

Eggplant Chips

WILDFLOWER HONEY,

BASIL, CALABRIAN CHILI FLAKE / 14

Spiuntini

A SNACK PLATE OF IMPORTED MEATS AND CHEESES,

HOUSEMADE CRACKERS AND CONDIMENTS / 20

Mozzarella

CRISPY FRIED FIOR DI LATTE,

SPICY VODKA SAUCE / 12

ANTIPASTI

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD, SHAVED PARM / 13

Meatballs

GRANDMA MARY'S RECIPE / 12

Panzanella

DELICATA SQUASH, BRUSSELS, FOCACCIA, CIDER VINAIGRETTE, ASIAGO / 15

Calamari Fritti

FLASH FRIED, LEMON, MARINARA / 18

Peroni Mussels

PERONI BEER BROTH, GROUND SAUSAGE, MUSTARD CREAM / 21

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL / 14

Melanzane al Forno

BAKED EGGPLANT LAYERED WITH RICOTTA, MOZZARELLA AND MARINARA / 15

Clams Oreganato

GARLIC, BUTTER, OREGANO, BREADCRUMB / 24

Oysters Rockefeller

EIGHT BLUE POINTS, ANISETTE HOLLANDAISE, SPINACH, BREADCRUMB / 32

Polpo alla Griglia

GRILLED OCTOPUS, LIGURIAN STYLE POTATOES, SALSA PUTTANESCA / 22

Caesar

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES, SESAME CROUTONS / 15

Insalata

MIXED LETTUCCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE / 15

PASTA

tutti fatti in casa - all house made

Il Cortile

GROUND VEAL, PROSCIUTTO, PEAS, PLUM TOMATO,
PECORINO ROMANO CREAM SAUCE, CAPPELLINI / 28

Bolognese

GROUND BEEF AND PORK RAGU, PARMIGIANO CREAM, PAPERDELLE / 26

Tagliatelle Marinara

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

Cacio e Pepe Rosa

PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,
BROWN BUTTER, PINK PEPPERCORN, BUCATINI / 26

Gnocchi

WILD MUSHROOMS, MADEIRA CREAM, ARUGULA / 28

Lobster Pasta

6OZ MAINE LOBSTER TAIL, BUTTER POACHED LOBSTER,
LOBSTER VODKA CREAM SAUCE, TAGLIATELLE / 58

Spaghetti and Clams

RI LITTLENECKS, WHOLE GARLIC, EXTRA VIRGIN OLIVE OIL, NATURAL BROTH / 35

Fra Diavolo

SPICY TOMATO SAUCE, U10 SHRIMP, WHITE WINE, GARLIC, SPAGHETTI / 38

Pop Gagliardi's Sauce

GROUND SAUSAGE, PLUM TOMATO, SWEET AND SPICY PEPPERS,
RICOTTA SALATA, CAVATELLI / 30

Lasagna

RICOTTA, BECHAMELE, GROUND BEEF, PORK SAUSAGE, SUNDAY SAUCE / 29

Sunday Sauce

MEATBALLS AND SAUSAGE SLOW COOKED IN SAN MARZANO PLUM TOMATO "SUNDAY SAUCE" WITH RIGATONI / 32

PESCE

Francese

U10 WHITE SHRIMP, WHITE WINE, LEMON, BUTTER, GARLIC SPINACH / 38

Salmon alla Gigi

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

Zuppa de Pesce

MAINE LOBSTER TAIL, U10 WHITE SHRIMP, LITTLENECK CLAMS, PEI MUSSELS,
CALAMARI, SCALLOPS, PLUM TOMATO, WHITE WINE NATURAL BROTH / 72

Scamponi

U10 WHITE SHRIMP, SHITAKE, CAPERS, PLUM TOMATO, MARSALA / 35

Picatta

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

Capesante

SEARED SCALLOPS, PANCETTA, SHALLOT PROSECCO CREAM,
CRISPY POLENTA CAKE, MICRO LEMON BASIL / 58

CARNE

Scarpariello

SEMI-BONELESS AMISH HALF CHICKEN, SWEET ITALIAN SAUSAGE,
COSMO'S HOT AND SWEET VINEGAR PEPPERS, CRISPY POTATOES / 35

Chicken Parmesan

THIN SLICED, BREADED AND FRIED ORGANIC CHICKEN BREAST,
SUNDAY SAUCE, FRESH MOZZARELLA, RIGATONI / 28

Milanese

FRIED BERKSHIRE PORK CHOP, HOT CHERRY PEPPER CONDIMENTO,
ROASTED CANNELLINI BEANS, RADICCHIO, SHAVED PARMIGIANO / 35

Ossa Buca

CIDER BRAISED PORK SHANK, CREAMY WHIPPED POLENTA,
BRUSSELS SPROUTS, APPLE MOSTARDA / 35

Valdostano

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

Veal Parmesan

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

Involtini

PROSCIUTTO AND FONTINELLA STUFFED CHICKEN BREAST,
WILD MUSHROOMS, MARSALA BROWN BUTTER / 35

Bistecca Piemontese

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

CONTORNI

Brussels Sprouts / 11 *Sauteed Greens* / 9 *Creamy Polenta* / 10

Patate al Gorgonzola / 11 *Fungghi Trifolati* / 12

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GLUTEN FREE, VEGETARIAN AND VEGAN MENUS AVAILABLE
20% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE