

ristorante

IL CORTILE

DINNER MENU

ANTIPASTI

- Grilled octopus with fresh vegetables marinati in a spicy vinaigrette 23
Capesante ~ seared scallops with fontina fonduta and white truffle oil 21
Carpaccio agnello ~ lamb carpaccio with shaved celery, piave cheese and citrus infused truffle oil 25
Caprese ~ heirloom tomatoes, burrata mozzarella, pesto and fresh basil 21
Prosciutto meloni ~ prosciutto with fresh market melon 21
Crostini con burrata ~ caramelized fennel, basil and crispy pancetta in a balsamic reduction 16
Insalata mista ~ mixed greens, shaved pecorino romano with rose vinegar and extra virgin olive oil 19
Zuppa del giorno 11

PRIMI

All our pastas are homemade

- Pappardelle al cinghiale
homemade pappardelle with wild boar ragu 27
- Fettucine salsiccia
homemade fettucine with pork sausage, fennel, fresh tomato, herbs and white wine 27
- Fettucine al ragu di quaglia arrosto
red beet fettucine with roasted quail ragu 27
- Ravioli di aragosta
homemade raviolis with lobster and zucchini in a light pomodoro sauce 29
- Spaghetti alla bottarga
spaghetti with shrimp, clams, garlic, pepperoncini and oil topped with bottarga 29
- Pasta al nero di seppia con gamberetto
squid ink pasta with shrimp, Mighty Cap blue oyster mushrooms on a fontina fonduta 29
- Risotto del giorno ~ Risotto of the day MP

SECONDI

- Filetto al pepe verde
Filet mignon with a green peppercorn sauce 55
- Costate di agnello
Rack of lamb grilled in a lamb demi glace 55
- Vitello ai funghi porcini
Veal Chop with porcini mushroom sauce 61
- Bistecca
Grilled 12 oz rib eye finished with extra virgin olive oil 55
- Branzino
Grilled filet of branzino over potato leek puree and market veggies 32
- Filetto di salmone
Grilled salmon with fresh olive oil, lemon and herbs 31
- All Secondi entrees are accompanied with fresh vegetables in season*
- Fresh vegetable of the day 7

BEVERAGES

- Sparkling water Flat water 4 Orangina Limonata 4 Iced Tea 4
Espresso 4 Cappuccino Caffé latte 5 Caffé Americano 3.50

\$30 corkage / Two bottles limit please ~ For parties of 8 or more, a 20% gratuity will be added ~ \$2 Split charge

Additional baskets of bread with olive oil and balsamic vinaigrette 5