
ANTIPASTI

Pane Cotte

BEANS AND GREENS, CRUSTY BREAD, CACIOCAVALLO

Meatballs

GRANDMA MARY'S RECIPE

Mooztz

CRISPY FRIED WHOLE MILK MOZZARELLA,
SPICY VODKA SAUCE

Calamari Fritti

FLASH FRIED, LEMON, MARINARA, AIOLI

Peroni Mussels

PERONI BEER BROTH, HOT ITALIAN SAUSAGE, MUSTARD CREAM

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL

Eggplant Chips

WILDFLOWER HONEY, BASIL, CALABRIAN CHILI FLAKE

Clams Casino

GARLIC, BUTTER, BREADCRUMB, ROASTED PEPPER, NUESKE BACON

Polpo alla Griglia

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

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH, BREADCRUMB

Caesar

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES, SESAME CROUTONS

Insalata

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

PASTA

tutti fatti in casa - all house made

Il Cortile

GROUND VEAL, PROSCIUTTO, PEAS, PLUM TOMATO,
PECORINO ROMANO CREAM SAUCE, CAPELLINI

Bolognese

WAGYU BEEF AND DUROC PORK RAGU, PAPPARDELLE

Ravioli Scampi

SHRIMP AND SCALLOP FILLED RAVIOLI, SEARED DIVER SEA SCALLOPS,
FRESH TOMATO, GARLIC, LEMON AND BUTTER SCAMPI SAUCE

Cacio e Pepe al Limone

24MO PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,
LEMON, BREADCRUMB, COLOSSAL LUMP CRAB MEAT, MAFALDINE

Gnocchi

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA

Lobster Pasta

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

Spaghetti and Clams

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

Fra Diavolo

ATLANTIC COD, LITTLENECK CLAMS, U10 SHRIMP,
SPICY PLUM TOMATO SAUCE, WHITE WINE, GARLIC, BASIL, SPAGHETTI

Pop Gagliardi's Sauce

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

Lasagna

RICOTTA, PECORINO BECHAMELE, GROUND WAGYU, SAUSAGE, SUNDAY SAUCE

Sunday Sauce

MEATBALLS AND SAUSAGE SLOW COOKED IN SAN MARZANO
PLUM TOMATO SAUCE WITH RIGATONI

PESCE

Gamberi and Grits

PROSCIUTTO WRAPPED U10 SHRIMP, CRISPY POLENTA,
SHALLOT AND PROSECCO CREAM, LEMON, ARUGULA

Salmon e alla Gigi

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

La Spada Portofino

MARINATED AND GRILLED ATLANTIC SWORDFISH, SALMORIGLIO,
LIGURIAN STYLE POTATOES AND OLIVES, FRESH TOMATO SAUCE

Piccata

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY,
WHITE WINE, LEMON, BROWN BUTTER, GARLIC GREENS

Zuppa de Pesce

MAINE LOBSTER TAIL, U10 SHRIMP, LITTLENECK CLAMS, PEI MUSSELS,
CALAMARI, FRESH FISH, PLUM TOMATO, WHITE WINE NATURAL BROTH

CARNE

Scarpariello

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

Milanese

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

Osso Buco

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

Francese

EGG BATTERED VEAL SCALLOPINI, WHITE WINE,
LEMON, BUTTER, GARLIC SPINACH

Marsala

GRILLED 16OZ MILK FED VEAL PORTERHOUSE CHOP,
MARSALA, WILD MUSHROOMS

Bistecca alla Pizzgiola

16OZ PRIME STRIP STEAK, SAN MARZANO TOMATO PAN SAUCE,
GARLIC, OREGANO, BASIL, FRESH MOZZARELLA, TAGLIATELLE

Parmesan

PAN FRIED 16OZ BREADED VEAL RIB CHOP,
SUNDAY SAUCE, FRESH MOZZARELLA, RIGATONI
(CHICKEN AND EGGPLANT ALSO AVAILABLE)

CONTORNI

Dressed Arugula Garlic Greens Whipped Polenta
Gorgonzola Potatoes Marsala Mushrooms Heirloom Carrots

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