



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: Ötztaler Quelfische, 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 7,60

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

### 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

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

ravioli | formaggio | pomodori | asaragi verdi |

olio d'oliva | aglio e basilico

starter 17,80

main course 19,50

### Lime risotto

Buratta cheese | mint | parmesan cheese | black tiger prawns

buratta | menta | gamberetto | parmigiano

starter 19,80

main course 23,60

### Herb risotto

with chickpea - dill falafel | lime sour cream

falafel di ceci e aneto | panna acida di limone

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 9,50  
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 16,50 | big 18,60  
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  
grilled chicken breast small 17,80 | big 19,60  
insalata mista | anacardi | pomodori | petto di pollo alla griglia



Mixed salad 9,50 oder Mixed leaf salad 8,20

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 25,50

Trota intera | patate al prezzemolo

### Salmon trout fillet

Ca 160g grilled | lime tagliolini | pea pods | cherry tomatoes 31,80

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 26,80

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 34,80

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 41,60

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

### Tagliata di Manzo

Entrecôte of beef 200g. | rucola |  
cherry tomatoes | parmesan cheese | potatoes 42,50

Entrecôte 180g | parmigiano | patate



Lady Steak 160 gr. Raw weight 38,70

Gentleman Steak 220 gr. Raw weight 44,50

Peppersteak 220 gr. Raw weight with pepper crust 46,50

It comes with herb butter & pepper sauce

C'è anche il burro alle erbe e salsa al pepe

## For 2 persons or more...

**CORSO's** Chateaubriand 500g raw weight

herb butter & Chimichurri 94,00

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

### Side dishes:

3 prawns / gamberi 8,00 | Pommes Frites / patate fritte 6,20 | Grilled vegetables / verdure 6,00 |  
small salad / insalata piccola 6,20 | bacon beans / fagioli al bacon 7,00  
herb risotto / risotto alle erbe 8,00 | braised potatoes / patate brasare 6,50

## 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 16,20

Appena fatto | bacon | cipolla | tuorlo d'uovo

### Spaghetti all ragout

Meat sauce 15,80

### Troffie al 'pesto

Basil pesto | cherry tomatoes 15,40

Pesto alla genovese | pomodorini

### Lasagne Corso Style

Meat sauce | zucchini | aubergine | parmesan cheese 17,50

Bolognese | zucchini | melanzane | parmigiano

### Homemade Tagliatelle alla Putanesca

Anchovies | gralic | pepperoncini | capers | olives | tomatoes | parsley 19,80

Acciughe | aglio | peperoncini | capperi | olive | pomodori | prezzemolo



Various pasta dishes are also available with gluten-free spaghetti.  
Sono disponibili anche vari piatti di pasta con spaghetti senza glutine.

Additional charge / A pagamento. 3,20

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 € 3,20  
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 18,30
- 852 Pizza con Spinaci – leaf spinach, asparagus, parmesan, Egg 16,20
- 854 Kingspizza – salami, pepperoni, garlic, tomatoes, gorgonzola 18,20
- 856 Capricciosa – ham, mushrooms, artichokes, olives, onions 16,50
  
- 858 Pizza Gorgonzola – Gorgonzola, walnuts, pear 17,50
- 860 Pizza Prosciutto Fungi – ham, mushrooms 15,50
- 862 Quattro stagioni – ham, mushrooms, artichokes, asparagus, olives 16,90
- 864 Pizza Bianco – cherry tomatoes, mozzarella, mascarpone, parma ham, basil 18,70
  
- 866 Pizza Calzone – stuffed with ham, mushrooms, parmesan 17,50
- 868 Pizza al tonno – onions, tuna 16,80
- 870 Pizza Diavola HOT– salami, onions, pepperoni, cayenne pepper 17,20
- 872 Pizza del Patrone HOT – ham, salami, artichokes, cayenne pepper 17,80
  
- 874 Marinara – without cheese, tomatoe sauce, basil, olive oil 13,50
- 876 Pizza Gigante – topped with a bit of everything 19,60
- 878 Pizza Margarita – Tomatoe sauce, cheese 13,90
- 880 Pizza Prosciutto - ham 14,80
  
- 882 Salami Pizza – Salami 15,00 or hot Salami 15,20
- 884 Pizza Milano – Buratta Mozzarella, Salami milano, rocket 17,90
- 886 Pizza Toskana – bacon, corn, paprica, mushrooms, garlic 18,50
- 888 Pizza di Buffala – Buratta mozzarella, cherry tomatoes, parma ham, basil 19,50
  
- 890 Pizza della Casa – shrimps, garlic 19,90
- 892 Pizza Hawaii – ham, pineapples 15,70
- 894 Pizza del Marco – ham, salami, mushrooms 16,00
- 896 Pizza quattro formaggio – with 4 different cheeses 18,80
  
- 898 Pizza Rustica – leaf spinach, feta, garlic 18,20
- 900 Pizza della Giulia –hot salami, tuna, onions, pineapples, corn 18,50
- 902 Pizza San Daniele – mozzarella, parma ham , rocket 19,80
- 904 Corso de Luxe – mozzarella, parma ham, rocket, cherry tomatoes, parmesan, balsamico reducion 21,50

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 12,50

### homemade apple strudel

with homemade vanilla sauce | cream 9,50

with homemade vanilla ice cream | cream 9,50

### vanilla panna cotta

ragout of woodberries 11,00

## 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