

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 routs and a connection to our homeland. We prefer the immediate region. What we dont get here weg et 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, Neurauter Frisch

Beef : CULT BEEF Selection Veal: Milchkalb aus Österreich

Fish: Ötztaler 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 $\, \forall \,$

for 2 persons dark bread | Aioli | olive tapenade | olives 7,80

CORSO Beef Tartar 🛞

Tomato – jalapeno mayonnaise | capers | red wine onions | butter brioche | egg 26,30 The "Beiried" also known as roast beef or loinis a section of the back quarter of the beef

Bruschetta ♥

Ciabatta | tomato concassée | garlic | basil olio extra vergine 14,80

Vitello Tonnato 🛞

Veal loin slices from local milk calves Tuna cream | rapunzel lettuce | red onions | capers 20,40

Carpaccio

From local beef fillet | ruccola | basil oil | parmesan 22,60

warm starters

Handmade ravioli 🖓

Montasio cheese & polenta | tomatoes | pumpkin garlic | basil | olive oil

starter 18,30 main course 20,60

Lime - burratta risotto 🛞

3 pcs black tiger prawns | ruccola starter 20,80 main course 24,70

Herb risotto

with chickpea - dill falafel 🕉 starter 18,80 main course 20,80

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



soups

Beef consommé

beef | vegetables | sliced pancakes 9,90

cossocarott – ginger cream soup ⊗ γ

grilled prawn 10,80

White Tomato cream soup ⊗ \varphi

Basil pesto | croutons 9,90

Our sexy Salats

CORSD Caesar Salad"

Romana salad | caesar dressing | grilled bacon | croutons small 16,80 | big 18,80

Ruccola buratta Salad ♥

Buratta cheese | tomatoes | olive tapenade | bread crumbles small 17,80 | big 19,30

Chicken salad 🛞

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

small 18,30 | big 19,60

Y ⊗ Mixed salad 10,00 oder Mixed leaf salad 9,60

Pizzabread with garlic 7,80

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 | clarified butter 26,40

Salmon trout fillet

Ca 160g grilled or poached lime tagliolini | pea pods | cherry tomatoes 33,20

CORSO's Hot chef favourite's

Piccata a`la Milanese

Escalope of pork breaded in egg and parmesan cheese | spaghetti in tomato sauce 27,90

Escalope of veal "Vienna Style"

Grillmix 🛞

beef | pork | chicken fillet | grilled bacon | grilled sausage | jacked potato | vegetables 36,80



Steaksandwich "the original"

Entrecôte of beef 180g. | grilled Rye bread | mushrooms | salad | bacon | chimichurrri 43,60

Tagliatta di manzo 🛞

Entrecôte of beef 200g | rocked | cherry tomatoes | parmesan 44,80



Lady Steak 180 gr. Raw weight 38,80 Gentleman Steak 220 gr. Raw weight 46,90

Peppersteak 220 gr. Raw weight with pepper crust 47,90 Also available larger, pro 50 gr. 8,50

It comes with herb butter & pepper sauce

Side dishes:

3 prawns 8,00 | french fries 6,20 | Grilled vegetables 6,00 | small salad 7,00 bacon beans 7,00 | rosemary-garlic potatoes 6,50 | parmesan – bacon risotto 8,50

Special! Only for 2 persons and more

CORSO's Chateaubriand 400 gr. Raw weight & Bacon beans | rosemary – garlic potatoes | french fries, herb butter & chimichurri 55,00 per person

pretty pasta @ COSSO

Spaghetti Aglio 'olio \♥ hotl

olive oil | gralic | fresh chili 14,80 extra 3 pcs. black tiger prawns 8,00

Spaghetti alla carbonara

fresh made - onion | bacon | egg yolk & parmesan 16,80

Spaghetti all ragout

homemade beef & pork meat sauce 15,90

Kamut Rigatoni all 'arrabiata HOTII

tomato sauce | hot salami | garlic | pepperoni 17,40

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 15,80

Lasagne Corso Style

meat sauce | nudle sheets | zucchini | aubergine | parmesan cheese 18,30

homemade Tagliatelle alla Putanesca

anchovies | gralic | pepperoncini | capers | olives | tomatoes | parsley 21,50

We use durum wheat, olive oil, spring water



and lots of eggs for our homemade pastal



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

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

850	Vegetariana – Buratta Mozzarella, cherry tomatoes, zucchini, aubergine, rocket 19,30
852	Pizza con Spinaci – leaf spinach, asparagus, parmesan, Egg 16,80
854	Kingspizza – salami, pepperoni, garlic, tomatoes, gorgonzola 18,40
856	Capricciosa – ham, fresh mushrooms, artichokes, olives, onions 16,70
858	Pizza Gorgonzola – Gorgonzola, walnuts, pear 18,20
860	Pizza Prosciutto Fungi – ham, frsh mushrooms 16,90
862	Quattro stagioni – ham, mushrooms, artichokes, asparagus, olives 17,40
864	Pizza Bianco – cherry tomatoes, mozzarella, mascarpone, parma ham, basil 18,80
866	Pizza Calzone – stuffed with ham, frsh mushrooms, parmesam 17,70
868	Pizza al tonno – onions, tuna 16,80
870	Pizza Diavola HOT – salami, onions, pepperoni, cayenne pepper 17,30
872	Pizza del Patrone HOT – ham, salami, artichokes, cayenne pepper 17,90
874 876 878 880	Frutti di Mare – seafood, mussels, tuna, garlic 19,50 Pizza Gigante – topped with a bit of everything 19,80 Pizza Margarita – Tomatoe sauce, cheese 14,50 Pizza Prosciutto - ham 15,60
882	Salami Pizza – Salami 15,60 or hot Salami 15,80
884	Pizza Milano – Buratta Mozzarella, Salami milano, rocket 18,70
886	Pizza Toskana – bacon, corn, paprica, mushrooms, garlic 18,30
888	Pizza di Buffala – Buratta mozzarella, cherry tomatoes, parma ham, basil 20,60
890	Pizza della Casa – shrimps, garlic 21,90
892	Pizza Hawaii – ham, pineapples 16,90
894	Pizza del Marco – ham, salami, fresh mushrooms 16,50
896	Pizza quattro formaggio – with 4 different cheeses 18,80
898 900 902 904	Pizza Rustica – leaf spinach, feta, garlic 18,20 Pizza della Giulia –hot salami, tuna, onions, pineapples, corn 19,10 Pizza San Daniele – mozzarella, parma ham , rocket 21,20 Corso de Luxe – mozzarella, san daniele ham, rocket, cherry tomatoes, planded parmesan, balsamico reduciton 22,30

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 13,50

Apple strudel

with vanilla sauce | cream 9,50 with vanilla ice cream | cream 9,50

Vanilla panna cotta 🛞

ragout of woodberries 11,50

homemade chocolate brownie

wild berry ragu | vanilla ice cream | caramelized walnuts 14,00

cool ice cream of



CRAZY FRITZ

Vanilla ice cream | chocolate ice cream | advocaat | cream 10,80

HOT JOLANDA

Vanilla ice cream | warm chocolate sauce | cream 10,50

BERRY LAURA

Vanilla ice cream | amarena cherry ice cream | warm mixed woodberry`s | cream 10,60

MIXED ICE CREAM

Vanilla ice cream | amarena cherry ice cream | chocolate ice cream lemon sorbet | mango ice cream | strawberry ice cream 2 cubes with cream 6,80 3 cubes with cream 9,50

ICE - COFFEE

"Vienna Style" stirred | cream 10,30

BANANA MAMA

Vanilla ice cream | chocolate ice cream | warm chocolate sauce | bananas | cream 10,70

classic cheese

Aged cheese from Tyrol

Variation of cheese | different mustards | bread 14,80