

ANTIPASTI E ASSAGGI

TAGLIERE ALL'ITALIANA DI SALUMI, FORMAGGI E OLIVE IMPORTATE (2 people minimum)
Personally Selected Artisan Cheeses, Cured Meats and Marinated Olives

CROSTINI GRIGLIATI ASSORTITI

Chef Selection of Grilled Artisan Ciabatta served with Daily Inspirations from the Garden

MOZZARELLA CREMOSA CON POMODORI NOSTRANI O CON PROSCIUTTO DI PARMA O SPECK

Fresh Creamy 'Campania' D.O.P. Buffalo Mozzarella with Heirloom Tomato and Basil E.V.O.O.

Or if preferred... with Speck from the Alto Adige Region (Dry-Cured Smoked Prosciutto) or Prosciutto di Parma sliced table side... additional

CALAMARETTI AL SUGO DI SAN MARZANO PICCANTE

Pan Simmered Baby Calamari in a Spicy 'San Marzano' – Fresh Herb Sauce

GAMBERONI ALLA GRIGLIA ALL'OLIO, AGRUMI E BASILICO FRESCO

Panamanian Grilled Prawns with a Citrus Basil Aioli – Spicy Arugula Greens

CRUDO DEL MEDITERRANEO

Selection of Mediterranean Carpaccio, Seppiolina Squid, Swordfish and Spanish Octopus Finished with E.V.O.O. & Fresh Lemon Juice

PEPERONATA E CAPONATA DI MELENZANE

Pan-roasted Eggplant, Peppers, Onion, green Olives and Capers with fresh Pomodoro sauce finished in Agro-Dolce Sauce (Served Room temperature)

QUAGLIA ALLA GRIGLIA CON FAVE, PEPERONCINI E FRICO DI PARMIGIANO

Grilled Farm-Raised Quail served with Fava Beans, Parsley and House Made Vinegar E.V.O.O served in a Parmigiano Nest

ZUPPA DEL GIORNO STAGIONALE

Seasonal Soup of the Day

LA NOSTRA PASTA... I PRIMI PIATTI SERVITI CON INSALATA DELLA CASA

GNOCCHI DI PATATE AI FUNGHI PORCINI

Handmade Saffron Potato Dumplings with Fresh Sage, Imported Porcini Mushroom and a Light Buerre Blanc, sprinkled with Imported Porcini Mushroom Dust.

Or may be prepared... with Bolognese or Fresh Heirloom Tomato Sauce and Basil

GNOCCHI ALLA TIROLESE

Handmade Potato Dumplings with South Tyrol Speck, Onion in a lite creamy Saffron Sauce

BUCATO FATTO IN CASA CON SARDE E FINOCCHIETTO SELAVATICO "A MILANISI"

Semolina Handmade double-cut Bucatini with Fresh Sardines, Anchovies, Pine Nuts, Golden Raisin, Wild Fennel Head, fresh Dill, Saffron and Toasted Bread Crumbs

RAVIOLI DI SPINACI AI FORMAGGI

Handmade Semolina and Spinach Ravioloni filled with Asiago, Fresh Ricotta and Romano... served with a Veneto Blush Sauce

TORTELLI AI FORMAGGI CON FUNGHI AL PROFUMO DI TARTUFO ESTIVO

Cheese Artisanal Tortellini With wild Mushrooms, Porcini Puree', oven dried Tomatoes, Summer Truffles in a Butter Parmigiano Sauce

PAPPARDELLE CON BATTUTO TOSCANO DI VITELLO

Wide Ribbons Pasta with a Rich Northern Veal 'Bolognese style' and Pecorino Romano Cheese

AGNOLOTTI PIEMONTESI CON BRASATO DI MANZO, POMODORO PELATO, BASILICO E PISELLI

Flattened Semolina/Caputo Pasta Dough, Folded and Pinched, Filled with Braised Short Ribs Meat, Green Peas and Basil in a Fresh San Marzano Pomodoro Sauce

SPAGHETTI CHITARRA CON CAPELLINI DI ZUCCHINE E CARPACCINO DI GAMBERONI

Square Thin Spaghetti with Jumbo Shrimp, Zucchini String, Garlic, Roasted Fresh Tomato and E.V.O.O. served in a Bed of Shrimp Carpaccio

LASAGNA ALL'EMILIANA CON PESTO DI BASILICO CREMOSO

Classic Braised Beef and layered Cheeses between Handmade Pasta Sheet, Emilia-Romagna Style, also available Vinci Style (Vegetarian)

RISOTTO AL NERO DI SEPPIA

Slow cooked Arborio Rice served with Black Squid Ink and Crispy Calamari

IMPORTED GLUTEN FREE PASTA IS AVAILABLE UPON REQUEST. INQUIRE ABOUT VEGAN DISHES

I SECONDI PIATTI... DALLA BRACE ALLA PADELLA/ SERVITI CON INSALATA DELLA CASA, PASTA E CONTORNO

Dal Mare

ORATA ALLA GRIGLIA

Whole Mediterranean Sea Bass Grilled in the Basket, de-boned at your Table and served with Italian Parslied Pressed E.V.O.O. and Fresh Lemon Juice

PESCE FRESCO DEL GIORNO DAL MAR TIRRENO

'Mediterranean Style' Fresh Fish of the Day, Simmered in a Piccante Plum Tomato, Caper and Gaeta Olives

TRANCIO DI SALMONE ALLA GRIGLIA CON AGRUMI E FINOCCHIETTI SELVATICI

Grilled Faroe Island Salmon Topped with Fresh Dill and Citrus White Wine Sauce

Dalla Montagna

COSTOLETTA DI VITELLO "A PALERMITANA "

Provimi Veal Chop 'Palermitana Style' Breaded and Grilled to Perfection Topped with Fresh Grape Tomato and Arugula Served with Ammoglio Sauce

QUAGLIE ARROSTITE CON RISOTTINO AI FUNGHI MISTI

Herb Crusted Farm-Raised Quails Grilled and Served with Wild Mushrooms Risotto

MEDAGLIONI DI BUE ORGANICO CON PAN GRATTATO AROMATICO

Black Angus Tenderloin Medallions Breaded with House Made Bread Crumbs and Grilled Topped with Grape Tomato, Red Onion Arugula and E.V.O.O.

POLLO ARROSTO "AL MATTONE" CON PANZANELLA

Seasoned with Fresh Garden Herbs Bone in Organic Grilled Chicken Brick Pressed Served with Panzanella Salad

TAGLIATA DI MANZO ORGANICA CON RUCOLA, GRANA, ROSMARINO E SALE AROMATICO

*Sliced Tall Grass Fed NY Sirloin Steak, Topped Shaved Grana Padano, Arugula, Rosemary and House Made Aromatic Sea Salt

SCALOPPINE DI VETELLO MILANESE ALLA PIZZAIOLA CAPRICCIOSA

Medallions of Milk-Fed Provimi Veal Breaded and Pan-sautéed,

Topped with Heirloom Tomato, Capers, Gaeta Olives, Fresh Garden Herbs, Oregano, Parmigiano and E.V.O.O.

OSSOBUCO DI MANZO IN AMARONE DELLA VALPOLICELLA CON RISOTTO AL MIDOLLO

Bone in Short rib... Slowly Braised with an Amarone Wine Reduction Served with Green Peas, Carrot and Bone Marrow Risotto

FILETTO DI BUE ALLA GRIGLIA CON FUNGHI DI STAGIONE

*Black Angus Filet Mignon, Seasoned and Char-Grilled, served with Natural Juices, Sautéed Wild and Porcini Mushroom

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

CAFÉ | CORTINA
SINCE 1976



The story goes...

Café | Cortina was founded in 1975 by Rina and Adriano Tonon. 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 endeavor.

Many of today's staff members started in their teens and have remained with the family through their journey. The commitment to quality, community and genuine Italian hospitality is shared by all at Café | Cortina.

Buon Appetito!