

ristorante

IL CORTILE

DINNER MENU

ANTIPASTI

- Poached egg over white polenta and parmesan fonduta with shaved black truffles 25
Grilled octopus with fresh vegetables marinati in a spicy vinaigrette 23
Capesante ~ seared scallops with sugar snap pea fonduta and white truffle oil 22
Carpaccio tartufo ~ beef tenderloin with parmesan fonduta and shave black truffles 25
Quaglia ~ Roasted quail filled with prosciutto with a marsala wine sauce 25
Crostini con burrata ~ caramelized fennel, basil and crispy pancetta in a balsamic reduction 19
Insalata mista ~ mixed greens, shaved pecorino romano with rose vinegar and extra virgin olive oil 12
Zuppa del giorno 12

PRIMI

All our pastas are homemade

- Fettucine salsiccia
homemade fettucine with pork sausage, fennel, fresh tomato, herbs and white wine 32
Spaghetti alla barbabietola rossa
red beet pasta with fontina fonduta, blacktruffle drizzle and beluga caviar 35
Agnolotti di mais
sweet corn agnolotti in a light truffle infused butter sauce and pecorino romano 32
Ravioli di asparagi
Ravioli made with asparagus, guanciale and fresh ricotta in a white wine sauce 32
Pasta al nero di seppia con gamberetto
squid ink pasta with dungeness crab, Mighty Cap blue oyster mushrooms on a fontina fonduta 32
Risotto del giorno ~ Risotto of the day MP

SECONDI

- Filetto al pepe verde
Filet mignon with a green peppercorn sauce 57
Costate di agnello
Rack of lamb grilled in a lamb demi glace 57
Vitello ai funghi porcini
Veal Chop with porcini mushroom sauce 71
Bistecca
Grilled 12 oz rib eye finished with Santino extra virgin olive oil 61
Branzino
Grilled filet of branzino over potato leek puree and market veggies 38
Filetto di salmone
Grilled salmon with fresh olive oil, lemon and herbs 35
All Secondi entrees are accompanied with fresh vegetables in season

Fresh vegetable of the day 7



Now serving Santino Olive Oil

Take home a bottle 25

BEVERAGES

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

\$40 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