

ristorante

IL CORTILE

DINNER MENU

ANTIPASTI

- Grilled octopus with fresh vegetables marinated in a spicy vinaigrette 23
Capesante ~ seared scallops with fontina fonduta and white truffle oil 22
Caprese ~ fresh tomatoes with Bufala mozzarella, pesto, basil and balsamic vinaigrette 23
Carpaccio di tartufo ~ beef tenderloin with parmesan fonduta and shaved black truffles 25
Carpaccio angello ~ lamb carpaccio with a truffle infused citrus vinaigrette shaved pecorino romano
and fresh market greens 23
Quaglia ~ Roasted quail filled with prosciutto with a marsala wine sauce 25
Croستini con burrata ~ caramelized fennel, basil and crispy pancetta in a balsamic reduction 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 33
Fettuccine salsiccia
homemade fettuccine with pork sausage, fennel, fresh tomato, herbs and white wine 33
Agnolotti
sweetbreads with shallots, oregano and thyme agnolotti in a beef brodo 33
Pasta fava
spaghetti with fava beans, pancetta and lemon with a touch of cream 30
Aragosta
lobster tagliolini, Mighty Cap Mushrooms, light champagne cream sauce 35
Spaghetti alla bottarga
spaghetti with shrimp, clams, garlic, pepperoncini and olive oil topped with bottarga 32
Gnocchi
spinach and ricotta gnocchi with gorgonzola dolce and Mighty Cap mushrooms 32
Risotto del giorno ~ Risotto of the day MP

SECONDI

- Filetto al pepe verde
Filet mignon with a green peppercorn sauce 58
Costata di agnello
Rack of lamb grilled in a lamb demi-glace 59
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 37
All Secondi entrees are accompanied by 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