

BAR **CORSO**

BEVENDE

Cocktails

Aperol Spritz 11
Aperol, Prosecco, Soda

Negroni Classico 11
Gin, Campari, Cinzano Rosso

Superalcolici e Soda (highballs)
Gin, Vodka, Rye, Rum, Tequila
Single Highball **6**
Double Highball **11**

Vini

Rosso Di Corso 10
House Red Wine 5oz

Bianco Di Corso 10
House White Wine 5oz

Rosa Di Corso 10
House Rose Wine 5oz

Birra

Euro Lager 6
Birra alla Spina 12oz

CICCHETTI

Crostini

Individually or: 3 for **12** / 5 for **19**

Wagyu 4.5
Wagyu Tartar, Smoked Bone Marrow
Emulsion, Onion Ash, Pickles

Tonnato 4.5
Confit Albacore Tuna Belly, Fried Capers

Ricotta 4.5
House Goat Ricotta, Balsamic Pearls, Basil

Tapenade 4.5
Olive, Sun-dried Tomato, Roasted Peppers,
Calabrian Chilli

Pomodoro Affumicato 4.5
Smoked San Marzano Tomato, Parmeggiano

Patatine al Tartufo 3
Black Truffle Chips - Add Tonnato **2**

Olives alla Corso 9
Warm Olives, Citrus, Calabrian Chilli, Garlic

Insalata 14
Mixed Local Greens, Roasted Potato, Bagna
Cauda & Parmigiano

Crudo 16
Sablefish Crudo, Rhubarb Gel & Pink
Peppercorn

Aglione e Olio 22
Angel Hair Pasta, Calabrian Chilli, Garlic,
Olive oil & Anchovy

Aperitivo Hour

Tue – Thurs: 5-6pm
Fri –Sun 4-5pm
Closed Monday

Digestivo Hour

Sun – Thurs: 10-11pm
Fri – Sat: 11-Late
Closed Monday

BAR **CORSO**

BEVENDE

Cocktails

Aperol Spritz 11
Aperol, Prosecco, Soda

Negroni Classico 11
Gin, Campari, Cinzano Rosso

Superalcolici e Soda (highballs)
Gin, Vodka, Rye, Rum, Tequila
Single Highball **6**
Double Highball **11**

Vini

Rosso Di Corso 10
House Red Wine 5oz

Bianco Di Corso 10
House White Wine 5oz

Rosa Di Corso 10
House Rose Wine 5oz

Birra

Euro Lager 6
Birra alla Spina 12oz

CICCHETTI

Crostini

Individually or: 3 for **12** / 5 for **19**

Wagyu 4.5
Wagyu Tartar, Smoked Bone Marrow
Emulsion, Onion Ash, Pickles

Tonnato 4.5
Confit Albacore Tuna Belly, Fried Capers

Ricotta 4.5
House Goat Ricotta, Balsamic Pearls, Basil

Tapenade 4.5
Olive, Sun-dried Tomato, Roasted Peppers,
Calabrian Chilli

Pomodoro Affumicato 4.5
Smoked San Marzano Tomato, Parmeggiano

Patatine al Tartufo 3
Black Truffle Chips - Add Tonnato **2**

Olives alla Corso 9
Warm Olives, Citrus, Calabrian Chilli, Garlic

Insalata 14
Mixed Local Greens, Roasted Potato, Bagna
Cauda & Parmigiano

Crudo 16
Sablefish Crudo, Rhubarb Gel & Pink
Peppercorn

Aglione e Olio 22
Angel Hair Pasta, Calabrian Chilli, Garlic,
Olive oil & Anchovy

Aperitivo Hour

Tue – Thurs: 5-6pm
Fri – Sun 4-5pm
Closed Monday

Digestivo Hour

Sun – Thurs: 10-11pm
Fri – Sat: 11-Late
Closed Monday