

Eggplant Chips

WILDFLOWER HONEY,
BASIL, CALABRIAN CHILI FLAKE / 15

Raw Bar

CAPTAIN'S DAILY SELECTIONS
OF CHILLED FRESH SEAFOOD

Mozz

CRISPY FRIED WHOLE MILK MOZZARELLA,
SPICY VODKA SAUCE / 16

ANTIPASTI

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO / 16

Meatballs

GRANDMA MARY'S RECIPE / 15

Panzanella

DELICATA SQUASH, BRUSSELS SPROUTS, SHAVED ONION,
GRILLED PAISANO CROUTONS, CIDER VINAIGRETTE, ASIAGO / 16

Calamari Fritti

FLASH FRIED, LEMON, MARINARA, AIOLI / 22

Peroni Mussels

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

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL / 15

Melanzane alla Nonna

EGGPLANT LAYERED AND BAKED WITH MOZZARELLA AND MARINARA / 15

Clams Casino

GARLIC, BUTTER, BREADCRUMB, ROASTED PEPPER, NUESKE BACON / 24

Polpo alla Griglia

GRILLED OCTOPUS, CRISPY CECI BEAN SALAD,
TONNATO AIOLI, SALMORIGLIO / 25

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH, BREADCRUMB / 36

Caesar

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

Insalata

MIXED LETTUCES, 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

Blue Crab Carbonara

GUANCIALE, ORGANIC EGG YOLK, PECORINO, PARMIGIANO,
JUMBO LUMP BLUE CRAB, PACCHERI / 55

Cacio e Pepe Rosa

24mo PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,
BROWN BUTTER, PINK PEPPERCORN, MAFALDINE / 30

Gnocchi

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA / 32

Lobster Pasta

6OZ MAINE LOBSTER TAIL, BUTTER POACHED LOBSTER,
LOBSTER VODKA CREAM SAUCE, TAGLIATELLE / 65

Spaghetti and Clams

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

Fra Diavolo

SPICY PLUM TOMATO SAUCE, U10 SHRIMP, WHITE WINE,
GARLIC, BASIL, SPAGHETTI / 45

Pop Gagliardi's Sauce

SWEET ITALIAN SAUSAGE, PLUM TOMATO,
HOT CHERRY PEPPERS, RICOTTA SALATA, CAVATELLI / 35

Lasagna

RICOTTA, PECORINO BECHAMELE, GROUND BEEF, SAUSAGE, SUNDAY SAUCE / 32

Sunday Sauce

MEATBALLS AND SAUSAGE SLOW COOKED IN SAN MARZANO PLUM TOMATO "SUNDAY SAUCE" WITH RIGATONI / 35

PESCE

Francese

EGG BATTERED U10 SHRIMP, WHITE WINE, LEMON,
BUTTER, SAUTEED GREENS / 45

Salmone alla Gigi

WILD CAUGHT SALMON, SAMBUCA AND BUTTER POACHED LOBSTER CREAM SAUCE,
LOBSTER BISQUE ARANCINI, GRILLED ASPARAGUS / 50

Capesante

SEARED U10 SCALLOPS, PANCETTA, SHALLOT AND PROSECCO CREAM,
CRISPY POLENTA CAKE, RADICCHIO / 60

Piccata

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

Zuppa de Pesce

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

CARNE

Scarpariello

PAN ROASTED HALF CHICKEN, ITALIAN SAUSAGE,
COSMO'S HOT AND SWEET VINEGAR PEPPERS, CRISPY POTATOES / 35

Chicken Parmesan

THIN SLICED, BREADED AND FRIED CHICKEN BREAST,
SUNDAY SAUCE, FRESH MOZZARELLA, RIGATONI / 32

Milanese

PAN FRIED BERKSHIRE PORK CHOP, CALABRIAN CHILI CONDIMENTO,
CHOPPED ANTIPASTO SALAD, GRANA PADANO CHEESE / 35

Osso Buco

BRAISED PORK SHANK, ROASTED HEIRLOOM CARROTS,
SWEET PEAS, WHIPPED POLENTA, GREMOLATA / 40

Involtini

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

Veal Parmesan

16OZ BREADED VEAL RIB CHOP, SUNDAY SAUCE,
FRESH MOZZARELLA, RIGATONI / 65

Saltimboca

VEAL SCALLOPINI, PROSCIUTTO, SAGE,
WHITE WINE, SWEET PEAS, CAPELLINI / 45

Bistecca Piemontese

16OZ PRIME STRIP STEAK, CIPPOLINI AGRODOLCE,
SOLEVO STEAK SAUCE / 65

CONTORNI

Arugula Salad / 11 *Greens del Giorno* / 10 *Creamy Polenta* / 10

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