

A stylized, light gray illustration of an olive branch with several leaves and olives, serving as a background for the text.

# IL CORSO

BOLZANO

*Santo Gabriele*

CONTEMPORARY  
PIZZERIA AND ITALIAN  
RESTAURANT

...a place where it is good to come, to stay and to return.

# Deep roots, hands that create

There is a distinctly Italian way of experiencing the table: taking your time, sharing, letting yourself be surprised by simplicity when it is the fruit of research, technique and passion. This is the soul of Il Corso, your living room in the heart of Bolzano. Here, every detail comes from a conscious choice. Our doughs follow the rhythm of time, our ingredients are selected with care, our kitchen interprets tradition with a contemporary sensibility, and every dish takes shape through constant study, tasting and research.

Santo is the guardian of a tradition that keeps evolving. His doughs bring together experience, technique and respect for the raw ingredient, in an ongoing pursuit that places flavour, lightness and digestibility at its centre.

Fabiana keeps alive the value of homemade pastry. Her desserts tell the taste of authentic recipes, prepared with patient hands and chosen ingredients, bringing back the warmth of home.

Federico is the first smile that welcomes you and the last farewell you take with you. With discretion, attention and hospitality, he turns every visit into an experience made of the small details that make the difference.

Francesco has taken up his father's legacy and shaped it into a personal vision. His pizzas tell the story of this land and of Italy, through selected ingredients, carefully studied combinations and a constant desire to experiment, without ever losing the bond with tradition.

Alongside the pizza, our kitchen completes the experience with dishes that share the same philosophy: respect for the seasons, quality ingredients and a constant search for balance between flavour, authenticity and creativity. Behind every service there is a close-knit team working with passion, precision and care, so that every guest feels welcomed as if at home and, at the same time, experiences something special.

***Welcome to Il Corso. A place where it is good  
to come, to stay, to return.***



# COME SE FOSSE DOMENICA — Just like Sunday

## Artisan fusilli

17

with meatballs in tomato sauce and Grana

**All. 1-3-4-5**

## Polpette al sugo

15,5

Meatballs in tomato sauce

**All. 1-7**

## Polpette fritte e limone

9

Fried meatballs with lemon

**All. 1-3-7**

## Polpette with salsa tonnata

19,5

TTurkey and veal meatballs, mortadella, bread with  
tuna sauce and capers

**All. 1-3-7**



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KITCHEN

# TO START

## Tagliere Levoni 19

Selection of Levoni cured meats with giardiniera (pickled vegetables) and homemade focaccia

**All. 1-5-7**

## Fries with black truffle 13

with house-made truffle mayonnaise

**All. 3-7-5**

## Cazzilli 7

Sicilian potato croquettes with mint and pecorino, in a crispy coating

**All. 1-3-5-7**

## Mozzarella in carrozza 9

Crispy breaded, with lightly spicy tomato sauce

**All. 1-7**

## Our mixed fry 17,5

battered vegetables, a meatball, mozzarella in carrozza, potato croquette, aubergine fritter, with mayonnaise

**All. 1-3-5-7-10**

## Pommes 7

with mayonnaise

**All. 3**



# LA PASTA

*Pasta is made for sharing. From two portions upwards, we serve it in the middle of the table.*

Light Lasagnette with Sautéed Seafood 22

**All. 1-3-7**

Fresh Fettuccine with Butter,  
Parmigiano and Truffle 19

with Parmigiano cream, butter and black summer truffle (scorzzone)

**All. 1-3-7**

Maccheroni all'Amatriciana 18

with pecorino romano, guanciale (cured pork cheek) and tomato

**All. 1-3-7**

Spaghetti artigianali 18

bronze-drawn, with tomato, Stracciatella of Burrata, Grana and basil

**All. 1-7**

Paccheri Antica Ricetta 17

BARILLA bronze-drawn paccheri in a creamy sauce of San Marzano tomato and yellow datterino, sweet chilli, slow-cooked in terracotta, finished with Grana and basil

**All. 1-7**

## RICE & GNOCCHI

Gnocchi di patate alla Sorrentina 17

with tomato, scamorza, mozzarella and basil

**All. 1-3-7**

Pumpkin Risotto with Gorgonzola  
and Walnuts 18

**All. 7**



# MAINS

## Caesar Salad with Crispy Chicken 17,5

Crispy breaded chicken fillets, salad leaves, Grana shavings, croutons and Caesar vinaigrette

**All. 7-11**

## Grilled Salmon with Avocado 17,5

with basmati rice, cucumber, marinated red cabbage, sesame and yoghurt sauce

**All. 3-4-7-9**

## “Del maso” Salad 17

Mixed salad, walnuts, honey, grilled mountain cheese, apples, white cabbage and vinaigrette

**All. 1-7-8-9**

## Avocado Toast 18,5

with baby leaves, chickpea hummus, avocado, cucumber, egg, diced smoked salmon, sesame and chia seeds

**All. 1-3-4-11**



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PIZZA

# L'ALTRO FORNO

*Our pizzas are carefully crafted creations, with dough and toppings balanced to work together. We are therefore unable to accommodate changes or substitutions.*

## ROMAN-STYLE DOUGH

### Radici: origine di marinara 17

Oven-roasted tomato sauce, yellow cherry tomato confit, anchovy fillets, oven-dried black olive powder, parsley aioli, lemon zest, extra virgin olive oil

All. 1-7-10

### Assoluto di Margherita 15,5

San Marzano dell'Agro Sarnese-Nocerino PDO tomatoes, Fiordilatte, buffalo mozzarella added raw, basil pesto

All. 1-7

## SEMI-WHOLEMEAL PALA DOUGH

### Caponata 16,5

Sweet-and-sour aubergine, Taggiasca olives, mint, sprouts

All. 1-9



vegan



vegetarian



# SIGNATURE PIZZAS

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## Selezione di formaggi 21

Fiordilatte, Graukäse, flower-topped alpine blue cheese, ricotta, dabs of apricot mostarda, Grana wafers and pear flour, extra virgin olive oil

**All. 1-7-10**

## La Margherita Tradita 16

Oven-baked tomato sauce, Stracciatella of Burrata, parsley pesto, Grana, extra virgin olive oil \*♥

**All. 1-7**

## Alta Quota South Tyrol on a plate 27

*Featured in the Gambero Rosso Guide 2024/2025*

Fiordilatte, Graukäse, Schüttelbrot crumble, dabs of apple mostarda, currants, South Tyrolean Speck cured with hay and flowers, extra virgin olive oil

GAMBERO ROSSO

**All. 1-7-11**

## Profumo di Salina A journey to the Aeolian Islands 25

Fiordilatte, escarole added during and after baking, fresh cherry tomato, Sicilian anchovy, Salina capers (\*), oregano, extra virgin olive oil

GAMBERO ROSSO

**All. 1-7**

## Capri Contemporanea 24

San Marzano DOP tomato from the Agro Sarnese-Nocerino, Fiordilatte, artichoke cream, rustic artichokes, cooked ham, basil, Grana, extra virgin olive oil

**All. 1-4**



IL CORSO

♥ the most loved!

# PIZZAS

## Terra (seasonal pizza) 24

Pumpkin cream, Fiordilatte, mild Gorgonzola, walnuts,  
24-month Levoni Prosciutto di Parma

**All. 1-7-8**

## Scarpetta di Amatriciana 23

White base with Fiordilatte, amatriciana sauce with  
guanciale, cacio shavings, aged ricotta

**All. 1-7**

## Regina Rosa al Tartufo 24

White base with Fiordilatte, Levoni mortadella with black  
truffle, burrata and truffle

**All. 1-7**

## Lamiapizza 12

San Marzano DOP tomato from the Agro Sarnese-Nocerino,  
semi-dried cherry tomato, prized Salina capers (\*), Taggiasca  
olives, oregano, garlic, basil and Grana

**All. 1-7**

## Regina Margherita 12

San Marzano DOP tomato from the Agro Sarnese-Nocerino,  
Fiordilatte, basil, extra virgin olive oil, Grana

**All. 1-7**



# PIZZAS

## Oro Bianco 21,5

San Marzano DOP tomato from the Agro Sarnese-Nocerino, Fiordilatte, basil, small buffalo mozzarella, cherry tomatoes, ricotta-filled crust, black pepper, 'Nduja, extra virgin olive oil

**All. 1-7**

## Pizza with Jamón 100% Iberico 31

San Marzano DOP tomato from the Agro Sarnese-Nocerino, Fiordilatte, basil, extra virgin olive oil, Burrata and Jamón ham, served separately on a board

**All. 1-7**

## Tartufo Scorzone Nero 31

Fiordilatte added during baking, freshly grated black summer truffle, truffle cream, quail eggs, extra virgin olive oil

**All. 1-7**

## Panepomodoro 10

San Marzano DOP tomato from the Agro Sarnese-Nocerino, oregano, Grana, garlic, basil

**All. 1-7**

## Il Corso 18,5

Yellow cherry tomato, buffalo mozzarella, basil, prized Salina capers (\*), spicy Spianata calabra (salami), extra virgin olive oil

**All. 1-7**



# PIZZE

## Parmigiana DOP 19,5

Fiordilatte, San Marzano DOP tomato from the Agro Sarnese-Nocerino, diced fried aubergine, basil, Grana shavings, extra virgin olive oil

**All. 1-3-7**

## Positano 16,5

San Marzano DOP tomato from the Agro Sarnese-Nocerino, buffalo mozzarella, Taggiasca olives, basil, Grana

**All. 1-7**

## Mediterranea 21

San Marzano DOP tomato from the Agro Sarnese-Nocerino, Fiordilatte, yellowfin tuna added after baking, Tropea onion added after baking, Salina capers (\*), oregano

**All. 1-4-7**

## La nostra quattro stagioni 19,5

San Marzano DOP tomato from the Agro Sarnese-Nocerino, Fiordilatte, Taggiasca olives, rustic artichokes, fresh button mushrooms, cooked ham, Grana, extra virgin olive oil

**All. 1-7**

## La Crudo di Parma - served on a board 19,5

San Marzano DOP tomato from the Agro Sarnese-Nocerino, Fiordilatte, Grana, extra virgin olive oil, Parma ham served separately

**All. 1-7**



# PIZZE

## Momi

19,5

Yellow cherry tomato, buffalo mozzarella, Burrata added after baking, prized Salina capers (\*), anchovy fillet, Grana, basil

**All. 1-4-7**

## Orto Grigliato

18,5

San Marzano DOP tomato from the Agro Sarnese-Nocerino, Grana, extra virgin olive oil, grilled vegetables, basil

**All. 1-7**

## O' Sole Mio

17,5

Yellow cherry tomato, Campanian buffalo mozzarella, basil, Salina capers (\*), extra virgin olive oil, Grana

**All. 1-7**

## Etna

18,5

San Marzano DOP tomato from the Agro Sarnese-Nocerino, Fiordilatte, grilled peppers, gorgonzola, Tropea onion added after baking, spicy Spianata calabra (salami), fresh chilli, extra virgin olive oil, Grana

**All. 1-7**

## Mmiez e' mmiez (half pizza – half calzone)

18,5

San Marzano DOP tomato from the Agro Sarnese-Nocerino, Fiordilatte, basil, with ricotta and Spianata calabra

**All. 1-7**

## Calabria Coast to Coast

19,5

San Marzano DOP tomato from the Agro Sarnese-Nocerino, Fiordilatte, provola, Calabrian 'Nduja, wild oregano, raw Tropea onion

**All. 1-7**



(\*) If the product is unavailable, a substitution of equal quality will be indicated.

**Price of ingredient variations:** from €0.50 to €10, except Parma ham €15, Jamón 100% Ibérico Pata Negra €20, Corona Levoni cooked ham €10 – served separately on a board.

**Table/cover charge:** €2 per person

**Birthday cake service:** €1.50 per person – (only professionally made pastry-shop cakes are permitted, NOT homemade desserts, and a valid purchase receipt is required.)



# LEVITA

*"Eating well is not deprivation, but awareness.  
LEVITA is our way of bringing lightness and harmony to  
every slice."*

In collaboration with the Nutrition and Wellness Team – Clinica  
Bonvicini, Bolzano.

There is a new way to enjoy pizza: light, balanced, mindful. LEVITA was born from the meeting of the artisan passion of our workshop and the scientific expertise of the nutrition team at Clinica Bonvicini in Bolzano. A project that unites taste and wellbeing, with no compromises: doughs and toppings designed for balance and lightness, portions conceived to nourish body and mind. Every LEVITA pizza is an invitation to serenity: a moment of pleasure that smells of the oven and of respect for oneself.

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with dough and toppings balanced to work  
together. We are therefore unable to  
accommodate changes or substitutions.*

## Luce d'autunno

Pumpkin cream, mozzarella, ricotta, parsley pesto,  
sprouts, physalis, Grana crisps. Served with a portion  
of mixed berries

**All. 1-7**

€21

## In malga

Pears, currants, Graukäse, ricotta, red radicchio and  
turnip crisps. Served with a portion of fresh raw  
vegetables (pinzimonio)

**All. 1-7**

€21

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# BEVERAGES

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# SOFT DRINKS

|                                          |      |
|------------------------------------------|------|
| Still mineral water 0.5                  | €3,5 |
| S.Pellegrino sparkling mineral water 0.5 | €3,5 |
| BWT filtered water 7/10                  | €3,5 |
| Coca Cola /Coca Cola Zero                | €4   |
| Coca Cola / Coca Cola Zero (bottle)      | €4   |
| Fanta                                    | €4   |
| Iced tea lemon/peach                     | €4   |
| Non-alcoholic aperitif                   | €6   |

# DRINKS

|                       |     |
|-----------------------|-----|
| Spritz Aperol/Campari | €6  |
| Hugo                  | €6  |
| Negroni               | €10 |
| Americano             | €8  |
| Gin Tonic             | €10 |
| Gin Lemon             | €7  |



# BEERS

## On tap

**0.2** €4

**0.4** €6,5

ICHNUSA unfiltered

ICHNUSA pale lager

König Ludwig Hell wheat beer

Messina Cristalli di sale

ICHNUSA Amber, clear

## Bottled

Messina with pomegranate notes

**0.3** €6,5

Messina Cristalli di Sale (lightly saline)

**0.3** €6

Messina Vivace (fruity notes)

**0.3** €6

Krombacher pils

**0.3** €6,5

Hibu craft beer

€6

alcohol-free – Heineken and Moretti

€4



# CAFFETTERIA

|                                                          |      |
|----------------------------------------------------------|------|
| Caffè Illy Arabica Selection - Brasile - Cerrado Mineiro | €2,5 |
| Moka for 2/3 people CALIMA*                              | €18  |
| Decaf                                                    | €2   |
| Cappuccino                                               | €3,5 |

\*CALIMA 1895 Lavazza – single-origin Colombia 100% Arabica (fruity – notes of lychee and papaya), served with biscuits and zabaione cream.

# SPIRITS

|                                         |    |
|-----------------------------------------|----|
| Grappa, white / barrel-aged (barricata) | €4 |
|-----------------------------------------|----|

