed with ham, mushrooms, parmesan 15,90
- 868 Pizza al tonno – onions, tuna 14,80
- 870 Pizza Diavola HOT– salami, onions, pepperoni, cayenne pepper 15,20
- 872 Pizza del Patrone HOT – ham, salami, artichokes, cayenne pepper 15,80
  
- 874 Frutti di Mare – seafood, mussels, tuna, garlic 16,80
- 876 Pizza Gigante – topped with a bit of everything 17,60
- 878 Pizza Margarita – Tomatoe sauce, cheese 12,80
- 880 Pizza Prosciutto - ham 13,80
  
- 882 Salami Pizza – Salami 13,90 or hot Salami 13,90
- 884 Pizza Milano – Buratta Mozzarella, Salami milano, rocket 16,20
- 886 Pizza Toskana – bacon, corn, paprica, mushrooms, garlic 16,80
- 888 Pizza di Buffala – Buratta mozzarella, cherry tomatoes, parma ham, basil 17,70
  
- 890 Pizza della Casa – shrimps, garlic 17,30
- 892 Pizza Hawaii – ham, pineapples 14,80
- 894 Pizza del Marco – ham, salami, mushrooms 14,90
- 896 Pizza quattro formaggio – with 4 different cheeses 16,90
  
- 898 Pizza Rustica – leaf spinach, feta, garlic 16,40
- 900 Pizza della Giulia –hot salami, tuna, onions, pineapples, corn 16,80
- 902 Pizza San Daniele – mozzarella, parma ham, rocket 17,20
- 904 Corso de Luxe – mozzarella, parma ham, rocket, cherry tomatoes, parmesan, balsamico reduciton 18,30

Every pizza is available as a small one= minus 1,00

You wish extra toppings? We unfortunately have to charge for them!

Pizza, Pasta and salads to take away 05254/ 2498

## Sinfully sweets

### **CORSO's** Tiramisu

Ladyfingers | mascarpone | Amaretto | ragout of plums 12,00

### Apple strudel

with homemade vanilla sauce | cream 9,50

with homemade vanilla ice cream | cream 9,50

### Schwarzwälder Kirsch

In the glas | biscuit base | chocolate cream | ragout of cherries 11,90

### Yoghurt vanilla panna cotta

ragout of tangerines 10,50

## homemade ice cream

### BAILEYSdream

Vanilla ice cream | Banana ice cream | Baileys | warm chocolate sauce | cream 9,50

### SUMMERdream

Vanilla ice cream | warm chocolate sauce | cream 9,00

### WOODBERRYdream

Vanilla ice cream | warm mixed woodberry`s | cream 9,30

### MIXED ICE CREAM

buttermilk – cherry | vanilla | banana

apricot | smoked apple | chocolate

2 cubes with cream 6,00

3 cubes with cream 8,00

### ICE - COFFEE

„Vienna Style“ stirred | cream 9,20

### BANANASPLIT

Vanilla ice cream | warm chocolate sauce | bananas | cream 9,00

## classic cheese

### Aged cheese from Tyrol

Variation of cheese | different mustards | bread 14,50