

## ANTIPASTI E ASSAGI

GAMBERONI ALLA GRIGLIA ALL'OLIO E BASILICO FRESCO  
grilled vancouver prawns, citrus basil aioli, spicy arugula greens

SALSICCIA IN PADELLA CON PEPERONE UNGHERESE ARROSTITO  
pan roasted house made sausage, onion, hot Hungarian, red and yellow peppers, fingerling potatoes

CALAMARETTI AL SUGO DI SAN MARZANO PICCANTE  
pan simmered tender calamari in herbed 'San Marzano' sauce

BURRATA DI BUFALINA FRESCA CON VINCOTTO  
arugula, kumquat tomato, vincotto

CRUDO DEL MEDITERRANEO  
selected sashimi grade mediterranean fish, radishes, pickled fennel, orange chili oil

## INSALATE DI STAGIONE

CORTINA  
Mixed field greens, belgium endive, grilled artichokes, gaeta olives, onion, red wine vinaigrette – buttermilk

CANNELLINI E CALAMARI ALLA GRIGLIA  
White Tuscan beans, red onions, parsley, radish, radicchio, grilled artichokes, arugula, grilled calamari, fresh lemon juice, E.V.O.O.

BARBABIETOLE  
arugula, roasted chioggia beets, gorgonzola cream, pistacchio vinaigrette

INSALATA DEI CINQUE LAGHI  
mixed greens, seared pears, walnuts, gorgonzola cheese, apple cider vinaigrette

CAMPANIA  
'Buffala' imported mozzarella, heirloom tomatoes, basil aioli

**+\$12 additional with choice of Free-Range Chicken, Wild Caught Faroe Island Salmon, duck breast, beef tenderloin**

**LE PASTE FATTE IN CASA** – choice of Chef's soup of the Day or seasonal salad included


SPAGHETTI CHITARRA CON GAMBERONI ALL'AGLIO, OLIO E ZUCCHINE  
guitar string pasta with Vancouver Pan sautéed prawns, calabrian pepperoncino, zucchini, garlic, E.V.O.O.

PAPPARDELLE CON BATTUTO TOSCANO DI VITELLO  
Ribbon pasta with a rich veal and wine reduction meat sauce

GNOCCHI SARDI  
Handmade saffron potato dumplings, roasted fennel, hungarian peppers, shallots, bone marrow  
**Gnocchi also available with Bolognese, fresh heirloom tomato and basil sauce or porcini mushrooms sauce**

TAGLIATELLE CON FUNGHI SELVATICI  
Artisan pasta tossed with herbed and sautéed wild shitake, oysters, mini portobella

CACIO E PEPE TRADIZIONALE  
Classic Roman Style Pasta with Parmigiana, Pecorino cheese and cracked black pepper corn

LASAGNA ALL'EMILIANA CON PESTO DI BASILICO CREMOSO  
classic braised beef, layered cheeses, handmade pasta sheet, emiliaromagna style or vinci style vegetarian  C | C

**SECONDI PIATTI** – choice of Chef's soup of the Day or seasonal salad included

TIMBALLO DI MELANZANE CON BUFFALA  
Lightly breaded eggplant, layered with Parmigiano-Reggiano, fresh heirloom tomato sauce, fresh fior di latte mozzarella

PETTO DI POLLO ALLA FIORENTINA  
Medallions of free-range chicken, asiago cheese, wild mushrooms, spinach, soave wine sauce

BISTECCA AI FERRI CON PEPE NERO  
\*Black Angus Sirloin crusted with fresh herbs, olive oil, peppercorns, char-grilled, natural juices

TRANCIO DI SALMONE AL LIMONE  
Grilled wild caught Faroe Island salmon, roasted fennel, fresh herbs, "piccata style," soave wine and fresh lemon juice

## FOCACCIA ALLA ROMANA

L'ITALIANO  
Prosciutto, arugula, garlic aioli, gorgonzola fondue

IL VEGETARIANO  
Grilled eggplant, zucchini, roasted pepper, asiago, arugula, chili oil

L'AFFUMICATO  
House smoked mozzarella, caramelized onion, grilled chicken, tomato pepper jam, arugula

FOCACCIA DEL GIORNO  
Inquire with wait staff

- **Cooked to order** - \*consuming raw or undercooked beef can increase your risk of food borne illness if you have certain conditions



RINA AND ADRIANO TONON FOUNDED CAFÉ CORTINA IN 1975. IT WAS THEIR MISSION TO HAVE AN ARTISAN RESTAURANT WITH A GARDEN THAT COULD HARVEST VEGETABLES, HERBS AND FLOWERS FROM THEIR PROPERTY. THEY PURCHASED A 5 ACRE APPLE ORCHARD FARMLAND ON 10 MILE IN 1972 AND SOON THEREAFTER STARTED FUTURE PLANS TO BUILD CAFÉ CORTINA.

ADRIANO'S ROOTS WERE FROM NEAR CORTINA D'AMPEZZO, ITALY AND RINA CAME FROM BRONX, NEW YORK. THE TWO MET, ROMANCE BLOSSOMED, AND THEY THEN SET A PATH TO DEVELOP THEIR DESTINATION RESTAURANT. HARD WORK AND LONG HOURS WERE NOT UNFAMILIAR TO THEM.

RINA GREW UP IN THE RESTAURANT BUSINESS THAT HER ITALIAN PARENTS OPERATED ON THE WEST SIDE OF DETROIT. ADRIANO, AN ARTISAN BAKER GREW UP ON THE FAMILY FARM IN THE VENETO REGION WORKING THE VINEYARDS.

THEY BOTH HAD A COMMONALITY, THEY WERE PASSIONATE ABOUT LIFE, LOVE AND FAMILY. AS A YOUNG COUPLE THEY LIVED IN EUROPE AND GATHERED EXPERIENCES FROM LOCAL CHEFS AND FAMILY TO PREPARE THEM FOR THEIR FUTURE ENDEAVORS.

MANY OF TODAY'S STAFF MEMBERS STARTED IN THEIR TEENS AND HAVE REMAINED WITH THE FAMILY THROUGH THEIR JOURNEY. ALL AT CAFÉ CORTINA SHARE THE COMMITMENT TO QUALITY, COMMUNITY AND GENUINE ITALIAN HOSPITALITY.

**BUON APPETITO!**