

# CORSO 98

## APPETIZERS

SOUP OF THE DAY

\$5

ARUGULA SALAD

Arugula, shaved fennel, Bermuda onion, shaved Parmesan and orange

\$8

TRI-COLOR SALAD

Chicory; radicchio; gorgonzola cheese, pears and champagne vinaigrette

\$8

PAN-ROASTED PRINCE EDWARD ISLAND MUSSELS

Pinot Grigio butter sauce, roasted garlic cloves and roma tomatoes

\$10

ROCK SHRIMP RISOTTO CAKE

Oven roasted tomato-garlic cream

\$9

WARM GOAT CHEESE AND FRIED ROMA TOMATOES

Honey roasted garlic cloves and grilled bread

\$9

CRISPY CALAMARI

Served with marinara sauce or pesto mayonnaise

\$9

MOZZARELLA IN CARROZZA

Handmade cheese dipped in focaccia crumbs, cooked crispy and served with a true marinara

\$8

## PASTAS

PASTA CHITARRA ALLA MAMMA

Handmade pasta in the preparation of the day

Market Price

RISOTTO OF THE DAY

In the preparation of the day

Market Price

PENNE PUGLIA

Sauteed shrimp, grilled fennel, artichoke hearts, peas and sun-dried tomatoes

In a light roasted garlic and tomato cream

\$10/\$16

CHITARRA ABRUZZESE

Morsels of herb roasted chicken, pancetta, portobello mushrooms, asparagus

And crispy garlic chips in olive oil tomato broth

\$10/\$16

# CORSO 98

## MAIN COURSES

### GNOCCHI

Handmade with smoked mozzarella cheese, arugula, tomatoes, garlic and vegetable broth  
\$9/\$15

### PISTACHIO ENCRUSTED BREAST OF CHICKEN

Over wilted escarole and beans  
\$21

### VEAL OSSO BUCO ALLA MATTEO

Creamy polenta, wilted spinach, crispy artichokes, and oven roasted tomatoes  
\$28

### AGED ANGUS STRIP STEAK

Roasted potatoes, broccolini, and crispy onions  
\$26

### RACK OF LAMB

Whipped potatoes, roasted shallot bulbs, and brunello wine sauce  
\$29

### PAN SEARED DUCK BREAST

With wild rice, wilted spinach, and a malt vinegar sauce  
\$25

### ROASTED SUCKLING PIG

Rosemary roasted potatoes and sauce agro dolce  
\$22

### SHRIMP SALTIMBOCCA

With prosciutto and sage, creamy polenta, grilled zucchini, and seafood Bolognese  
\$26

### SESAME ENCRUSTED TUNA

Pan-seared with spaghetti vegetables: cucumbers, carrots, and parsnips in an oriental sauce  
\$26

### SEA BASS PIGNOLIA

Pine nut crusted and served with caramelized root vegetables and roasted tomato cream  
\$28

### ROASTED SALMON

With whipped potatoes, wilted spinach, roasted peppers, pancetta, and grilled fennel  
\$22

### SIMPLE GRILLS

Served over a field green salad and grilled bread with tomatoes and olive oil

| SEA BASS | TUNA | PRAWNS | SALMON |
|----------|------|--------|--------|
| \$23     | \$21 | \$18   | \$19   |

### SIDE DISHES \$5

|                  |                |                  |                   |
|------------------|----------------|------------------|-------------------|
| Creamy Polenta   | Wilted Spinach | Broccolini       | Sauteed Mushrooms |
| Whipped potatoes |                | Grilled Zucchini |                   |
| Asparagus        |                | Roasted Potatoes |                   |

Split Plate Charge \$4.00

No Substitutions Please

**CORSO 98**

ESCAROLE AND BEAN  
\$5

TUSCAN ROSEMARY BEAN SOUP  
\$5

HOME MADE CHICKEN SOUP  
\$5

PAN-SEARED SCALLOPS  
Served over salsa salad  
\$10

CRISPY DUCK SALAD  
Slow cooked duck with escarole and chicory  
And Muscato grape sauce  
\$10

STUFFED ZUCCHINI BLOSSOMS  
With mozzarella and prosciutto  
in citrus Beurre blanc  
\$12

**CORSO 98**

CHITARRA PASTA BOLOGNESE  
Appetizer \$10  
Entrée \$16

WILD MUSHROOM RISOTTO  
With truffle essence  
Appetizer \$10  
Entrée \$18

WILD BOAR STEW  
With wild mushrooms, potatoes,  
and pearl onions, served in a semolina roll  
With broccolini  
\$25

PORK TENDERLOIN  
With fruit compote, creamy polenta  
and broccolini  
\$25

TURBOT in CARTOCCIO  
With Julienne vegetables, clams & mussels  
\$28

OLD FASHIONED LASAGNA  
\$16