



IL Cortile Ristorante

Dear customer

IL Cortile offers a wide selection of pre-fix menu's and excellent beverage options for any occasion.

All menu options are flexible and we will be happy to accommodate any special requests you may have if possible.

Custom-made menus are also available upon request.

A security deposit of 20% is required to reserve your date.

We will need a final head count 48 hours prior to the date of your function. (Deposits are non refundable)

Please note menu prices do not include tax (8.375%) or gratuity (20%).

Our event coordinators will be happy to answer any questions you may have. Please call (212) 226-6060

**We look forward to serving you
The family at IL Cortile.**

IL Cortile Ristorante

Hours of operation:

Monday-Thursday: 12:00pm to 12.00am

Friday – Saturday: 12.00 pm to 1:00am

Sunday 12:00pm to 12:00 am

Private rooms:

We can reserve a room exclusively for your event, respective to the size of your party.

Private Room minimums

Garden Room: 80 people

Cocktail lounge: 60 people

½ Cocktail lounges: 35 people

Caesar's Room: 45 people

Renaissance Room: 60 people

Rooms can be shared if minimum is not met.

All minimums must be confirmed with management

Catering and party amenities

Specialty cakes available for all occasions:

All cakes are made at IL CORTILE

All cakes serve 12-16 people

Cakes also available for large parties

Up to 250 People.

Large cakes will be priced according to size

Wedding cakes & bakery style cakes can be ordered.

Chocolate Bavarian cake w/ hazelnuts

\$55.00

Fresh fruitcake with cream

\$55.00

Tiramisu cake

\$75.00

Valentines cake w/ raspberry sauce

\$75.00

Cakes from Luigi's pastry shop

St. Honore Napoleon cake w/ cream puffs

Kiwanis cake w/ bananas & walnuts

Strawberry Shortcake

Italian Pastries & cookies

Beverage price list

Full open bar cocktail hour -\$18 per person

All top shelf liquors, red & white wine, beer, soda & mineral water.

Full open bar 2hours:-\$25 per person

All top shelf liquors, red & white wine, beer, soda & mineral water.

Wine open bar 2 hours-\$21 per person

Red & white wine, beer, soda, &mineral water

Full open bar 3 hours-\$32 per person

All top shelf liquors, red & white wine, beer, soda & mineral water.

Wine open bar 3hours:-\$25 per person

Red & white wine, beer, soda, &mineral water

Full open bar 4 hours: - \$40 per person

All top shelf liquors, red & white wine, beer, soda & mineral water.

Wine open bar 4 hours: - \$32 per person

Red & white wine, beer, soda, &mineral water

Supplement choices

**Broiled filet mignon
\$12.00 per person**

**Broiled shell steak
\$15.00 per person**

**Rack of lamb
\$22.00 per person**

**Broiled loin veal chops
\$17.00 per person**

**Lobsters # 2 ½
\$25.00 per person**

**Lobster tails- South African
\$32.00 per person**

**Jumbo shrimp entrée
\$10.00**

Any supplements added to the menu will be charged by the amount ordered.

Children's menu

**Pasta of choice & unlimited soda
\$15.00 per person**

**Chicken Parmigianna w/ pasta & soda
\$20 per person**

**Veal Parmigianna w/ pasta & soda
\$ 20.00 per person**

**Chicken Fingers w/French fries & soda
\$17.00 per person**

**Minute steak w/ French fries & soda
\$21.00 per person**

**Mozzarella Stick's
\$8.00 per order**

**Fried Zucchini
\$8.00 per order**

Butler Style Hoer's Oeuvres

**Buffalo ricotta w/ tomatoes, basil & honey on crostini
Asparagus, string bean & tomato w/ goat cheese & herbs on crostini
Sausage & artichoke pie
Mini meatballs w/ tomato dipping sauce**

\$7.00 per person

Or

**Buffalo mozzarella w/ tomato & roasted pepper on crostini
Smoked salmon & mascarpone cheese on cucumbers
Gamberi fritte "cortile" w/ vinegar & lemon
Sliced Steak on Toasted Cortile Foccacia**

\$10.00 per person

Buffet antipasto menu

\$18.00 per person

**Cheese and fruit mirror, Caprese w/ roasted peppers, Proscuitto,
Soppersatta, Mortadella, Mixed grilled vegetables ,Crostiti con fave &
Broccoli rape,
Baked clams, Sausage & artichoke pie, Fried baby calamari,
Eggplant Rollatine**

***Any additions will be priced by the chef.**

Additional choices

**Spiedini romana
Seafood salad
Grilled portabello mushroom
Raw bar
Zuppi di clams
Zuppi di mussels
Shrimp cocktail
Shrimp Oreganata
Grilled lamb chops
Smoked salmon
Roast suckling pig
Scallops Oreganata
Calzone barese
Sunday Sauce Meatballs**

**Please be advised this option is only available when combined w/ a
dinner menu**

Menu #1

\$45.00

(Monday-Thursday Only)

Antipasti

Served family style

**Calzone Barese, Sausage & Artichoke pie, Mini Meatballs,
Baked Eggplant, Fried baby calamari**

Pasta choice

Campanille alla Caterina

Linguini con Vongole (Rosso O Bianco)

Fettuccini con Pesto

Rigatoni alla Vodka

Salad

Insalata Tri color

Choice of Main course

Veal Scaloppine Cognac Fungi Porcini

Filetto di Pollo Francese con Limone e Vino Bianco

Grilled Fish of the Day

Filetto di Maiale w/ Hot peppers & Balsamic Vinegar

All Entrees Served with Seasonal Potatoes & Vegetables

Choice of Dessert

Espresso, Cappuccino, or Tea

Menu #2

\$49.00

(Monday-Thursday Only)

Antipasti

Served family style

**Caprese Mozzarella, Roasted Peppers, Parmigianna, Olives, Baked
Clams, Calzone Barese, Fried Baby Calamari**

Pasta choice

**Orrecchiette alla norma w/
Eggplant, Tomato, & Ricotta Salata
Rigatoni “Principe di Napoli” w/ Mozzarella
Linguine “Torre di Muli” w/ Fresh Vegetables**

Salad

Insalata Mista

Choice of main course

**Veal Scaloppini Forestierre con Fungi Shitake & Proscuitto
Petto di Pollo con Asparagi e Mozzarella
Fish of the Day Marechiaro
Gamberi alla Francese w/ Butter, Lemon & White Wine**

All Entrees Served with Seasonal Potatoes & Vegetables

Choice of Dessert

Espresso, Cappuccino, or Tea

Menu #3
\$60.00

Antipasti

Served family style

**Caprese Mozzarella, Prosciutto, Soppersatta, Roasted Peppers, Olives,
Parmigianna, Baked Clams, Gamberi Fritti, Spiedini Romana**

Pasta choice

**Rigatoni Filetto di Pomodoro
Capellini Piselli e Prosciutto
Linguine con Vongole (Rosso o Bianco)**

Salad

Insalata Tri Colore

Choice of main course

**Veal Scaloppini Marsala
Filetto di Pollo Francese con Limone e Vino Bianco
Scallops Possilipo w/ Fresh Tomatoes
Fish of the Day Broiled w/ Garlic & Shallots**

Vegetables

**(SERVED FAMILY STYLE)
Broccoli Rabe & Fried Zucchini**

Choice of Dessert

Espresso, Cappuccino, or Tea

Menu #4
\$65.00

Antipasti

Served family style

**Caprese Mozzarella, Prosciutto, Soppersatta, Roasted Peppers, Olives,
Parmigianna, “Frutti di Mare (Seafood Salad), Grilled Vegetables,
Baked Clams, Calzone Barese, Fried Baby Calamari**

Pasta choice

Rigatoni alla Vodka

Penne con Indivia, Broccoli Rabe e Peperoni

Fettuccini Alfredo

Linguine Marinara

Salad

Insalata mista

Choice of main course

Veal Scaloppini con Carciofi

**Pollo Rollatine “Valle d Aosta” stuffed with Mushrooms,
Prosciutto, e Mozzarella**

**Grilled Swordfish “Collado” w/ garlic, rosemary, lemon, & white wine
Gamberi Fantasia w/ Spinach, Mozzarella & Pignoli**

Vegetables

(SERVED FAMILY STYLE)

Broccoli Rabe & Fried Zucchini

Choice of Dessert

Espresso, Cappuccino, or Tea

Menu #6A
\$75.00

Antipasti

Served Buffet Style

Cheese & Fruit Mirror, Caprese Mozzarella, Prosciutto, Soppersatta & Mortadella, Insalata “Frutti di Mare”, Sausage & Artichoke Pie, Baked Clams, Fried Baby Calamari, Mixed Grilled Vegetables, Fried Shrimp

Pasta choice

Rigatoni Filetto di Pomodoro

Linguine con Pesto

Penne alla Arrabbiata con Funghi Porcini

Salad

Insalata Mista

Choice of main course

Veal Scaloppini Forestierre con Fungi Shitake & Prosciutto

Pollo con Filet Mignon Marsala

Coda Di Rospo con Carciofi in Brodetto

Steak “Pizzaiola” w/ Mushrooms & Peppers

Vegetables

(SERVED FAMILY STYLE)

Broccoli Rabe, Roasted Potatoes, Fried Zucchini

Choice of Dessert

Espresso, Cappuccino, or Tea

Complimentary Fresh Fruit

**MENU #6B
\$75.00**

ANTIPASTI

(SERVED FAMILY STYLE)

**CAPRESE MOZZARELLA, ROASTED PEPPERS, PROSCUITTO, SOPPERSATTA,
PARMIGIANNA, OLIVES, INSALATA “FRUTTI DI MARE”, SCALLOPS
OREGANATA, BAKED CLAMS, ZUCCHINI PIE**

PASTA CHOICE

**RIGATONI ALLA VODKA
LINGUINE W/ BROCCOLI RABE
RISOTTO CON FUNGHI**

SALAD CHOICE

INSALATA CAESAR

CHOICE OF ENTRÉE

**VEAL CHOP GRILLED W/ OLIVE OIL
CHEF’S SEASONAL FISH SPECIAL
FILETTO DI MAILE CON PEPPERONI
GRILLED PRIME SHELL STEAK**

VEGETABLE

(SERVED FAMILY STYLE)

BROCCOLI DI RABE, FRENCH STRING BEANS, MASHED POTATOES

CHOICE OF HOUSE DESSERTS

**ESPRESSO CAPPUCCINO OR TEA
COMPLIMENTARY FRESH FRUIT**

A CHICKEN ENTRÉE MAY BE ADDED UPON REQUEST

Menu #7
\$125.00

Antipasti

Served Buffet style

**Cheese & Fruit Mirror, Prosciutto, Soppersatta & Mortadella,
Caprese Mozzarella, Roasted Peppers, Insalata “Frutti di Mare”,
Oyster cocktail, Shrimp cocktail, Baked Clams, Calzone Barese,
Zucchini pie, Spiedini Romana**

Pasta choice

**Rigatoni con vodka
Linguine w/ Shrimp Marinara
Campanille alla Caterina**

Salad

Insalata di tri color or Caesar

Choice of main course

**Veal chop grilled w/ olive oil
Aragosta all Americana w/ cognac pink sauce
Coda di Rospo con Carciofi in Brodetto
Grilled prime shell steak**

Vegetable

(SERVED FAMILY STYLE)

Broccoli Rabe, French String Beans, Mashed Potatoes

Choice of Dessert

**Espresso, Cappuccino, or Tea
Complimentary Fresh Fruit**

A CHICKEN ENTRÉE MAY BE ADDED UPON REQUEST

Buffet menu # 1
\$75.00

Antipasti

Cheese and Fruit Mirror
Prosciutto, Soppressata & Mortadella
Caprese Mozzarella
Roasted Peppers, Olives
Baked Clams
Fried Baby Calamari
Spiedini alla Romana
Eggplant Rollatine
Gamberi Fritte

Pasta

Rigatoni Filetto di Pomodoro
Campanille alla Caterina
Linguine w/ Vongole (Rosso O Bianco)

Salad

Insalata Mista

Carving

Roasted Shell Steak with Choice of Sauce

Main

Veal Scaloppini w/ wild Mushroom Marsala
Pollo Balsamico e Carciofi
CHEF'S SEASONAL FISH SPECIAL

Vegetable

Broccoli Rabe, Fried Zucchini, Roasted Potatoes

Dessert Display w/ Fresh Fruit
Espresso, Cappuccino or Tea

Buffet menu #2

\$125.00

Antipasti

Cheese & Fruit Mirror

Prosciutto, Soppressata & Mortadella

Caprese Mozzarella

Roasted Peppers & Olives

Shrimp Oreganata, Sausage & Artichoke Pie

Fried Baby Calamari

Eggplant Rollatine, Zuppa di Mussel's Marinara

Calzone Barese, Seafood Salad "Frutti di Mare"

Baked Clams, Stuffed Baby Artichokes

Oysters on a Half Shell

Main

Rigatoni "Prince of Naples"

Linguine Pescatora

Risotto con Funghi

Pollo Rollatine "Valle d Aosta" w/ Mushrooms, Prosciutto e Mozzarella

Grilled Fish of the Day

Salad

Insalata Tri Colore, Mista or Caesar

Carving station

Roast Suckling Pig

Roast Rib of Beef "Tuscan Style"

Vegetable

Spinach Sauté, Roasted Potatoes, Fried Zucchini

Miniature Pastries, Italian Cookies, House Dessert Display, Fresh Fruit

Espresso, Cappuccino or Tea

**Week Day Buffet Package
\$40.00**

Butler Style Hor Dourves

**Buffalo Ricotta w/ Tomatoes, Basil & Honey on Crostini
Asparagus, String bean, Tomato & Goat Cheese Crostini
Sausage & Artichoke Pie
Mini Meatballs w/ Tomato Dipping Sauce**

Buffet

**Fresh Mozzarella Caprese with Roasted Peppers & Olives
Soppresatta & Mortadella
Mixed Grilled Vegetables
Fried Baby Calamari
Pepperoni Ripieni
Eggplant Rollatine
Zuppa di Mussels Marinara**

Carving Choice

Roast Top Round of Beef or Pork Tenderloin

Main

**Rigatoni- Choice of Sauce
Linguine-Choice of Sauce
Pollo Scarpariello w/ Sausage & Potato
Market Fish- Oreganate, Broiled or marechiara**

Choice of Salad, Vegetable or Potato

**Dessert Display w/ Fresh Fruits
Espresso, Cappuccino or Tea**

IL Cortile Restaurant
Party Deposit authorization letter
Phone#212-226-6060 Fax#212-431-7283

I _____ authorize IL Cortile Restaurant to charge my credit card in the amount of _____ Or an amount equal to 20% of the total amount due for party.

Date of event: _____ Time: _____

Contact Name _____

Contact phone# _____

Type of menu: _____

Type of bar: _____

Of Guests: _____

Credit card# _____

Name on card: _____

Signature: _____

Expiration date: _____

Type of Card: _____

Special Requests: _____

***Deposits are non-refundable**