CORSO

Winter 2025 Restaurant Week Lunch

Welcome, Famiglia, to Our Italian-Inspired Restaurant & Market!



3-COURSES \$25

choose one item from each category please order all courses at once - thank you!

Soup or Salad

CREAMY TOMATO SOUP (v) san marzano tomatoes, peroni, basil & ricotta

CAESAR traditional dressing*, croutons, parmigiano reggiano

SEARED TUNA CRUDO* calabrian chili emulsion, lemon, olive oil +6

MUSSELS & CLAMS pomodoro sauce, basil +5



Add Burrata to any Pasta 6 Substitute Gluten Free Rigatoni 3

MEATBALL SUB italian roll, housemade calabrian meatballs, melted mozzarella

CRISPY COD SANDWICH calabrian chili mayonnaise

PORCHETTA SANDWICH tender pork belly, fontina val d'aosta, herb gremolata



WHITE PESTO RIGATONI (v) walnut and ricotta pesto, lemon, oregano

CAMPANELLE ALLA ROMANA trumpet-shaped pasta, crumbled italian sausage in creamy pomodoro sauce, fresh basil

SPAGHETTI & MEATBALLS calabrian meatballs, pomodoro sauce

Desserts

HAZELNUT CHOCOLATE CHEESECAKE graham cracker crust, hazelnut cream

FIG LEAF PANNA COTTA delicate custard, almonds, preserved figs

CANNOLI TRIO sweet ricotta filling, pistachios



Lambrusco Flight

Bianco, Rosé & Rosso - made dry, in the ancient tradition 15 rw special price

Sides

8 each

GEM POTATOES - rosemary, garlic : BROCCOLINI - garlic breadcrumbs FETTUCCINE - butter or pomodoro : HEIRLOOM CARROTS - tangy ricotta

FRENCH FRIES - garlic, parmesan, italian herbs

CALABRIAN MEATBALLS - all-natural beef, pomodoro sauce HOUSEMADE FOCACCIA - rosemary, sea salt 5

Before placing your order, please inform your server if a person in your party has a food allergy.

* May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

At Corso, we automatically charge a gratuity of 20% to parties of 8 or more.