

ristorante

# IL CORTILE

## DINNER MENU

### ANTIPASTI

- 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  
Asparagi ~ grilled asparagus wrapped in prosciutto with pecorino romano topped with burrata 21  
Crostini con burrata ~ caramelized fennel, basil and crispy pancetta in a balsamic reduction 19  
Caprese ~ fresh heirloom tomatoes with bufala mozzarella, pesto, fresh basil and balsamic vinaigrette 21  
Insalata mista ~ mixed greens, shaved pecorino romano with balsamic vinaigrette 12  
Zuppa del giorno 12

### PRIMI

*All our pastas are homemade*

- Pappardelle al cinghiale  
homemade pappardelle with wild boar ragu 32
- Fettucine salsiccia  
homemade fettucine with pork sausage, fennel, fresh tomato, herbs and white wine 32
- Ravioli di aragosta  
homemade raviolis with lobster, bechamel and tarragon in a lobster and fontina fonduta 35
- Agnolotti di mais  
sweet corn agnolotti in a light truffle infused butter sauce and pecorino romano 32
- Spaghetti fave  
spaghetti with fava beans, guanciale, Mushroom in a light butter sauce 32
- Pasta al nero di seppia con gamberetto  
squid ink pasta, prawns, arugula and cherry tomato confit 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

### 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