

## ANTIPASTI E ASSAGGI

TAGLIERE ALL'ITALIANA DI SALUMI, FORMAGGI E OLIVE IMPORTATE  
select artisan cheeses, cured meats, marinated olives

POLENTA VENETA CON GUANCIALE AFFUMICATO O CON FUNGHI SELVATICI E TARTUFO NERO  
soft polenta, smoked pork belly  
or wild mushrooms and black winter truffle 🍃

MOZZARELLA CREMOSA CON POMODORI NOSTRANI O CON PROSCIUTTO DI PARMA O SPECK  
fresh creamy campania D.O.P. bufala mozzarella, heirloom tomato, basil, E.V.O.O. 🍃  
or with speck from the alto adige region (dry-cured smoked prosciutto from south tyrol) / sliced table side add

CALAMARETTI AL SUGO DI SAN MARZANO PICCANTE  
pan simmered baby calamari, spicy 'san marzano', fresh herbs

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

CARPACCIO DI MANZO DELLA VALTELLINA  
pepper crusted filet mignon carpaccio, arugula, grana padano, pink peppercorn, fresh lemon juice, E.V.O.O

ZUCCA E PEPERONE BRAIDese IN AGRODOLCE CON SALSICCIOTTI AL FINOCCHIETTO  
braised winter squash, red peppers, onion, housemade fennel sausage, agro-dolce sauce (served room temperature)

QUAGLIA ARROSTITA CON GUANCIALE E MATTONE DI POLENTA  
roasted quail, bread crumbs, crispy pork belly, grilled polenta

## LA NOSTRA PASTA... I PRIMI PIATTI SERVITI CON INSALATA DELLA CASA IMPORTED GLUTEN FREE PASTA IS AVAILABLE UPON REQUEST

GNOCCHI DI PATATE AI FUNGHI PORCINI  
saffron potato dumplings, fresh sage, imported porcini mushrooms, light buerre blanc 🍃 C | C  
or fresh heirloom tomatoes, basil 🍃 or bolognese

GNOCCHI ALLA TIROLESE  
potato dumplings, south tyrol speck, shallots, lite saffron cream C | C

CASARECCE LUNGHE CON POLIPO IN UMIDO  
semolina double cut long casarecce, braised octopus, bone marrow, fresh pomodoro sauce, garlic, E.V.O.O.

RAVIOLI DI SPINACI AI FORMAGGI  
semolina spinach ravioloni, asiago, fresh ricotta, romano, veneto blush 🍃 C | C

TORTELLONI AI FORMAGGI E TARTUFO D'ALBA  
artisanal cheese tortelloni, wild mushrooms, porcini puree', oven dried tomatoes, winter truffles puree', panna cremosa 🍃 C | C

PAPPARDELLE CON BATTUTO TOSCANO DI VITELLO  
wide ribbon pasta, 'bolognese style' rich northern veal, pecorino romano cheese

AGNOLOTTI PIEMONTESI CON BRASATO DI MANZO, POMODORO PELATO, BASILICO E PISELLI  
flattened, folded and pinched semolina and caputo pasta dough, braised short rib meat, green peas, basil, fresh san marzano pomodoro C | C

SPAGHETTI CHITARRA CACIO E PEPE DELLA TRADIZIONE ROMANA CON GUANCIALE  
square thin spaghetti, crack black pepper, pecorino romano, smoked pork belly

LASAGNA ALL'EMILIANA CON PESTO DI BASILICO CREMOSO  
classic braised beef, layered cheeses, handmade pasta sheet, emilia-romagna style or vinci style 🍃 C | C

RISOTTO DELLO CHEF  
slow cooked arborio rice, selected daily

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

### DAL MARE

ORATA AL CARTOCCIO  
whole mediterranean sea bass in parchment paper, fresh herbs, fish fume'

PESCE FRESCO DEL GIORNO DAL MAR TIRRENO ALLA LIVORNESE  
'mediterranean style' fresh fish of the day, piccante plum tomatoes, capers, gaeta olives

TRANCIO DI SALMONE ALLA GRIGLIA CON FINOCCHIETTO SELVATICO  
grilled faroe island salmon, roasted fennel, butter cream sauce

### DALLA MONTAGNA

LOMBATA DI VITELLO AL VINO COTTO E TARTUFO NERO  
grilled provimi veal chop, shaved black truffle, tuscan vincotto reduction

QUAGLIE ARROSTO ALL'ARANCIA ROSSA E RISOTTO AI FUNGHI MISTI  
marinated and roasted farm-raised quails, blood orange wine reduction, wild mushroom risotto

MEDAGLIONI DI BUE ORGANICO AL PEPE VERDE  
black angus tenderloin medallions, green peppercorn, cognac cream sauce

POLLO ALLO SPIEDO CON ROSMARINO E SALE AROMATICO  
bone-in organic chicken oven roasted, rosemary, aromatic salt, fresh herbs

TAGLIATA DI MANZO ORGANICA CON RIDUZIONE DI CABERNET SAUVIGNON AL BOURBON E MIDOLLO  
\* sliced tall grass-fed ny sirloin, bourbon cabernet sauvignon reduction, bone marrow, rosemary

SCALOPPINE DI VITELLO CON SPECK E FONTINA  
pan-sautéed medallions of milk-fed provimi veal, south-tyrol speck, fontina cheese, marsala wine reduction

OSSOBUCO DI MANZO IN AMARONE DELLA VALPOLICELLA CON POLENTA SOFFICE  
slowly braised bone-in short rib, amarone wine reduction, soft polenta, cipollini onions

FILETTO DI BUE ALLA GRIGLIA CON FUNGHI DI STAGIONE  
\* char-grilled seasoned black angus filet mignon, natural juices, sautéed wild and porcini mushroom

CAFÉ | CORTINA  
SINCE 1976

🍃 **vegetarian** (inquire about Vegan dishes)

C | C handmade in-house signature pastas

\* **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 APETITO!**