



Three Course Dinner 59.00

Appetizers

(please choose one of the following)

Caprese

Fresh Mozzarella with Tomato & Basil

Sausage & Artichoke Pie

our unique homemade pie of sausage, artichokes and mozzarella

Fried Baby Calamari

served with our signature marinara

Baked Clams Oreganate

Entrée

(please choose one of the following)

Capellini Special

angel hair pasta, meat sauce, tomatoes, mushrooms, peas & cream topped with a thin slice of prosciutto and baked in cheese

Pepite di Gnocchi

Potato dough stuffed with chicken, spinach and mascarpone

Pollo Con Gamberi Alla Francese

breast of Chicken dipped in egg batter & pan fried with white wine, butter and lemon

Broiled Salmon

served on a bed of spinach cream risotto

Chicken or Eggplant Parmesan

classically prepared and served with escarole

Dessert

Choice of house desserts

No Substitutions

*Beverages, Taxes and Gratuities additionally

IL Cortile Restaurant Week Winter 2022

Lunch 39.00

Appetizers

(please choose one of the following)

Caprese

fresh mozzarella with tomato & basil

Caesar

classically prepared caesar salad with home made croutons

Fried Baby Calamari

served with our home made marinara

Entrée

(please choose one of the following)

Linguine Con Vongole

chopped clams in garlic and oil or a light tomato sauce

Rigatoni Con Vodka with Shrimp or Chicken

rigatoni with shallots, bay leaf, vodka and homemade marinara

Eggplant or Chicken Parmesan

classically prepared served with spaghetti

Pork Chop Milanese

center cut pork chop lightly breaded and sautéed in fresh herbs

Gluten Free pasta available for those with dietary

