



"IL Cortile takes allergies very seriously, please inform our staff of any allergies and also any dietary restriction"- Management

Antipasti Freddo *(cold Appetizers)*

Fresh Mozzarella with Tomato & Basil 18
black pepper, extra virgin olive oil and balsamic vinegar

Burrata Mozzarella 18
with tomatoes, roasted pear & basil, and balsamic glaze

Antipasto Freddo Speciale 22
a sample platter of, fresh mozzarella, prosciutto, soppressata,
Grana Padano, olives, and roasted peppers

Avocado Bruschetta 15
grilled Tuscan bread topped with avocado,
red onions, roasted peppers, gorgonzola & balsamic glaze

Insalate

(salads)

Caesar Salad 15
romaine lettuce tossed in our signature dressing

Tri Colore 15
radicchio, arugula & endive salad, tossed in extra virgin olive oil and
balsamic vinegar

Panzanella 16
tomato, cucumber & red onion in a dressing of sparkling water, salt-
pepper, garlic and topped with a thin slice toasted Tuscan bread

Siciliana 18
romaine lettuce with salami, provolone, tomato, olives & red onions

Antipasti Caldi *(hot appetizers)*

Zucchini Fritti 14
shoe-string zucchini lightly tossed in wondra-flour and fried

Fried Mozzarella 14
served with our signature tomato sauce
or
anchovy sauce: white wine, shallots, capers, butter and fresh lemon juice 16

Eggplant Rollatini 17
thin cut eggplant stuffed with ricotta topped with tomato sauce and baked to
perfection (3pc)

Fried Baby Calamari 18
served with our signature marinara sauce

Schiacciata di Salsicce e Carciofi 17
a unique pie of sausage, artichokes & mozzarella (3pc)

Gamberi Fritti "Cortile" 18
marinated shrimp, lightly fried in wondra flour,
sprinkled with lemon & vinegar

Baked Clams Oreganate (6 pc) 17
stuffed with seasoned breadcrumbs and baked

Asiago Stuffed Mushrooms 15
white mushrooms stuffed with roasted vegetables, pecorino,
breadcrumbs & topped with asiago cheese

Mussels Fra Diavolo 18
Prince Edward Island mussels sautéed with chilis, garlic & white wine in
a choice of Red or White Sauce

Gratuity to all tables at restaurant's discretion

NO Outside Food Permitted, NO exceptions

**Checks can't be split by itemized, Only personalized amount- we apologies for any inconvenience*

Dal Mare in Terra Cotta Pesci Fish

Campesante con Carciofi e Parmigiano 29

Diver Scallops, pan seared and finished with artichokes and parmigiano "Gratinee" and vegetables of the day

Gamberi Fantasia 32

Shrimp stuffed with spinach and mozzarella, Pignoli Nuts, wrapped with thin slice of prosciutto finished with white wine and butter

Pesce del Giorno Marechiaro e Gamberetti M. P

Fish of the day, in a fresh chopped tomato broth, and shrimps

Le Specialita del Macellaio Pensieroso / Meats

Scaloppine con Melanzane, Mozzarella, Pomodori e Peperoni Picante 36

veal scaloppine with baked eggplant, fresh mozzarella, tomatoes and Hot Peppers

Manzo di Puglia 48

9oz center cut filet mignon, grilled, Burrata mozzarella, over a rich tomato sauce

Scaloppine con Piselli e Prosciutto 36

veal, peas, onions, prosciutto, marsala wine served with rice pilaf

Bistecca ala Carmine 48

grilled shell steak topped with sauteed mushroom, with onions, peppers in a white wine sauce over pila rice

T-Bone Veal Chop 48

14 oz Chop, grilled, finished with a marsala wine reduction and assorted wild mushrooms

Veal Scaloppine.....Marsala.....Picatta....Parmigiana....36

Pork Chop 28

Grilled, then served in choice; broiled, garlic and Oil sauce, or topped with Hot Or Sweet Peppers

Nel Pollaio / Poultry

Filetti di Pollo con Funghi e Piselli 28

Breast of chicken sautéed with white wine, mushrooms, and peas, served with vegetables of the day

Pollo Rollatine "Valle d' Aosta" 32

chicken stuffed with mushrooms, prosciutto, mozzarella & onions, in a light marsala wine sauce

Chicken Scarpariello 34

over roasted bone in chicken, sausage, finished with white wine, mushrooms, sage and springs rosemary sauce and topped with crisp roasted potatoes

Pollo con Gamberi alla Francese 28

chicken and jumbo shrimp dipped in egg batter and pan fried with white wine, butter and lemon sauce, served with vegetables of the day

Chicken Parmigiana 27

Chicken cutlet, topped with tomato sauce and mozzarella baked and served with spaghetti marinara

Signature Pasta Dishes

Spaghettoni Puttanesca Speciali 26

fresh grape tomatoes, capers, olives, anchovies & baby arugula, in a garlic and oil sauce

Rigatoni Napoli "Prince of Naples" 27

fileto di pomodoro, touch of prosciutto, topped with shaved mozzarella

Capellini Piselli e Prosciutto Speciali 27

angel hair pasta, meat sauce, tomatoes, mushrooms, peas & cream, topped with a thin slice of baked prosciutto

Pepite di Gnocchi 28

potato dough stuffed with fine grilled chicken, spinach and mascarpone

Farfallette con Pollo 27

bowtie pasta with sauteed chicken, speck ham, asparagus, fresh chopped tomatoes and a touch of cream

Linguine Cicale 36

shrimp, scallops, calamari, clams and mussels, in a choice of RED tomato sauce or Garlic-Oil sauce

Rigatoni Speciale 29

sauteed sweet sausage and shitaki mushroom in a ricotta and a touch of cream sauce.

Penne Creamy Vodka 28

vodka, bay leaf, and a touch of cream *add chicken 7, shrimp 11*

Cheese Ravioli 26

home made ravioli, stuffed with ricotta and parmesan seared in a rich tomato sauce

Fettuccine di Parma 28

sauteed sweet sausage, mushrooms, plum tomatoes, parmigiano and a touch of cream

Linguine and Clams 28

sauteed clams, in a choice of garlic and oil sauce or light tomato sauce

Ragu Del Macellaio 35

cooked slowly in our signature Sunday Sauce, spare rib, sausage, meatball and braciola over Rigatoni or Cavatelli pasta (Extremely limited, Saturday and Sunday only)

Pasta/Sauces

select a Pasta with Sauce and create a tasty dish

Rigatoni...Linguine...Penne...Spaghetti...Farfallette..Capellini..

Alfredo...Marinara...Garlic & Oil...Bolognese...Butter

Add Chicken 7...Shrimp 11...Sausage 11

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