

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 7,40

pane | tapenade di olive | olive

Our Beef Tartar

Charcoal mayonnaise | capers | red wine onions | butter brioche | egg 24,80

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

Tartare di manzo | capperi | cipolla al vino rosso | pane al burro | uovo

Bruschetta

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

Ciabatta | pomodori | aglio | basilico | olio extra vergine

Roastbeef

Veal loin slices from local milk calves

Tarragon mayonnaise | rapunzel lettuce | mustard-lemon marinade 19,80

Fette di vitello | maionese al dragoncello | lattuga d`agnello | marinata di mostarda e limoni

Carpaccio

From local beef fillet | rucola | herb-olive oil | parmesan 21,70

Carpaccio di manzo | rucola | erbe | olio d`oliva | parmigiano

warm starters

Homemade ravioli of

Potatoes | spinach | mint | butter | parmesan

smoked garlic

ravioli | spinaci | menta | burro | parmigiano | aglio affumicato

starter 15,50

main course 17,50

chanterelles risotto

with herbs | fresh chanterelles

erbe | finferli freschi

starter 17,20

main course 19,80

with chickpea - dill falafel

falafel di ceci e aneto

starter 16,80

main course 18,80

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



soups

Beef consommé

beef | vegetables | sliced pancakes 8,30
zuppa di manzo | verdure | frittate a fette

Corso`s karott – ginger cream soup

grilled prawn 9,20
Zuppa di carote e zenzero | gambero grigliato

White Tomato cream soup

Basil pesto | croutons 8,80
Zuppa di pomodoro bianco | pesto alla genovese | crostini

sexy Salat

Our "Caesar Salad"

Romana salad | caesar dressing | grilled bacon | croutons small 15,80 | big 17,10
Lattuga romana | condimento caesar | pancetta alla griglia | crostini

Ruccola buratta Salad

Buratta cheese | tomatoes | olive tapenade | bread crumbles small 16,80 | big 18,50
Burrata | pomodori | tapenade di olive | crostini

Chicken salad

Mixed salad | cashew nuts | tomatoes | vinaigrette
grilled chicken breast small 15,60 | big 16,80
insalata mista | anacardi | pomodori | petto di pollo alla griglia


Mixed salad 9,00 oder Mixed leaf salad 8,50
Insalata mista lattuga mista

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
Pane alla pizzaiola con aglio

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 23,50

Trota intera | patate al prezzemolo

Salmon trout fillet

Ca 160g grilled | chanterelles risotto | braised tomato 28,80

Filetto di trota salmonata | risotto di finferli | pomodoro brasato

CORSO's Hot chef favourite`s

Piccata a` la Milanese

Escalope of pork breaded in egg and parmesan cheese | spaghetti in tomato sauce 24,50

Cotoletta di maiale | uovo e parmigiano | spaghetti al pomodoro

Escalope of veal „Vienna Style“

Potatoe- & cucumber salad or Pommes Frites | tyrolean cranberry`s 31,50

 extra € 2,80

cotoletta infanata di vitello | insalata di patate e cetrioli o patatine fritte

Grillmix

beef | pork | chicken fillet | grilled bacon |

grilled sausage | jacked potato | vegetables 33,50


manzo | maiale | pollo | bacon | salsiccia alla griglia | patata al forno | verdure

Steaksandwich "the original"

Entrecôte of beef 180g. | grilled Rye bread |

mushrooms | salad | bacon | cocktailsauce 35,70

Entrecote 180g | pane di segale grigliata | funghi | insalata | bacon | salsa cocktail

 Lady Steak 160 gr. Raw weight 34,70

Gentleman Steak 220 gr. Raw weight 41,50

Peppersteak 220 gr. Raw weight with pepper crust 42,50

It comes with herb butter & pepper sauce

C`e anche il burro alle erbe e salsa al pepe

Side dishes:

3 prawns / gamberi 7,80 | Pommes Frites / patatine fritte 6,00 | Grilled vegetables / verdure 5,50 |

small salad / insalata piccola 5,50 |

chanterelles risotto / risotto ai finferli 9,60 | braised potatoes / patate brasate 5,50

pretty pasta

Spaghetti Aglio 'olio

Olive oil | gralic | Chili 13,80
extra 3 pcs. Black Tiger prawns 7,80
olio d`oliva | aglio | peperoncini

Spaghetti alla carbonara

Fresh made – onion | bacon | egg yolk 14,90
Appena fatto | bacon | cipolla | tuorlo d'uovo

Spaghetti all ragout

Meat sauce 14,80

Kamut Rigatoni all 'arrabiata HOT!!

Tomato sauce | hot salami | garlic | pepperoni 15,80
Salsa di pomodoro | salame piccante | aglio | peperoncini

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 14,50
Pesto alla genovese | pomodorini

Lasagne Corso Style

Meat sauce | zucchini | aubergine | parmesan cheese 16,80
Bolognese | zucchine | melanzane | parmigiano

Homemade Tagliatelle alla Putanesca

Anchovies | gralic | peperoncini | capers | olives | tomatoes | parsley 17,80
Acciughe | aglio | peperoncini | capperi | olive | pomodori | prezzemolo

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 17,30
- 852 Pizza con Spinaci – leaf spinach, asparagus, parmesan, Egg 15,80
- 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 Patrono 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

Yoghurt vanilla panna cotta

ragout of woodberries 10,50

homemade ice cream

BAILEYSdream

Vanilla ice cream | Banana ice cream | Baileys | warm chocolate sauce | cream 9,80

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 9,90

BANANASPLIT

Vanilla ice cream | warm chocolate sauce |bananas |cream 9,40

classic cheese

Aged cheese from Tyrol

Variation of cheese | different mustards |bread 14,50