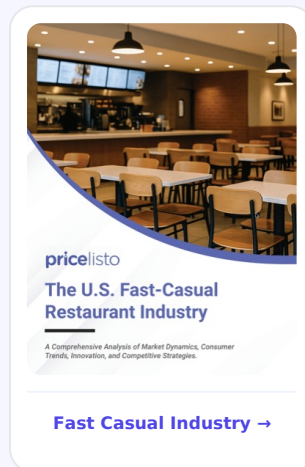




Il Cortile

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Antipasti Cold

ITEM	PRICE
Antipasto Freddo Special Fresh mozzarella, proscuitto, soppressata, grana padana, olives, roasted pepper and marinated zucchini.	\$22.00
Avocado Bruschetta Grilled tuscan bread topped with avocado, red onion, roasted chili peppers, gorgonzola and balsamic glaze.	\$15.00
Burrata Mozzarella With tomatoes, roasted pears and basil.	\$18.00
Fresh Mozzarella with Tomato and Basil Black pepper, extra virgin olive oil and basamic vinegar.	\$18.00

Antipasti Hot

ITEM	PRICE
Baked Clams Oreganate 6 pieces. Stuffed with seasoned breadcrumbs and baked.	\$17.00
Mussels Fra Diavolo P.E.I. mussels sauteed with tomatoes, chili, garlic, and white wine.	\$18.00
Fried Baby Calamari with Marinara Served with our signature marinara sauce.	\$18.00
Asiago Stuffed Mushrooms White mushrooms stuffed with roasted vegetables, pecorino, bread crumbs, and topped with Asiago cheese.	\$15.00
Schiacciata di Salsiccia e Carciofi A unique pie of sausage, artichokes and mozzarella.	\$17.00
Zucchini Fritti Shoestring zucchini lightly fried in wondra flour.	\$14.00
Eggplant Rollatine with Ricotta and Fresh Tomatoes Thin cut eggplant stuffed with ricotta topped with tomatoe sauce and baked to perfection (3pc).	\$17.00
Fried Mozzarella with Tomato Sauce Served with our signature tomato sauce.	\$15.00
Gamberi Fritti "Cortile" Marinated shrimp, lightly fried in wondra flour, sprinkled with lemon and vinegar.	\$18.00
Fried Mozzarella with Anchovy Sauce White wine, hallots, capers, butter and fresh lemon juice.	\$15.00

Insalate

ITEM	PRICE
Caesar Salad Romaine lettuce tossed in our signature dressing.	\$15.00
Tricolore Salad Radicchio, arugula and endives.	\$15.00
Siciliana Salad Romaine lettuce with salami, provolone, tomato, olives, and red onions.	\$16.00
Panzanella Salad Tomato, cucumber and red onion.	\$16.00

L'arte Dello Spaghettaio

ITEM	PRICE
Fettuccine di Parma Homemade noodles with sweet sausage, wild mushrooms, plum tomatoes, parmigiano, garlic, shallots, and olive oil with a t...	\$28.00
Eggplant Parmesan over Spaghetti	\$25.00
Cheese Ravioli Homemade ravioli stuffed ravioli with ricotta and parmesan in a tomato sauce.	\$26.00
Rigatoni and Principe di Napoli Prince of naples rigatoni with filetto di pomodoro, prosciutto and mozzarella.	\$27.00
Spaghetti Marinara	\$20.00
Linguine Cicale Wide linguine with shrimp, scallops, calamari, calamari, clams, and mussels in a red or white sauce.	\$36.00
Linguine con Vongole Chopped clams in garlic and oil or light tomato sauce.	\$28.00
Rigatoni Speciale Rigatoni with sweet sausage, shiitake mushroom and ricotta.	\$29.00
Ragu Del Macellaio Our sunday sauce, pork, meatball, braciola, and sausage with rigatoni or cavatelli.	\$35.00
Spaghetтини Puttanesca Speciali Thin spaghetti with fresh grape tomatoes, capers, olives, anchovies, and arugula in garlic and oil.	\$26.00
Farfallette con Pollo, Asparagus e Speck Bow tie pasta with chicken, asparagus, fresh tomatoes, and speck ham with a touch cream.	\$27.00
Pepite di Gnocchi Potato dough stuffed with chicken, spinach and mascarpone.	\$28.00

Nel Pollaio

ITEM	PRICE
Chicken Parmmigiana classically prepared and served with spaghetti marinara	\$27.00
Chicken Scarpariello Oven roasted, sausage, finished with white wine, mushrooms, sage and springs rosemary sause, and topped with crisp roast...	\$34.00
Filetti di Pollo con Funghi e Piselli Chicken breast sautéed with white wine, mushroom, and peas	\$28.00
Pollo Rollantine "Valle D'aosta" Chicken stuffed with mushrooms, prosciutto, mozzarella, and onions in a light marsala sauce.	\$32.00
Pollo con Gamberi Alla Francese Breast of chicken and jumbo shrimp dipped in an egg batter and pan-fried with white wine, butter and lemon.	\$28.00
Filetti di Pollo con Funghi e Piselli (Nel Pollaio) Breast of chicken sautéed with white wine, mushrooms and peas.	\$25.00
Chicken Marsala Chicken scaloppine with mushrooms and prosciutto in a marsala.	\$28.00

Le Specialita Del Macellaio Pensieroro

ITEM	PRICE
------	-------

Scaloppine con Piselli e Prosciutto Veal scaloppine sautéed with peas, onions, prosciutto, marsala, and white wine with rice pilaf.	\$36.00
Veal Parmigiana Classically prepared and served with spaghetti.	\$32.00
Pork Chops Broiled, garlic e oil, hot, or sweet peppers.	\$28.00
Scaloppine con Melanzane, Mozzarella, Pomodori e Peperoni Piccante Veal scaloppine with baked eggplant, fresh mozzarella, tomatoes, and hot peppers.	\$36.00
Filetto di Manzo di Puglia Grilled fillet mignon stuffed with burrata mozzarella in a rich tomato sauce.	\$48.00
Prime Shell Steak Broiled or pizzaiola with mushrooms and peppers.	\$46.00
Bistecca Alla Carmine Grilled shell steak topped with mushrooms, onions and peppers in a rich tomato sauce.	\$48.00

Dal Mare in Terra Cotta

ITEM	PRICE
Gamberi Fantasia Jumbo shrimp stuffed with spinach, pignoli and mozzarella wrapped with prosciutto and white wine sauce.	\$32.00
Shrimp Scampi served with linguini	\$32.00
Broiled Salmon Served over a bed of rice and a vegetable side.	\$25.00
fish of the day with Shrimp Marechiarra style Branzino fillet, shrimps, fresh tomato, garlic and shallots.	\$34.00
Clams	\$25.00

Un Pezzetto di Giardino

ITEM	PRICE
Chef's Potato Creation of the Day	\$9.00
Sautéed Spinach	\$12.50
Broccoli Rabe	\$12.50

Alcoholic Beverages

ITEM	PRICE
Lagunitas Ipa India pale ale. Must be 21 to purchase.	\$6.00
Heineken Premium malt lager. Must be 21 to purchase.	\$6.00
Peroni Nastro azzurro italiano. Must be 21 to purchase.	\$6.00
Corona Extra Cerveceria modelo Mexico. Must be 21 to purchase.	\$6.00

Coffee

ITEM

PRICE

Coffee

\$4.00