



CORTEN

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

CONTEMPORARY PIZZAS

MARGHE ON MARS 🍕 🌶️

So good it'll take you to outer space. 1/3rd The sweetest tomato in Italy, its from Piennolo and grows on the slopes of Vesuvio, from the Virtuna establishment, mozzarella di buffala from local sources.

1/3 Yellow date tomatoes, organically grown in Italy and environmentally friendly, 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. € 14,00

AVVOCATO DELLA DIAVOLA 🌶️ 🍕

Spicy and lactose free. Fresh San marzano D.O.P. tomato, spicy esplanade, our lactose-free gorgonzola fondue, basil 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. € 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. € 8,50

ULTIMO BACIO 🍕 🍷

Your partner's least favorite pizza. Fresh San Marzano D.O.P. tomatoes, 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. € 13,50

SEASONAL PIZZAS

GREEN PUNCH 🍕 🌱

Artisanal fior di latte mozzarella cheese 100% milk (no curd), chicory cleaned and sautéed by us, delicious Pancetta Coppata from San Felice Sul Panaro, homemade gorgonzola D.O.P. fondue. € 14,50

PESTO 🍕 🌱

Smoked fior di latte mozzarella cheese, roasted "Bologna" potatoes, Ligurian Taggiasca olives, Tuscany's dried tomatoes, rocket-based pesto home-made with love. € 13,00

PANCETTA PARTY 🍕 🍷

DOP Bologna potato cream, delicious Pancetta Coppata from San Felice Sul Panaro, fresh rocket, stracchino from Sestola's cheese factory. € 15,00

CORTEN 🍕 🍷

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

PUNIZIONE 🍕 🌶️

Differently dietetic. Smoked fior di latte mozzarella, roasted potatoes poached in roasted bacon, basil. € 12,00

BUFALINA 🍕 🌶️

The sweetest tomatoes in Italy, from Piennolo they grow on the slopes of Vesuvio, from the Virtuna establishment, mozzarella di buffala from local sources (they really make it here in Bologna! We know, it's crazy, right?) basil & E.V.O. oil from homemade basil. € 12,50

CARRETTO 🍕 🍷

Our Pizza Chef's favorite. Fresh San Marzano D.O.P. tomatoes, 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. € 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 (rated #2 in the world), basil. € 16,00

VEGAN 🍕 🌱

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

CARBONARA CONTRAFFATTA 🍕 🍷

Asparagus cream, artisanal fior di latte mozzarella cheese 100% milk (no curd), seared Romagnolo-bacon, Carbonara cream made by us, (pasteurized egg yolks, Pecorino romano DOP, pepper). € 15,50

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 🍷

beef tartare 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 🍷

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

PUZZLE BUBBLE 🍷

Dive in caribbean blue. Blend of Jamaican rums, passion fruit, orgeat, pineapple, lime. € 10,00

KIRBY 🍷

This one's Pink. Gin, bitter campari, lemon, simple syrup, soda. € 9,00

PAOLO'S 🍷

Bitter, Otello Lambrusco wine, pink grapefruit soda. € 10,00

SPRITZ CORTEN 🍷

Spritz made our way: extra-dry vermouth, limoncello liqueur Catanese mandarin cream, soda. € 10,00

AMERICORTEN 🍷

Red vermouth, bitters, bergamot liqueur, rooibos tea & chocolate soda. € 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 🍷

Not your usual Bloody Mary. Even better than your average Bloody Mary. Mezcal, tomato juice, olive brine, tabasco, lemon, pepper. € 10,00

RAFFAELLO 🍷

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

LEONARDO 🍷

A tasty and spicy one. Tequila, Mezcal, home-made sweet and spicy syrup, ginger beer. € 10,00

MICHELANGELO 🍷

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

DONATELLO 🍷

Who knew Gin and basil were such a great match? Lemon, simple syrup, basil soda. € 10,00

SPLINTER 🍷

Biancosarti, red vermouth, soda, Laphroig. € 8,00

BIRRE

MESSINA VIVACE

Lager / 5,2% Vol/ draft/ 40 cl/ Italy.

La grande novità dell'estate, lager bionda leggermente amara, prodotta in Italia. € 6,00

MESSINA CRISTALLI DI SALE

Unfiltered/ 5% Vol/ draft 40 cl/ Italy - Sicily.

A delicate hint of flavor, perfectly balanced, gives this beer smoothness, roundness and finesse of taste. € 6,50

CORTEN BEER

IPA / 5,2% Vol/ Draft 40 cl/ Italy.

our very own beer: Italian pale, unfiltered so we can give you all the aromas in the wheat. € 7,00

CALIFORNIA

6,2% Vol/ 33 cl / Soralamà Light beer with generous hops, fermented with lager yeasts. € 7,50

BAL

Red Ale/ 6,4% Vol/ 33 cl/ LZO Intensely colored beer with malt aromas. € 7,00

BITREX AMBRATA

IPA single hop / 5,5% Vol/ 33 cl/ Soralamà.

A clear, bright amber beer with bitter notes and light foam. € 6,50

SLURP

Pils/ 4,8% Vol/ 33 cl/ Soralamà.

A Pils Beer brewed with dry hopping of American hops, light in color. Floral and citrus aromas. € 6,50

HOLI

Session IPA/3,8% Vol/ 33 cl / LZO

Scented like exotic fruit, cool and refreshing € 6,50

DOFFY

Double IPA/ 8% Vol/ 33 cl/ LZO Light, hoppy beer with notes of tropical fruit. € 7,50

POSA

Italian PILS/ 4,8% Vol/ 33 cl/LZO

Delicate aromas, from flowers to ears of grain. € 6,50

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

ESPRESSO MARTINI

€ 10,00

PHILIP ISLAND 🍷

Non-alcoholic with pineapple, passion fruit, lime, peach, soda. € 7,00

LAGUNA SECA 🍷

Non-alcoholic with pineapple, raspberry, lime, soda. € 7,00

LE MANS 🍷

Non-alcoholic with mandarin cream, freshly squeezed orange juice, lime, pink grapefruit soda. € 7,00

GIN

BOMBAY SAPPHIRE 8,00

ELEPHANT € 14,00

GIL € 12,00

GIN MARE € 12,00

MONKEY € 14,00

ROKU € 12,00

TANQUERAY € 8,00

HENDRICKS € 10,00

IONICO € 10,00

HOW ABOUT AN HAPPY HOUR WITH US, FOLKS?

GET A FREE MARGHE EVERY TWO DRINKS!

COVER CHARGES: € 2,50

COVER CHARGES: € 2,50

VINI

SPARKLING

PROSECCO SUPERIOR
Winery producers Vald. (12%)
€ 5,00 - € 22,00

PIGNOLETTO FRIZZANTE
Umberto Cesari Winery (12%), Colle Belvedere Pignoletto Frizzante is born from the oldest vine in Emilia Romagna: a young, fragrant wine with pleasant fruity and floral aromas. € 5,00 - € 23,00

LAMBRUSCO AMABILE
Cantina Otello, (11%)
Winner of Vinitaly 2022.
Fruity flavour, with soft hints of cherry and plum.
€ 5,00 - € 23,00

LETRARI CUVÉE
Trento D.O.C., (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.
€ 36,00

REDS

VALPOLICELLA RIPASSO CAMPO BASTIGLIA
Ca' Rugate Winery (14,5%) Deep garnet red colour. The aromas are fruity with notes of cherry and red fruit with floral and spicy nuances, the flavor in the mouth is velvety.
€ 6,00 - € 29,00

LAGREIN DUNKEL
Dorigati (12,5%), fruity with hints of blueberry and raspberry, and an elegant violet floral with a full and persistent flavor, pleasantly tannic, with excellent body and persistence.
€ 6,00 - € 29,00

SANGIOVESE SUPERIOR
Bolitore, (12,5%) Fresh and harmonious Sangiovese di Romagna, in line with the tradition and territory of Modigliana. Clear and varietal aromas of cherry, violets and berries enliven a tense and dynamic sip, with straight freshness and good tannic structure.
€ 6,00 - € 25,00

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

MONTE FIORENTINE, SOAVE CLASSIC DOC (12,5%) Ca' Rugate Winery, deep light yellow colour. Fine and delicate nose of exotic fruit and citrus, soft, persistent and savory taste.
€ 6,00 - € 27,00

MONTE ALTO, SOAVE CLASSIC DOC (12,5%) Ca' Rugate Winery, deep light yellow colour, intense, persistent, floral, fruity nose of ripe fruit, dried fruit and almond. Warm, soft and full-bodied. € 6,00 - € 30,00

PASSERINA
(12,5%) Colli Ripani Winery, light yellow colour, floral and fruity aroma with notes of green apple. Dry, soft and full-bodied. € 5,00 - € 20,00

MÜLLER-THURGAU
(13%) Hofsfatter, white masterpiece of the winery, excellent for an happy hour with its harmonious scents. Smells and tastes fresh and fruity.
€ 6,00 - € 24,00

SOFT

PEPSI/PEPSI MAX
€ 3,50

MIRINDA
€ 3,50

GINGERBEER
€ 3,50

LEMON SODA
€ 3,50

CRODINO
€ 3,50

GRAPEFRUIT SODA
€ 3,50

CHINOTTO/ SODA
€ 3,50

WATER
€ 3,00

CORTEN

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.

- VERMOUTH ALL'AMARONE DI VALPOLICELLA DOCG LIMITED EDITION** ▲▲▲
Forget any other vermouth: very fragrant and rich in botanical notes. € 7,00
- ADRIANO, TIVOLI (LAZIO)** ▲▲▲
€ 6,00
- ERRANTE, CIOCIARIA (LAZIO)** ▲
Far notes of chocolate and roasting coffee, balsamic hints of mugwort and chamomile. € 6,00
- MALIUO', 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.
A kiss as sweet as the couple that inspired it.
€ 7,00

MASCORTEN TENERINA 🍰🍰
Chocolate Tenerina with homemade mascarpone.
€ 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 Pistachio cream to spread as desired.
€ 13,00

DESSERT OF THE WEEK 🍰🍰
Curious huh? Ask our staff!
€ 6,50

COFFEE

- 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 entice 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 modern pizza was born with a double-ripened, very moist dough, kneaded with a blend of type 1 and 0 flour with live wheat germ, which leads to a product with great aromas, intense flavors, soft and decadent.

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

Many brands 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 with excellence of the territory for an intriguing journey along our peninsula.

Enjoy!

COVER CHARGES: € 2,50