

Ristorante IL Cortile
125 Mulberry Street
(212) 226-6060

Il Cortile would like to thank you for 35 years of Patronage. We hope that you will enjoy your new creative Italian cuisine, as our Il Cortile Classics. In this menu we have looked back to our past to bring you some of our family recipes. Thank you for being the best clientele in New York.

-The Chef

Classic Favorites

Traditional Dishes Prepared "IlCortile" Style

APPETIZERS

Fresh Mozzarella with Tomatoes and Basil 12-15
Seafood salad with Garlic, Lemon and Olive Oil 17
Prociutto di parma with seasonal melon 12
Fried Mozzarella with Tomato or Anchovy Sauce 12
Eggplant Rollatine with Ricotta and Fresh Tomatoes 11
Fried Baby Calamari with Marinara 15
Clams or Shrimp "Oreganate" 12-15

ANTIPASTI

Bruschetta Con Fave e Verdure 9
A puree of fave beans and seasonal vegetables with crispy bread

Calzone Alla Barese 10
mini calzones stuffed with mozzarella, tomatoes and fresh basil

Scacciata di Salsicce e Carciofi 12
A unique pie of sausage, artichokes and mozzarella

Peperoni Ripieni 12

Sweet cubanelle peppers stuffed with sausage, endive, mozzarella, and cherry tomato sauce

Antipasto Freddo Speciale 16
Caprese, prociutto, soppressata, roasted peppers, parmigiano and olives

Antipasto Caldo "Cortile" 17
Marinated shrimp, lightly fried in wondra flour, sprinkled with lemon and vinegar

Gamberi Fritte "Cortile" 17

Marinated shrimp, lightly fried in wondra flour, sprinkled with lemon & vinegar

*Chef's Sampler Antipasto... A variety of cold and hot Antipasti served family style
18.00 p.p. with second 22.00 p.p.

Minestra Del Giorno: Ask your waiter for our Daily Soup Specials

INSALATE

TriColore, Panzanella," Sicilia, Fragiolini e Pomodori 12.00 each

L'ART DELLO SPAGHETTAIO

Fettuccine di Parma 20

Homemade noodles with sweet sausage, wild mushrooms, parmigiano, garlic, shallots and olive oil.

Spaghettoni Puttanesca Speciali 18

Thin spaghetti with fresh grape tomatoes, capers, olives, anchovies and arugola

Rigatoni "Principe de Napoli" 18

"Prince of Naples" rigatoni with filetto de pomodoro and mozzarella 17

Capellini Piselli e Prosciutto Speciali 20

Capellini with tomatoes, meat sauce, mushrooms, prociutto and peas

Oricchiette Alla Norma 20

Ear shaped pasta with roasted eggplant, tomatoes and ricotta salata

Pepite de Gnocchi 22

Potato dough stuffed with chicken, spinach and mascarpone

Farfalette con, Pollo, Asparagi e Speck 22

Bowtie pasta with chicken, asparagus, fresh tomatoes and speck ham

Risotto con Funghi 25

Arborio rice with wild mushrooms, shallots, parmigiano and a touch of cream

Linguine Alla Pescatora 32

Wide linguine with lobster, shrimp, scallops, clams, calamari and mussels with tomatoes or garlic and oil

Campanille Alla Caterina 22

Bell shaped pasta lightly dressed in a garden of vegetables

Ragu' del Macellaio "Sunday Only" 27

Our Sunday sauce...pork, meatballs, braccioni and sausage with rigatoni and cavetelli

PASTA AND SAUCES

Rigatoni, Penne, Spaghetti, Linguine, Cappellini, Fettucini, Gnocchi Tomato, Alfredo, Bolognese, Clams. Pesto, Marinara, Garlic and Oil 18

Penne with a Creamy Vodka Sauce with Chicken or Shrimp 18,22,25

UN PEZZETO DI GIARDINO

Please ask your waiter for our Vegetable and Potato Specials

DAL MARE IN TERRA COTTA

Capesante con Carciofini e Parmiggiano 27

Pan sauteed diver scallops with artichokes and parmiggiano "Gratinee"

Pesce Spada Alla 'Collado" 27

Grilled swordfish with garlic, fresh rosemary, whitewine, lemon and red pepper

Coda di Rospo con Carciofi in Brodetto 29

Medallions of monkfish with fresh artichokes, white wine, seafood broth, garlic and oil

Gamberi Fantasia 28

Jumbo shrimp stuffed with spinach, pignoli, mozzarella, wrapped with prosciutto and whitewine sauce

Gamberoni con funghetti e Gorgonzola 29

Jumbo shrimp sautéed with wild mushrooms, chili peppers, white wine and finished with gorgonzola

Pesce del Giorno Marechiaro e Gamberetti P.A.

Fish of the day in a fresh tomato broth with sweet shrimp

NEL POLLAIO

Filetti di Pollo con Funghi e Piselli 21

Breast of chicken sauteed with white wine, mushroom and peas

Pollo Champagne 24

Breast of chicken with grapes in a champagne cream sauce

Petto di Pollo con Asparagi e Mozzarella 22

Grilled breast of chicken with asparagus and mozzarella in a fresh tomato sauce

Pollo Rollatine "Valle d' Aosta" 25

Chicken stuffed with mushroom, prociutto, mozzarella and onions in a light marsala sauce

Pollo con Balsamico e Carciofi 22

Boneless chicken sautéed with garlic, shallots olive oil, balsamic vinegar and fresh artichokes.

Pollo con Gamberi Alla Francese 25

Chicken sauteed with wild mushrooms, speck, shallots cognac and cream

Pollo con Filet Mignon Marsala 32

Filet mignon and breast of chicken sauteed with roasted onions, mushrooms and prosciutto

SEAFOOD

Shrimp... Marinara, Oreganate, Francese, Scampi Style 25

Calamari... Marinara, Fra Diavolo, Garlic and Oil, Stuffed 22

Scallops... Possilipo, Oreganate, Marinara 27

Clams... Marechiara, Garlic and Oil, Fra Diavolo 22

Mussels... Marinara, Fra Diavolo, Garlic and Oil 20

Filet of Sole... Broiled, Oreganate, Milanese 25

Maine Lobster... Marinara, Fra Diavolo, Oreganate, Las Vegas P.A.

MEAT & POULTRY

Veal Scaloppine... Marsala, Piccata, Parmigianna, Pizzaiola 26

Chicken... Marsala, Francese, Parmigianna, Scarpariello 21

Pork Chops... Broiled, Garlic and Oil, Hot or Sweet Peppers 22

Shellsteak... Broiled, Pizzaiola with Mushrooms and Peppers 42

Veal Chops... Broiled, or Chefs Daily Special P.A.

Lamp Chops... Broiled, or Chefs Daily Special P.A.

Please Ask Your Waiter for Any Assistance

www.ilcortile.com

LE SPECIALITA DEL MACELLAIO PENSIEROSO

Filetto di Maiale con Peperoni 22

Pork tenderloin medallions grilled with sweet or hot peppers

Scaloppine con Melanzane, Mozzarella, Pomodori e Peperoni Piccante 27

Veal scaloppine with baked eggplant, fresh mozzarella, tomatoes and hot peppers

Scaloppine con Fontina e Asparagi 28

Veal Scaloppine sautéed with fresh asparagus, marsala, demiglace and fontina cheese

Filetto di Manzo de Milan 30

Grilled filet mignon with a puree of mushrooms, sundried tomatoes, onions and basil

Costolette d' Agnello "special" 48

Grilled double rib lamb chops with fresh spinach, butter, sage and hot cherry peppers

Scaloppine con Piselli e Prosciutto 27

Veal scaloppini sautéed with peas, onion, prosciutto, marsala and white wine with rice pilaf

Bistecca Alla "Roto di Parma-Per due 68

Aged Angus shellsteak broiled and finished with sweetbutter and broth, on a sizzling plate