

crudi

RAW YELLOWTAIL olio di zenzero & pickled red onion	17	SNAPPER meyer lemon, fennel pollen	16
TUNA ‘SUSCI’ marinated vegetables & preserved truffle	18	DIVER SCALLOP black truffle, pea & aleppo	15

primi piatti

CREAMY POLENTA fricassee of truffled mushrooms	16
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	18
BURRATA eggplant puree, black garlic, basil oil	16
CHILLED LOBSTER peas, fava beans, charred asparagus, tarragon	25

verdure

ROASTED BEET SALAD shaved vegetables, ricotta & beets	17
SPRING SALAD farmer’s market spring vegetables, truffle vinaigrette	15
ROSEMARY-BRAISED LENTILS broccoli rabe & concentrated tomato	16
CAULIFLOWER ROMANESCO roasted, salmoriglio, herb bread crumbs	15
ROASTED ZUCCHINI pattypan squash, lemon	15



paste

SPAGHETTI tomato & basil	24
DUCK & FOIE GRAS RAVIOLI marsala reduction	27
SHORT RIB & BONE MARROW AGNOLOTTI garlic chip & horseradish	25
LOBSTER TAGLIATELLE aspargus, basil bread crumbs	31
BLACK FARFALLE seafood ragout & herbed bread crumbs	25
TAGLIOLINI calamari, gauzzetto, artichokes, castlevetrano olives	23

all pastas are handmade in house

pesce

BLACK COD caramelized fennel & concentrated tomato	32
BRANZINO charred spring onions, seafood ragu, sunchoke reduction	31
ALASKAN HALIBUT artichokes, blue foot mushrooms, asparagus	36
SEARED SCALLOPS english peas, chanterelle mushrooms	29

carne

ROASTED CHICKEN spaetzle, spring vegetables, fava puree	27
VEAL TENDERLOIN gnocchi alla romana, root vegetables & glazed sweetbreads	36
COLORADO LAMB LOIN spring onion puree, radishes, fava	42
DRY-AGED SIRLOIN trumpet mushrooms, cipollini onion, potato, truffled spinach	45



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corsò
coffee



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Breakfast & Breads

CROISSANT	4
CARAMELLO CROISSANT	4.50
PRETZEL CROISSANT	4
MUFFIN	3
NEW YORK BAGEL	5
cream cheese	
FRITTELLE	4
CHOCOLATE CIGAR	4
COOKIES	4
chocolate chip or sugar sprinkle	
HAM AND CHEESE CROISSANT	6
prosciutto cotto, fontina	
EGG SANDWICH	5
egg, bacon, provolone, english muffin	
SMOOTHIE BOWL	12
fresh berries, bananas, granola, chia seeds	
YOGURT PARFAIT	8
greek yogurt, fresh fruits, granola	

Sandwiches & Salads 11am - 4pm

DEL CORSO	10
prosciutto, fresh mozzarella, basil, tomato, arugula	
RUSTICO	10
soppressata, arugula, mustard, ciabatta	
TURKEY AND SWISS	9
tarragon aioli, baguette	
CAESAR SALAD	12
ciabatta croutons, parmesan	
COBB SALAD	13
grilled chicken, bacon, blue cheese, croutons	

Caffè & Eccetera

	SMALL	LARGE
ESPRESSO		3.25
doppio (double)		4.25
MACCHIATO		3.50
con panna		3.75
extra shot		1
CAPPUCCINO	4.75	5
ICED CAPPUCCINO	5	5.25
LATTE	4.75	5
ICED LATTE	5	5.25
CORTADO		3.25
AMERICANO	4.25	4.50
MOCHA	5.50	5.75
ICED MOCHA	6	6.50
COFFEE	3	3.50
ICED COFFEE	3.50	3.75

MATCHA LATTE	4.75	5
TEA		3
assorted harney & sons flavors		
CHAI LATTE	3.75	4
ICED TEA	3.50	4
HOT CHOCOLATE	5.50	6

add flavor/ almond and soy milk \$1.00 - add extra shot of espresso \$2.50

Cakes

9

BROOKLYN BLACKOUT CAKE

PASSION FRUIT TART

CHEESECAKE

italian manhattan 12
overholt rye, cocchi vermouth,
montenegro,
cherry and angostura bitters

negroni fresco 12
beefeater, aperol,
grapefruit infused carpano antica,
grapefruit bitters

newport spritz 14
rosemary infused absolut elyx, aperol,
combiér pamplemousse, lemon,
grapefruit bitters, prosecco

navy dirty scandal 14
pymouth, cocchi americano,
olive brine,
hellfire bitters

blazing saddles 14
thai chilli infused avion silver,
passionfruit simple syrup, suze,
lime, orange bitters

botany of desire 14
nolet's gin, dolin blanc,
white peach puree,
lemon, ginger beer

strawberry desire 12
pisco, giffard fraise de bois,
lemon, orange bitters

smokin' hayes 12
del maquey vida mezcal,
milagro reposado,
aperol, lime, grapefruit bitters

bubbles

brut rosé 15/60
mumm, napa nv

perrier-jouët 15/60
'grand brut' nv

prosecco 18/72
villa sandi nv

brut champagne 25/100
g.h. mumm "cuvée privilege", nv
champagne, france

brut rosé 30/120
perrier jouët "blason rosé ", nv
champagne, france

white

pinot grigio 15/60
jermann, 2014, venezia, italy

albarino 15/60
hammeken cellars "gotas del mar", 2015, rias baixas, sp

white blend 15/60
gramona "gessami", 2015, penedès, spain

sancerre 17/68
philippe raimbault "les fossiles", 2015, loire, france

chardonnay 15/60
six ridges, 2015, russian river valley, california

rosé

sancerre 16/64
henri bourgeois "les jeunes vignes", 2016 loire, france

grenache 15/60
hogwash, 2016, napa, california

côtes de provence 15/60
château d'esclans "whispering angel", 2016, provence, fr

red

pinot noir 17/68
patricia green reserve, 2015, willamette, oregon

malbec 15/60
ricardo santos, 2015, mendoza, argentina

cabernet sauvignon 17/68
kenwood "jack london", 2013, sonoma mountain

cabernet sauvignon 23/92
hill family, 2014, napa, california

raw bar

oysters	east and west coast	1/2 dz. 16
little neck clams		1 dz. 18
shrimp cocktail batch 22		16
lobster cocktail		22
one pound lobster		
tuna poke		16
avocado, jalapeno, evoo, lemon		
seafood tower		62
6 oysters / 6 clams / 3 shrimps / 1 lobster		
seafood shorty		30
3 oysters / 3 clams / 2 shrimps / 1/2 lobster		

platters

cured meats		17
prosciutto, coppa, soppressata		
cheese board		16
la tur, humboldt fog, parmesan, chutney		
artisanal		26
assorted meats, cheeses, olives		
crudite		14
farmer's market vegetables, blue cheese dressing		

small plates & salads

clam chowder		11
traditional		
avocado tartine		14
shaved radish, red onions, meyer lemon		
crispy calamari		14
sweet chilli, bannana peppers, scallion		
caesar		11
parmesan, garlic confit, croutons		
farmer's market		13
carrot, radish, tomato, sherry vinaigrette		
the cobb		18
avocado, bacon, tomato, egg, blue cheese, buttermilk		

ADD: SHRIMP 12 / CHICKEN 8

sandwiches

lobster roll		24
choice of: traditional or warm spicy		
gurney's burger		20
bibb lettuce, tomato, cabot cheddar, russian dressing		
spicy chicken		18
bacon, avocado, spicy mayo		
dagwood turkey club		19
bacon, tarragon, peppers, sprouts		