
ANTIPASTI

Pane Cotte

BEANS AND GREENS, CRUSTY PAISANO BREAD, CACIOCAVALLO / 18

Meatballs

GRANDMA MARY'S RECIPE / 16

Melanzane alla Nonna

THIN SLICED, EGG BATTERED EGGPLANT LAYERED WITH
MARINARA, PROVOLONE, MOZZARELLA, ASIAGO AND BASIL / 18

Mooztz

CRISPY FRIED WHOLE MILK MOZZARELLA, SPICY VODKA SAUCE / 18

Peroni Mussels

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

Beets da Campania

BALSAMIC BEETS, CANDIED PISTACHIO, STRACCIATELLA CHEESE, BASIL / 18

Eggplant Chips

WILDFLOWER HONEY, BASIL, CALABRIAN CHILI FLAKE / 16

Clams Casino

GARLIC, BUTTER, BREADCRUMB, ROASTED PEPPER, OSCAR'S BACON (8) / 24

Polpo alla Griglia

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

Oysters Rockefeller

ANISETTE HOLLANDAISE, CREAMED SPINACH, BREADCRUMB (8) / 36

Caesar

BABY ROMAINE, PECORINO ROMANO, ANCHOVIES, SESAME CROUTONS / 16

Insalata

LOCAL LETTUCES, TOMATO, RED ONION, GORGONZOLA, RED WINE VINAIGRETTE / 16

Solevo Calamari

FLASH FRIED PT. JUDITH CALAMARI TOSSED WITH A HOT CHERRY PEPPER,
CAPER, CONFIT GARLIC AND GAETA OLIVE RED SAUCE / 28

PASTA

tutti fatti in casa - all house made

Il Cortile

GROUND VEAL, PROSCIUTTO, PEAS, PLUM TOMATO,
PECORINO ROMANO CREAM SAUCE, CAPELLINI / 36

Bolognese

GROUND PRIME BEEF AND DUROC PORK RAGU, PAPPARDELLE / 34

Crab Carbonara

COLOSSAL LUMP CRAB, GUANCIALE, ORGANIC EGG YOLK,
PECORINO ROMANO, PACCHERI / 58 ,

Cacio e Pepe Rosa

24mo PARMIGIANO REGGIANO, PECORINO ROMANO, CRACKED PEPPER,
PINK PEPPERCORN, MAFALDINE / 32

Gnocchi

WILD MUSHROOMS, ROSEMARY, MADEIRA CREAM, ARUGULA / 36

Lobster Pasta

6OZ MAINE LOBSTER TAIL, BUTTER POACHED LOBSTER CLAW AND KNUCKLE MEAT,
LOBSTER INFUSED VODKA CREAM SAUCE, TAGLIATELLE / 68

Spaghetti and Clams

RI LITTLENECKS, WHOLE GARLIC, EXTRA VIRGIN OLIVE OIL, NATURAL BROTH / 40

Fra Diavolo

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

Pop Gagliardi's Sauce

HOUSE MADE SWEET ITALIAN SAUSAGE, PLUM TOMATO,
HOT AND SWEET CHERRY PEPPERS, RICOTTA SALATA, CAVATELLI / 38

Lasagna

RICOTTA, PECORINO BECHAMELE, GROUND BEEF, SAUSAGE, SUNDAY SAUCE / 35

Sunday Sauce

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

PESCE

Gamberi and Grits

PROSCIUTTO WRAPPED U10 SHRIMP, CRISPY POLENTA,
SHALLOT AND PROSECCO CREAM, LEMON, ARUGULA / 48

Salmon alla Gigi

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

Francese

EGG BATTERED U10 SHRIMP, WHITE WINE,
LEMON, BUTTER, GARLIC SPINACH / 45

Piccata

MEDITERRANEAN SEABASS, CAPERS, GOLDEN SHERRY,
WHITE WINE, LEMON, BROWN BUTTER, GARLIC GREENS / 45

Zuppa de Pesce

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

CARNE

Scarpariello

PAN ROASTED HALF CHICKEN, ITALIAN SAUSAGE,
COSMO'S HOT AND SWEET VINEGAR PEPPERS, CRISPY POTATOES / 40

Milanese

PAN FRIED BERKSHIRE PORK CHOP, CALABRIAN CHILI CONDIMENTO,
CHOPPED ANTIPASTO SALAD, GRANA PADANO CHEESE / 40

Osso Buco

BRAISED PORK SHANK, ROASTED HEIRLOOM CARROTS,
BRUSSELS SPROUTS, WHIPPED POLENTA, APPLE MOSTARDA / 42

Carciofo

ORGANIC AMISH CHICKEN BREAST, ARTICHOKE HEART,
CACIOCAVALLO, PLUM TOMATO, SHERRY CREAM / 40

Valdostano

MILK FED VEAL SCALLOPINI, WILD MUSHROOMS,
PROSCIUTTO, FRESH MOZZARELLA, PORT WINE / 50

Bistecca

USDA PRIME STRIP STEAK, SEA SALT,
EXTRA VIRGIN OLIVE OIL, CIPPOLINI AGRODOLCE / 65

Parmesan

THIN SLICED, BREADED AND CRISPY FRIED, LAYERED WITH WHOLE MILK MOZZARELLA,
FRESH BASIL, SUNDAY SAUCE AND SERVED WITH HOUSE MADE RIGATONI

ORGANIC AMISH CHICKEN BREAST / 35

16OZ ON-THE-BONE VEAL RIB CHOP / 65

CONTORNI

Brussels Gratinato / 15 *Garlic Greens* / 12 *Whipped Polenta* / 11

Gorgonzola Potatoes / 14 *Marsala Mushrooms* / 14 *Heirloom Carrots* / 14 *Dressed Arugula* / 12

Executive Chef Ronald Soleva • Chef de Cuisine Joseph Soleva