

### *Eggplant Chips*

CHILI FLAKE, HONEY, BASIL / 12

### *Fried Mozzarella*

"FORK AND KNIFE" STYLE WITH MARINARA / 12

### *Seafood Cocktail*

CAPTAIN'S DAILY SELECTIONS / MP

## ANTIPASTI

### *Pane Cotte*

BEANS AND GREENS, CRUSTY BREAD, SHAVED PARM / 13

### *Meatballs*

GRANDMA MARY'S RECIPE / 12

### *Suffritto Napolitano*

SLOW BRAISED VEAL HEART IN SAN MARZANO PLUM TOMATO SAUCE / 14

### *Calamari Fritti*

FLASH FRIED, LEMON, MARINARA / 18

### *Peroni Mussels*

PERONI BEER BROTH, GROUND SAUSAGE, MUSTARD CREAM / 20

### *Beets da Campania*

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, MINT / 16

### *Involtini*

EGGPLANT STUFFED WITH RICOTTA, MOZZARELLA, MARINARA / 14

### *Clams Oreganato*

GARLIC, BUTTER, OREGANO, BREADCRUMB / 18

### *Oysters Rockefeller*

EIGHT BLUE POINTS, ANISETTE HOLLANDAISE, SPINACH, BREADCRUMB / 26

### *Polpo alla Griglia*

CRISPY CECI BEAN SALAD, TONNATO AIOLI, SALSA VERDE / 22

### *Caesar*

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES, SESAME CROUTONS / 14

### *Insalata*

MIXED LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE / 14

## PASTA

### *Il Cortile*

GROUND VEAL, PROSCIUTTO, PEAS, PLUM TOMATO,  
PECORINO ROMANO CREAM SAUCE, CAPPELLINI / 26

### *Bolognese*

GROUND BEEF AND PORK RAGU, PARMAGIANO, PAPARDELLE / 25

### *Tagliatelle Mariniera*

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE / 26

### *Cacio e Pepe Rosa*

PARMIGIANO REGGIANO, PECORINO ROMANO, PINK PEPPERCORN,  
BROWN BUTTER, BUCATINI / 25

### *Gnocchi*

WILD MUSHROOMS, MADEIRA CREAM, ARUGULA / 28

### *Lobster Pasta*

5OZ MAINE LOBSTER TAIL, BUTTER POACHED LOBSTER,  
LOBSTER VODKA CREAM SAUCE, TAGLIATELLE / 55

### *Spaghetti and Clams*

RI LITTLENECKS, WHOLE GARLIC, EXTRA VIRGIN OLIVE OIL, NATURAL BROTH / 30

### *Fra Diavolo*

SPICY TOMATO SAUCE, U10 SHRIMP, WHITE WINE, GARLIC, SPAGHETTI / 35

### *Poj Gagliardi's Sauce*

GROUND SAUSAGE, PLUM TOMATO, SWEET AND SPICY PEPPERS,  
RICOTTA SALATA, CAVATELLI / 29

### *Lasagna*

RICOTTA, BECHAMELE, GROUND BEEF, PORK SAUSAGE, SUNDAY SAUCE / 28

### *Sunday Sauce*

MEATBALLS AND SAUSAGE SLOW COOKED IN SAN MARZANO PLUM TOMATO "SUNDAY SAUCE" WITH RIGATONI / 30

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## PESCE

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### *Francese*

1/10 WHITE SHRIMP, WHITE WINE, LEMON, BUTTER, GARLIC SPINACH / 36

### *Scamponi*

1/10 WHITE SHRIMP, SHIITAKE, CAPERS, PLUM TOMATO, MARSALA / 35

### *Salmona alla Gigi*

WILD CAUGHT, BUTTER POACHED LOBSTER, SAMBUCA CREAM SAUCE, LOBSTER ARANCINI, TRAY FARMS GREENS / 45

### *Seabass Picatta*

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY, WHITE WINE, LEMON, BROWN BUTTER, ESCAROLE / 38

### *Swordfish Portofino*

MARINATED AND GRILLED SWORDFISH, SALMORIGLIO, LIGURIAN POTATOES AND OLIVES, VIRGIN TOMATO SAUCE / 38

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## CARNE

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### *Scarpariella*

SEMI-BONELESS HALF CHICKEN, SWEET ITALIAN SAUSAGE, COSMO'S HOT AND SWEET VINEGAR PEPPERS, CRISPY POTATOES / 32

### *Chicken Parmesan*

SUNDAY SAUCE, FRESH MOZZARELLA, RIGATONI / 26

### *Milanese*

FRIED BERKSHIRE PORK CHOP, HOT CHERRY PEPPER CONDIMENTO, ARUGULA, RADICCHIO, ESCAROLE, MOXIE RIDGE CHEVRE / 35

### *Osso Buco*

BRAISED PORK SHANK, CANNELINI BEANS ALL'AMATRICIANA, VINCOTTO, GRILLED BROCCOLI RABE / 35

### *Valdostano*

VEAL SCALOPINI, WILD MUSHROOMS, PORT WINE SAUCE, PROSCIUTTO, FRESH MOZZARELLA / 40

### *Veal Chop Parmesan*

16OZ BREADED VEAL RIB CHOP, SUNDAY SAUCE, FRESH MOZZARELLA, RIGATONI / 55

### *Bistecca Piemontese*

16OZ PRIME STRIP STEAK, CIPPOLINI AGRODOLCE, SOLEVO STEAK SAUCE / 55

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## CONTORNI

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*Grilled Broccoli Rabe* / 12    *Garlic Spinach* / 9    *Creamy Polenta* / 10

*Patate al Gorgonzola* / 11    *Funghi Trifolati* / 12