



# CORTEN

GLUTEN  
MILK AND DAIRY PRODUCTS  
FISH & SEAFOODS  
EGGS AND DERIVED  
NUTS AND DERIVATIVES

## CONTEMPORARY PIZZAS

### MARGHE ON MARS 🇺🇸 🍕

A pizza from outer space, in three parts.  
1/3rd The sweetest tomato in Italy, its from Piennolo and grows on the slopes of Vesuvio, from Virtuna establishment, buffalo milk mozzarella from local sources.

1/3 Yellow date tomato, farmed in Italy with techniques that guarantee a lower environmental impact, straw-smoked fiordilatte mozzarella cheese, wild oregano.

1\3 Organic peeled fillet from the Virtuna company, creamy stracciatella from Puglia, E.V.O. oil with basil of our own production, basil leaf. € 14,00

### AVVOCATO DELLA DIAVOLA 🌶️ 🍕

Spicy and lactose free.  
Fresh San marzano D.O.P. tomato, spicy esplanade, our lactose-free gorgonzola fondue, basil leaf and E.V.O. oil. € 14,50

### HUMMINA 🌱 🍕

Corten, but make it Vegan.  
Chickpea hummus produced by us, julienned cabbage, Ligurian Taggiasca olives, Tuscan dried tomatoes, basil leaf. € 13,00

### LA MARGHE 🍷 🍕

A classy classic.  
Fresh San Marzano D.O.P. tomato, artisanal fior di latte mozzarella (100% milk, no curd!) and basil leaf. € 8,50

### ULTIMO BACIO 🇮🇹 🍕

Your partner's least favorite pizza.  
Artisan mozzarella fior di latte 100% milk (no curd), sweet onion from Tropea, sausage made according to traditions from our Apennines, Ligurian Taggiasca olive, sprinkled Parmigiano Reggiano (it is the number two cheese in the world and comes from Sestola), wild oregano and basil leaf. € 13,50

## SEASONAL PIZZAS 🍂

### ZUCCA DI PORRO 🇮🇹 🍕

Artisanal fior di latte mozzarella cheese 100% milk (no curd), cubes of pumpkin flavored with leeks, our lactose-free gorgonzola fondue, toasted Sicilian almonds, basil leaf. € 15,00

### FAKE TREVIGIANA 🇮🇹 🍕

Fresh San Marzano D.O.P. tomato, fresh red radicchio, sausage made according to tradition from the Mazzini butcher's shop in Pavullo, flakes of Sestola Parmigiano Reggiano, n. 2 in the world, basil leaf. € 14,00

### GROTTESCA 🇮🇹 🍕

Fior di latte mozzarella cheese 100% milk (no curd), fresh spinach sautéed in a pan, seasoned capocollo produced by the Valpa salami factory in Modena, pecorino di Grotta from our Apennines, all flavored with a pomegranate reduction of our own production, basil leaf. € 17,00

### CORTEN 🍕

Our signature Pizza.  
Artisanal fior di latte mozzarella 100% milk (no curd!), peppery Tuscan raw ham, creamy Apulian stracciatella, grated lime zest, basil leaf. € 17,00

### PUNIZIONE 🍷 🍕

Differently dietetic.  
Straw-smoked fior di latte mozzarella, roasted potatoes poached in roasted bacon, basil leaf. € 12,00

### BUFALINA 🍕

The sweetest tomato in Italy, its from Piennolo and grows on the slopes of Vesuvio, from Virtuna establishment, buffalo milk mozzarella cheese from local sources (they really make it here in Bologna! We know, it's crazy, right?) basil leaf & E.V.O. oil from basil of our own production. € 12,50

### CARRETTO 🍷 🍕

Our Pizza Chef's favorite.  
Fresh San Marzano D.O.P. tomato, straw-smoked fior di latte mozzarella cheese, one of the best anchovies you have ever tasted, soft and creamy, from the Cantabrian Sea, confit tomatoes roasted by us, wild oregano, E.V.O. oil. with basil from our production, a basil leaf. € 17,00

### FELSINEA 🍷 🍕

Erudite, Pink, Curvy.  
100% Artisanal fior di latte mozzarella cheese (no curd here too), the fragrant pink salami of the Bolognese tradition, Bronte pistachio cream, flakes of Sestola parmesan (the number 2 in the world), basil leaf. € 16,00

### VEGAN 🌱 🍕

Fresh San Marzano D.O.P. tomato mixed seasonal vegetables prepared by us, basil leaf. € 12,00

### TOPA 🍷 🍕

Jerusalem artichoke cream, straw-smoked fiordilatte mozzarella cheese, sautéed porcini mushrooms, seasoned Santarcangelo bacon, basil leaf. € 14,00

COVER CHARGES: € 2,50

## STARTERS

### SALAMI & CHEESE PLATE 🍷

A plate with artisanal salami & cheese. € 15,00

### CAPRESE SALAD 🍷

Tomato, artisanal buffalo milk mozzarella cheese on a bed of rocket salad. € 13,00

### BEEF TARTARE 🍷

Raw beef steak with mixed salad. € 13,00

### ROAST-BEEF 🍷

With rocket salad and parmesan flakes. € 13,00

### MEDITERRANEAN SALAD 🍷

Iceberg salad, tuna, Taggiasca olives, tomatoes, carrots. € 12,00

## CORTEN SIGNATURE DRINKS

### SUPER MARIO 🇮🇹 🍷

Bitter Campari, pineapple, lime, primitivo reduction, pink grapefruit soda. € 10,00

### PUZZLE BUBBLE 🇮🇹 🍷

Blend of Jamaican rums, passion fruit, orgeat, pineapple, lime. € 10,00

### KIRBY 🇮🇹 🍷

Gin, bitter campari, karkade, lemon, soda. € 9,00

### TETRIS 🇮🇹 🍷

Tequila, bergamot liqueur, white peach soda. € 10,00

### SPRITZ CORTEN 🍷

Spritz made our way: Nardini cedar water, extra-dry vermouth, Catanese mandarin cream, soda. € 10,00

### AMERICORTEN 🍷

Red vermouth, bitters, bergamot, lemongrass soda, rooibos tea. € 10,00

### PAC-MAN 🍷

Vodka, mandarin puree, lime, albumin. € 9,00

### TOMB RAIDER 🍷

Vermouth & soda. € 9,00

### SPYRO 🇮🇹 🍷

Gin, creme de violette, lime, ginger beer. € 9,00

### TEKKEN 🇮🇹 🍷

Mezcal, tomato juice, olive brine, tabasco, lemon, pepper. € 10,00

### RAFFAELLO 🇮🇹 🍷

Pisco, orgeat, karkade, lime, pink grapefruit soda. € 10,00

### LEONARDO 🇮🇹 🍷

Tequila, Mezcal, home-made pepper fruit syrup, lime, basil. € 10,00

### MICHELANGELO 🇮🇹 🍷

Vodka, homemade ginger syrup, mint soda. € 10,00

### DONATELLO 🇮🇹 🍷

Gin, lemon, simple syrup, basil soda. € 10,00

### SPLINTER 🇮🇹 🍷

Biancosarti, extra-dry vermouth, crodino. € 8,00

## BIRRE

### STELLA ARTOIS 🍷

Lager / 5,2% Vol/ draft 40 cl/ Belgio.  
Slightly bitter blonde lager, with 600 years of Belgian brewing tradition. € 6,00

### LISA 🍷

Lager unfiltered/ 5% Vol/ draft 40 cl/ Birra del borgo.  
Golden and unfiltered, with the scent of cereals and bread crust. € 6,50

### CORTIGIANA 🍷

Blanche / 4,5% Vol/draft 40 cl/ Birra del borgo.  
Very fresh, soft, with an unmistakable spicy profile. € 6,50

### CALIFORNIA 🍷

6,2% Vol/ 33 cl / Soralamà  
Light beer with generous hops, fermented with lager yeasts. € 6,50

### FOG 🍷

Keller/ 5% Vol/ 33 cl/LZO  
Unfiltered bottom fermented beer. € 7,00

### BITREX AMBRATA 🍷

IPA single hop / 5,5% Vol/ 33 cl/ Soralamà.  
Clear, bright amber with a good degree of bitterness. White, fine and persistent foam. € 6,50

### SLURP 🍷

Pils/ 4,8% Vol/ 33 cl/ Soralamà.  
Pils with dry hopping of American hops, straw yellow colour. Floral and citrus aromas. € 6,50

### WEIZEN 🍷

5,4% Vol/ 33 cl / Ganter  
Produced in the Friborg region. The strong carbonation guarantees the pleasure of the wheat until the last sip. € 6,50

### BOOM 🍷

NEIPA/ 5% Vol/ 33 cl/ LZO  
produced with experimental YCH 303 Trial hops. A real hoppy bomb! € 6,50

### SUPER STOUT 🍷

Lacto bourbon imperial stout/ 9,5% Vol/ 33 cl/LZO  
Imperial stout with lactose and vanilla € 7,00

## COCKTAILS

### BLOODY MARY € 9,00

DAIQUIRI € 9,00

MARGARITA € 10,00

DARK 'N' STORMY € 8,00

MOJITO € 10,00

MOSCOW MULE € 9,00

SOUR € 10,00

NEGRONI € 8,00

PALOMA € 9,00

PHILIP ISLAND 🇮🇹

Non-alcoholic with

pineapple, passion fruit, lime, peach soda. € 7,00

LE MANS 🇮🇹

Non-alcoholic with mandarin

cream, freshly squeezed

orange juice, lime, pink

grapefruit soda. € 7,00

### GIN

BEEFEATER € 9,00

BOMBAY DRY € 8,00

ELEPHANT € 14,00

GIL € 12,00

GIN MARE € 12,00

MONKEY € 14,00

ROKU € 12,00

TANQUERAY € 8,00

HOW ABOUT AN  
HAPPY HOUR  
WITH US, FOLKS?

GET A FREE  
MARGHE EVERY  
TWO DRINKS!

COVER CHARGES: € 2,50



# VINI

## SPARKLING

### PROSECCO SUPERIORE

Winery producers Vald. (12%)  
€ 5,00 - € 23,00

### PIGNOLETTO FRIZZANTE

Rinaldi Winery (11%), fresh and full-bodied with an unmistakable and pleasant bitter aftertaste. Pleasantly sparkling.  
€ 5,00 - € 23,00

### LAMBRUSCO AMABILE

Rinaldi Winery, (9,5%) Fruity flavour, with soft hints of cherry and plum.  
€ 5,00 - € 23,00

### LETRARI CUVÉE

Trento DOC, (12,5%) Full, fruity flavour, on a fresh base, with good balance supported by a lively freshness that ends elegantly with the soft hints of cherry and plum.  
€ 38,00

## REDS

### VALPOLICELLA

Speri Winery (12,5%) Medium-bodied young red with venous aromas, fresh and fruity on the palate.  
€ 5,00 - € 23,00

### MONTEPULCIANO D'ABRUZZO

La Valentina (13,5%), produced with carefully hand-selected grapes. In the mouth it is soft, full and enveloping, on the nose balsamic and red fruit aromas.  
€ 5,00 - € 23,00

### PACTIO

Fertuna Farmstead, (12,5%) Sangiovese combines with Cabernet Sauvignon and Merlot to create ripe, rich and intense fruity aromas.  
€ 6,00 - € 24,00

### LAGREIN

Hofsfatter Winery, (13,5%) still red with medium structure, fresh sip with a spicy finish and good persistence. € 6,00 - € 26,00

## ROSÉS

### CERASUOLO D'ABRUZZO

La Valentina Winery, rosé with a strong personality, with aromas of red berry fruit, soft, juicy, fresh and tasty on the palate. € 5,00 - € 22,00

## WHITES

### PINOT GRIGIO

(13,5%) Hofsfatter, white with a good aromatic texture on the nose, fresh, savory, soft and balanced in the mouth.  
€ 6,00 - € 25,00

### MÜLLER THURGAU

(13%), Hofsfatter, white workhorse of the cellar, excellent as a fragrant aperitif, harmonious, fresh and fruity on both the nose and the palate. € 6,00 - € 24,00

### GEWUZTRAMINER

(14,5%) Hofsfatter, medium-bodied aromatic white, rich and dense with good freshness in the mouth, floral and spicy on the nose.  
€ 6,00 - € 26,00

## SOFT

### PEPSI/PEPSI MAX

€ 3,50

### MIRINDA

€ 3,50

### GINGERBEER

€ 3,50

### LEMON SODA

€ 3,50

### CRODINO

€ 3,50

### GRAPEFRUIT SODA

€ 3,50

### CHINOTTO/GAZZOSA

€ 3,50

### WATER

€ 3,00

# CORTEN

[WWW.CORTENBOLOGNA.IT](http://WWW.CORTENBOLOGNA.IT)



## LIQUEURS

### AFTER MEAL

#### LIQUIRICORTEN ▲▲▲

With liquorice, the owner's father's original recipe. € 5,00

#### ARDELIO, FOLIGNO (UMBRIA) ▲▲▲▲

With hints of helichrysum and balsamic scents. € 6,00

#### GENZIANA, OVINDOLI (ABRUZZO) ▲

€ 6,00

#### ACQUA DI CEDRO, BASSANO D.G. (VENETO) ▲▲▲▲

€ 5,00

#### MONTENEGRO, BOLOGNA (EMILIA-ROMAGNA) ▲▲▲▲

€ 5,00

#### IMPERATORE, LUCERA (PUGLIA) ▲

Amaro with strong bitter aromatic notes. € 6,00

## AMARI...AMARI.

#### ADRIANO, TIVOLI (LAZIO) ▲▲▲

€ 6,00

#### ERRANTE, CIOCIARIA (LAZIO) ▲

Far notes of chocolate and roasting coffee, balsamic hints of mugwort and chamomile. € 6,00

#### MALIKUO', CATANIA (SICILIA) ▲

Bitter with hints of eucalyptus, gentian and mugwort. € 6,00

## DESSERT & AFTER DINNER

### CAKES & CO.

(ALL MADE BY US!)

#### BOLOGNA / CATANIA 🍰🍴

Chocolate Tenerina cake with pistachio mascarpone cheese.

A kiss as sweet as the couple that inspired it.

€ 7,00

#### MASCORTEN TENERINA 🍰🍴

Chocolate tenderine with mascarpone made by us.

€ 6,50

#### CHEESECAKE 🍰🍴

Served with chocolate sauce, salted caramel or strawberry jam.

€ 6,50

#### FOCACCIA WITH SWEET BRONTE PISTACHIO CREAM 🍰🍴

Born to be shared. Our very soft base served with lots of cream to spread as desired. € 13,00

#### DESSERT OF THE WEEK 🍰🍴

Curious huh? Ask our staff!

€ 6,50

### CAFFÈ & CAFFÈ+

#### SWEET NIGHT

Espresso, coffee liqueur, Baileys. € 6,50

#### BOURBON COFFEE

Espresso coffee, Bourbon, hazelnut liqueur. € 7,00

#### ESPRESSO MARTINI

Espresso coffee, vodka, coffee liqueur. € 7,00

#### CAPPUCCINO

€ 2,50

#### CAFFÈ D'ORZO

€ 2,50

#### CAFFÈ / DECA

€ 2,00

## WELCOME TO CORTEN!

Our top goal here is to offer you a 360° tasting experience that can surprise and tease you.

In this menu you will find pizzas with top quality ingredients expertly combined with original cocktails made with high quality products.

Our idea of contemporary pizza was born with a double-ripened, highly hydrated dough, kneaded with a blend of type 1 and 0 flours with live wheat germ, which leads to a product with great aromas, intense flavors, soft and meltable.

Each drink is designed to stimulate the appetite or cleanse the palate.

Many labels in our bottle shop, (from gins to vermouths, from liqueurs to bitters) as well as beers and the wines were selected as they were produced of excellence of the territory for an intriguing journey along our peninsula.

Enjoy!

COVER CHARGES: € 2,50