

ristorante

# IL CORTILE

## DINNER MENU

### ANTIPASTI

#### CALDI

- Grilled octopus with fresh vegetables marinati in a spicy vinaigrette 15  
Grilled fresh calamari paillard, marinated with shrimp and scallop in olive oil and lemon 15  
One hour cooked polenta with braised short ribs 13  
Pan roasted quail stuffed with prosciutto filled tortellini in a sweet wine reduction 15  
Uovo in camicia con tartufo ~ poached egg with morel mushrooms in a white truffle fonduta 12

#### FREDDI

- Beef carpaccio marinated in citrus, with white truffle oil and piave cheese 15  
Insalata Mista with beets, carmelized walnuts, ricotta salata and crispy pancetta 10

### MOZZARELLA

- Burrata con prosciutto di Parma 15  
Crostini con burrata, carmelized fennel and pancetta in a balsamic reduction 13  
Asparagi milanese con burrata ~ asparagus wrapped in prosciutto topped with burrata and balsamic reduction 14  
Mozzarella tasting  
Fresh burrata, mozzarella di bufala and mozzarella da gioia del colle with crostini and olive oil 17  
Piatto di formaggio  
Cheese plate with a variety of imported Italian cheeses 17

### PRIMI

*All our pastas are homemade*

- Pappardelle al cinghiale  
Homemade pappardelle with wild boar 19  
Tagliatelle di coniglio ~ Tagliatelle with slow roasted rabbit in a white wine herb sauce 19  
Tagliatelle di cervo ~ Tagliatelle with a venison and pear ragu 20  
Tortellini verdi ~ Spinach tortellini filled with caciocavallo in a bolognese sauce 18  
Beef cheeks ravioli  
Ravioli made with roasted, seasoned beef cheeks  
in a sweet wine reduction with crispy porcini mushrooms, finished with white truffle oil 19  
Tortellini parma cotto  
Tortellini filled with imported parma cotto prosciutto in a creamy truffle sauce 19  
Spaghetti scoglio ~ Spaghetti with black mussels, calamari, clams and shrimp 19  
Risotto del giorno ~ Risotto of the day MP

### SECONDI

- Filetto al pepe verde  
Filet mignon with a green peppercorn sauce 33  
Agnello  
Lamb steak roasted in a aromatic herb sauce 28  
Vitello ai funghi porcini  
Veal chop with porcini mushroom sauce 34  
Petto d'anatra al mostarda frutti  
Sautéed duck breast on a bed of sweet fruit mostarda 30  
Filetto di salmone  
Grilled salmon with fresh olive oil, lemon and herbs 25

*All Secondi entrees are accompanied with fresh vegetables in season*

### SIDES

- Fresh vegetable of the day 5      Pasta 7      Parmesan risotto 9

### BEVERAGES

- Sparkling water Flat water 3.50    Orangina Limonata 3.50    Iced Tea 2    Lemonade 2    Arnold Palmer 2  
Espresso 3    Cappuccino    Caffé latte 3.50    Caffé Americano 2.50

\$20 corkage / Two bottles limit please ~ For parties of 8 or more, an 18% gratuity will be added ~ \$2 Split charge