

Eggplant Chips

WILDFLOWER HONEY,

BASIL, CALABRIAN CHILI FLAKE / 15

Raw Bar

CAPTAIN'S DAILY SELECTIONS

OF CHILLED FRESH SEAFOOD

Mozzarella

CRISPY FRIED FIOR DI LATTE,

SPICY VODKA SAUCE / 16

ANTIPASTI

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO / 16

Meatballs

GRANDMA MARY'S RECIPE / 15

Wedding Soup

CHICKEN SOUP, TINY MEATBALLS, ESCAROLE, PASTINE / 14

Calamari Fritti

FLASH FRIED, LEMON, MARINARA / 22

Peroni Mussels

PERONI BEER BROTH, HOT ITALIAN SAUSAGE, MUSTARD CREAM / 22

Beets da Campania

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

Melanzane al Forno

EGGPLANT BAKED WITH RICOTTA, MOZZARELLA AND MARINARA / 16

Clams Oreganato

GARLIC, BUTTER, OREGANO, BREADCRUMB / 22

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH, BREADCRUMB / 32

Polpo alla Griglia

GRILLED OCTOPUS, CRISPY CECI BEAN SALAD, TONNATO AIOLI, SALMORIGLIO / 22

Caesar

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

Insalata

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

PASTA

tutti fatti in casa - all house made

Il Cortile

GROUND VEAL, PROSCIUTTO, PEAS, PLUM TOMATO,

PECORINO ROMANO CREAM SAUCE, CAPELLINI / 32

Bolognese

GROUND BEEF AND PORK RAGU, PAPPARDELLE / 30

Tagliatelle Marinara

GARLIC, PLUM TOMATO, FRESH BASIL, STRACCIATELLA CHEESE / 28

Cacio e Pepe Rosso

18MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,

BROWN BUTTER, PINK PEPPERCORN, BUCATINI / 28

Gnocchi

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA / 30

Lobster Pasta

6OZ MAINE LOBSTER TAIL, BUTTER POACHED LOBSTER,

LOBSTER VODKA CREAM SAUCE, TAGLIATELLE / 60

Spaghetti and Clams

RI LITTLENECKS, WHOLE GARLIC, EXTRA VIRGIN OLIVE OIL, NATURAL BROTH / 36

Fra Diavolo

SPICY TOMATO SAUCE, U10 SHRIMP, WHITE WINE, GARLIC, SPAGHETTI / 40

Pop Gagliardi's Sauce

SWEET ITALIAN SAUSAGE, PLUM TOMATO,

HOT CHERRY PEPPERS, RICOTTA SALATA, CAVATELLI / 32

Lasagna

RICOTTA, PECORINO BECHAMELE, GROUND BEEF, SAUSAGE, SUNDAY SAUCE / 30

Sunday Sauce

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

PESCE

Francese

U10 SHRIMP, WHITE WINE, LEMON, BUTTER, GARLIC SPINACH / 42

Salmonella Gigi

WILD CAUGHT SALMON, SAMBUCA AND BUTTER POACHED LOBSTER CREAM SAUCE,
LOBSTER BISQUE ARANCINI, ARUGULA / 48

Zuppa de Pesce

MAINE LOBSTER TAIL, U10 SHRIMP, LITTLENECK CLAMS, PEI MUSSELS,
CALAMARI, SCALLOPS, PLUM TOMATO, WHITE WINE NATURAL BROTH / 75

Scamponi

U10 SHRIMP, SHIITAKE, CAPERS, PLUM TOMATO, MARSALA / 40

Picatta

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY,
WHITE WINE, LEMON, BROWN BUTTER, WILTED GREENS / 40

Capesante

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

CARNE

Scarpariello

PAN ROASTED HALF CHICKEN, ITALIAN SAUSAGE,
COSMO'S HOT AND SWEET VINEGAR PEPPERS, CRISPY POTATOES / 38

Chicken Parmesan

THIN SLICED, BREADED AND FRIED CHICKEN BREAST,
SUNDAY SAUCE, FRESH MOZZARELLA, RIGATONI / 30

Milanese

PAN FRIED BERKSHIRE PORK CHOP, HORSERADISH CREAM,
CIPPOLINI AGRODOLCE, RADICCHIO / 36

Ossa Buca

BRAISED PORK SHANK, BRUSSELS SPROUTS,
WHIPPED POLENTA, APPLE MOSTARDA / 40

Involtini

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

Veal Parmesan

16OZ BREADED VEAL RIB CHOP, SUNDAY SAUCE,
FRESH MOZZARELLA, RIGATONI / 60

Saltimbocca

VEAL SCALLOPINI, PROSCIUTTO,
SAGE, WHITE WINE, BUTTER / 42

Bistecca Piemontese

16OZ PRIME STRIP STEAK, ROASTED MUSHROOMS,
VALDOSTANO SAUCE / 60

CONTORNI

Crispy Brussels / 12 *Sauteed Greens* / 10 *Creamy Polenta* / 10

Patate al Gorgonzola / 12 *Funghi 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