

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 23,80

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

Vitello tonnato

Veal loin slices from local milk calves

Tuna cream | rapunzel lettuce | red onions | capers 19,80

Fette di vitello | crema al tonno | lattuga rapunzel | cipolla rossa e capperi

Carpaccio

From local beef fillet | rucola | herb-olive oil | parmesan 21,90

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

warm starters

Handmade ravioli of

cheese | tomatoes | green asparagus | olive oil
garlic | basil

ravioli | formaggio | pomodorri | asaragi verdi |
olio d`oliva | aglio e basilico

starter 16,80

main course 17,50

chanterelles risotto

with herbs | fresh chanterelles | parmesan cheese

erbe | finferli freschi | parmigiano

starter 18,80

main course 19,80

Parmesan risotto

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 9,50
zuppa di manzo | verdure | frittate a fette

Corso`s karott – ginger cream soup

grilled prawn 9,80
Zuppa di carote e zenzero | gambero grigliato

White Tomato cream soup

Basil pesto | croutons 9,20
Zuppa di pomodoro bianco | pesto alla genovese | crostini

sexy Salat

Our “Caesar Salad”

Romana salad | caesar dressing | grilled bacon | croutons small 16,10 | big 17,80
Lattuga romana | condimento caesar | pancetta alla griglia | crostini

Ruccola buratta Salad

Buratta cheese | tomatoes | water melon | bread crumbles | pine nuts small 17,30 | big 18,80
Burrata | pomodori | anguria | crostini | pinoli

Chicken salad

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



Mixed salad 8,50 oder Mixed leaf salad 7,20

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 7,80

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 24,50

Trota intera | patate al prezzemolo

Salmon trout fillet

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

Filetto di trota salmonata | tagliolini al lime | bacelli di piselli | pomodori

CORSO's Hot chef favourite`s


Piccata a` la Milanese

Escalope of pork breaded in egg and parmesan cheese | spaghetti in tomato sauce 25,20

Cotoletta di maiale | uovo e parmigiano | spaghetti al pomodoro

Escalope of veal „Vienna Style“

Potatoe- & cucumber salad or Pommes Frites | tyrolean cranberry`s 30,50

 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 34,50

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

BEEF specials

Steaksandwich "the original"

Entrecôte of beef 190g. | grilled Rye bread |
mushrooms | salad | bacon | chimichurri 36,50

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

Tagliata di Manzo

Entrecôte of beef 200g. | rucola |
cherry tomatoes | parmesan cheese | potatoes 36,80

Entrecote 180g | parmigiano | patate

 Lady Steak 160 gr. Raw weight 34,70

Gentleman Steak 220 gr. Raw weight 42,50

Peppersteak 220 gr. Raw weight with pepper crust 43,50

It comes with herb butter & pepper sauce

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

Side dishes:

3 prawns / gamberi 8,00 | Pommes Frites / patate fritte 5,80 | Grilled vegetables / verdure 5,50 |
small salad / insalata piccola 6,00 |

chanterelles risotto / risotto ai finferli 8,00 | braised potatoes / patate brasate 6,00

For 2 persons or more...

CORSO's Chateaubriand 400g raw weight

Bacon beans, rosemary – garlic potatoes, Pommes Frites,
herb butter & Chimichurri 47,80 pro Person

fagioli con speck, patate d`aglio, Patatine fritte, Burro alle erbe, Chimichurri

pretty pasta

Spaghetti Aglio 'olio

Olive oil | gralic | Chili 13,80
extra 3 pcs. Black Tiger prawns 8,00
olio d`oliva | aglio | peperoncini

Spaghetti alla carbonara

Fresh made – onion | bacon | egg yolk 15,90
Appena fatto | bacon | cipolla | tuorlo d'uovo

Spaghetti all ragout

Meat sauce 14,50

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 14,80
Pesto alla genovese | pomodorini

Lasagne Corso Style

Meat sauce | zucchini | aubergine | parmesan cheese 16,90
Bolognese | zucchini | melanzane | parmigiano

Homemade Tagliatelle alla Putanesca

Anchovies | gralic | peperoncini | capers | olives | tomatoes | parsley 17,60
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 17,30
- 856 Capricciosa – ham, mushrooms, artichokes, olives, onions 15,30

- 858 Pizza Gorgonzola – Gorgonzola, walnuts, pear 16,50
- 860 Pizza Prosciutto Fungi – ham, mushrooms 15,30
- 862 Quattro stagioni – ham, mushrooms, artichokes, asparagus, olives 16,70
- 864 Pizza Bianco – cherry tomatoes, mozzarella, mascarpone, parma ham, basil 17,80

- 866 Pizza Calzone – stuffed with ham, mushrooms, parmesan 16,90
- 868 Pizza al tonno – onions, tuna 15,50
- 870 Pizza Diavola HOT– salami, onions, pepperoni, cayenne pepper 16,50
- 872 Pizza del Patrone HOT – ham, salami, artichokes, cayenne pepper 16,80

- 874 Frutti di Mare – seafood, mussels, tuna, garlic 17,50
- 876 Pizza Gigante – topped with a bit of everything 18,60
- 878 Pizza Margarita – Tomatoe sauce, cheese 13,80
- 880 Pizza Prosciutto - ham 14,50

- 882 Salami Pizza – Salami 14,50 or hot Salami 14,50
- 884 Pizza Milano – Buratta Mozzarella, Salami milano, rocket 16,90
- 886 Pizza Toskana – bacon, corn, paprica, mushrooms, garlic 17,30
- 888 Pizza di Buffala – Buratta mozzarella, cherry tomatoes, parma ham, basil 18,50

- 890 Pizza della Casa – shrimps, garlic 19,20
- 892 Pizza Hawaii – ham, pineapples 15,50
- 894 Pizza del Marco – ham, salami, mushrooms 15,70
- 896 Pizza quattro formaggio – with 4 different cheeses 17,80

- 898 Pizza Rustica – leaf spinach, feta, garlic 17,20
- 900 Pizza della Giulia –hot salami, tuna, onions, pineapples, corn 17,50
- 902 Pizza San Daniele – mozzarella, parma ham, rocket 17,80
- 904 Corso de Luxe – mozzarella, parma ham, rocket, cherry tomatoes, parmesan, balsamico reduciton 19,50

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

homemade apple strudel

with homemade vanilla sauce | cream 9,50

with homemade vanilla ice cream | cream 9,50

vanilla panna cotta

ragout of woodberries 10,50

ice cream



BAILEYSdream

Vanilla ice cream | chuckolat ice cream | Baileys | warm chocolate sauce | whipped cream 9,80

SUMMERdream

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

WOODBERRYdream

Vanilla ice cream | amarena cherries | warm mixed woodberry's | whipped cream 9,30

create your own **MIXED ICE CREAM**

amarena cherry ice cream | vanilla ice cream | mango ice cream

lemon ice cream | strawberry ice cream | chocolate ice cream

2 scoop of ice cream with whipped cream 6,30

3 scoop of ice cream with whipped cream 8,00

ICE - COFFEE

„Vienna Style“ stirred | cream 9,90

BANANASPLIT

Vanilla ice cream | chuckolat ice cream | warm chocolate sauce | almond | bananas | cream 9,70