



Chef Mario Marfia and Developer John Wessman meld their talents and bring a unique Italian dining experience to El Paseo in Palm Desert, we invite you to experience our fine dining and authentic Italian specialties. We offer genuine Italian hospitality, authentic Italian dishes including homemade pastas, gourmet wood oven pizza, seafood and roasted leg of veal. Chef Mario also prepares nightly specials from all over Italy like the world's best gnocchi, incredible meat dishes, Italian style Martinis and signature cocktails, and a wonderful variety of desserts and fresh salads. If you call ahead, Chef Mario will prepare his Lasagna, Tripe, Spaghetti allo Scoglio, or any other of your favorite dishes.

Chef Mario was born in Sicily and learned his skills working as Chef in the Mediterranean. He uses those cultural influences to prepare truly unique and special dishes each and every day. Save room for the ultimate light and tasty homemade desserts.



# ilCORSO

Fine Italian Restaurant & Bar  
Palm Desert

**Open for Lunch & Dinner**

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[ilCorsoPD.com](http://ilCorsoPD.com)



## Antipasti

### **Insalata del Golfo 16**

Mixed seafood on a bed of greens, oil lemon dressing

### **Aragosta Catalana 24**

Lobster chunks, mache, green onions, cherry tomatoes, citrus dressing

### **Prosciutto e Melone 18**

18 month aged prosciutto di Parma, cantaloupe melon

### **Pomodori e Burrata 16**

Heirloom tomatoes, creamy mozzarella cheese, basil

### **Carpaccio di Polipo 14**

Octopus carpaccio served with rugola, onions in a oil lemon dressing

### **Fiori di Zucchine Ripiene 14**

Zucchini flowers stuffed with ricotta cheese served with tomato basil

### **Carpaccio di Tonno 15**

Thin sliced cured tuna with chopped onions, capers, arugola

### **Polpette di Carne 12**

Homemade beef meatball served in a tomato sauce

### **Carpaccio di Manzo 15**

Thinly sliced beef served with rugola, shaved parmesan, oil lemon dressing

### **Affettati Misti con Sott' Aceti 18**

Mixed cold cuts served with homemade pickled vegetables

### **Cozze e Vongole 18**

Sauteed clams and mussels in a white wine sauce

## Zuppe E Insalate

### **Zuppa Toscana 9**

Mixed vegetable, beans and black kale soup

### **Raviolini in Brodo 11**

Homemade mini veal ravioli in a chicken broth

### **Insalata Mista 8**

Mixed green salad, cherry tomatoes, balsamic dressing

### **Insalata di Bietole 12**

Beets, mixed greens, walnuts, gorgonzola cheese, balsamic dressing

### **Insalata di Carciofi 11**

Frisee lettuce, shaved artichokes, parmesan cheese, oil lemon dressing

### **Insalata di Spinaci 12**

Spinach, Shitaki mushrooms, dry ricotta, pancetta, balsamic dressing

### **Insalata di Farro 12**

Barley, cucumber, beets, romaine, shaved parmesan, oil lemon dressing

### **Insalata Tricolore 14**

Rugola, endive, radicchio, shaved parmesan, oil lemon dressing



## Paste E Risotti

### **Pappardelle al Cinghiale 24**

Homemade ribbon pasta with wild boar ragu

### **Risotto dell'Ortolano 24**

Risotto with mixed vegetables, tomato sauce

### **Tagliatelle All'Emiliana 22**

Flat noodles with peas, ham, mushrooms, creamy tomato sauce

### **Rigatoni alla Norma 22**

Rigatoni pasta with eggplant, tomato, dry ricotta cheese

### **Gnocchi alla Sorrentina 22**

Homemade gnocchi tomato sauce, melted mozzarella cheese

### **Ravioli di Anatra alla Boscaiola 27**

Homemade duck ravioli in a mix mushroom sauce

### **Linguini con Vongole 25**

Linguini with Manilla clams, zucchini, chopped tomatoes, white wine sauce

### **Pasticcio di Lasagna alla Fiorentina 22**

Spinach handkerchief pasta, bechamel, mixed vegetable ragu

### **Trofie al Pesto 24**

Trofie pasta, pesto, string beans, potatoes

### **Spaghetti alla Pescatore 30**

Spaghetti with mixed seafood in a tomato sauce



## Pesce E Carne

### **Salmone al Prosecco 28**

8 oz grilled salmon, Prosecco sauce, asparagus

### **Pesce Spada alla Siciliana 30**

Grilled breaded swordfish served with warm caponata

### **Pollo alla Saltimbocca 24**

Chicken breast, prosciutto, sage, mozzarella, white wine, vegetables

### **Costata di Maiale al Portafoglio 28**

Stuffed pork chop, sundried tomato, spinach, feta, Chianti sauce, puree

### **Filetto al Pepe Verde 38**

8 oz Blank Angus Filet Mignon, green peppercorn sauce, puree

### **Milanese di Vitello 28**

Veal milanese, checca sauce, roasted potatoes

### **Costoletta D'Agnello alla Griglia 35**

Grilled Lamb chops with rosemary served with roasted potatoes

### **Tagliata di Manzo 34**

Sliced New York steak, balsamic reduction sauce, puree

### **Cioppino 38**

Lobster, Scallops, Swordfish, Salmon, Clams, Mussels, Shrimp, tomato

*Side Julienne vegetables, spinach, asparagus, green beans, mashed potatoes, roasted potatoes 6*

*Side Penne with marinara or garlic and olive oil 6*

