

CASA CORSI

APPETITOSI STUZZICHINI

RADICCHIO BOCCONCINI \$16

GRILLED RADICCHIO BUNDLES, BOCCONCINI & PROSCIUTTO, SOUR CHERRY VINAIGRETTE

GAMBERI ALL'AGLIO \$18

PRAWNS IN GARLIC BUTTER WITH FRESH TOMATOES AND VERMOUTH

CARPACCIO SENAPE \$17

THINLY SLICED PEPPERCORN SEARED BEEF TENDERLOIN, DIJON AIOLI AND PARMESAN

CALAMARI LAZIALI \$16

HUMBOLT CALAMARI, PEA SHOOTS, PUTTANESCA SAUCE

AFFETTATI \$15

ITALIAN CHARCUTERIE AND OLIVES

ZUPPA E INSALATE

MINISTRONE \$10

CLASSIC FRESH VEGETABLE SOUP

CAPRESE \$18

MOZZARELLA DI BUFALA, VINE RIPENED TOMATOES, FRESH BASIL AND EVOO

CESARE \$14

CAESAR SALAD THE CLASSIC

ORTOLANA \$13

HOUSE GREEN SALAD IN A BALSAMIC VINAIGRETTE

PASTA

SPAGHETTI QUATTRO \$24

THE ORIGINAL FROM THE CORSI FAMILY (FOR ITALIANS ONLY)

SPAGHETTI AMATRICIANA \$22

SPAGHETTI, GUANCIALE, PANCETTA & PEPERONCINO TOMATO SAUCE

SPAGHETTI COSTA SMERALDA \$25

SPAGHETTI, SCALLOPS & TIGER PRAWNS, CARAMALIZED LEEKS, TOMATO & CREAM

RIGATONI PECORARI \$24

RIGATONI, BEEF, VEAL, PORK BOLOGNESE AND HERB RICOTTA

LINGUINE GENOVESE \$22

LINGUINE, BASIL PESTO

CASA CORSI

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FETTUCCINE FUNGHI **\$24**

FETTUCCINE, WILD MUSHROOMS & CREAM

FETTUCCINE GHIOTTONI **\$24**

FETTUCCINE, MINCED CHICKEN, BRANDY & CREAM

RISOTTO PESCATORE **\$24**

SEAFOOD RISOTTO

GNOCCHI AL POMODORO **\$23**

HOUSE-MADE YUKON GOLD POTATO GNOCCHI, TOMATO SAUCE & FRESH BASIL

TORTELLINI IN DUE MODI **\$24**

CHEESE TORTELLINI WITH CREAM OR BOLOGNESE SAUCE

PESCE, POLLAME E CARNE

IPPOGLOSSO PEPERONATA **\$35**

FRESH WILD ARTIC HALIBUT, FIRE ROASTED RED PEPPER SAUCE

SALMONE CON CAPPERI **\$32**

PANSEARED WILD SALMON FILET IN A CAPERS LEMON BUTTER

GALLETTO AL MATTONE **\$36**

PRESSED CORNISH GAME HEN, RIVIERA HERB MIX AND LINGUINE PESTO

PETTO DI POLLO SALTIMBOCCA **\$34**

CHICKEN BREAST WITH SAGE, PROSCIUTTO & WHITE WINE

SCALOPPINE AL LIMONE **\$36**

VEAL SCALOPPINE, LEMON ZEST, CAPERS, CHARDONNAY BUTTER SAUCE

SCALOPPINE VIA VENETO **\$36**

VEAL SCALOPPINE WITH FIOR DI LATTE & TOMATO SAUCE

FILETTO AL MARSALA **\$42**

GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO

BRACIOLETTE D'AGNELLO **\$42**

ROASTED LAMB RACK, GRAINY MUSTARD CRUST, CANDIED FIG & FRESH THYME SUCCO