

ANTIPASTI E ASSAGGI

TAGLIERE ALL'ITALIANA DI SALUMI, FORMAGGI E OLIVE IMPORTATE

select artisan cheeses, cured meats, marinated olives

POLENTA SOFFICE CON BRASATO DI MANZO

soft polenta, braised short rib, amarone wine reduction

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 BUE CON RUGHETTA E PARMIGIANO

peppered thin sliced angus filet mignon, arugula, parmigiana, fresh lemon juice, E.V.O.O


QUAGLIE ALLA TIROLESE

pan roasted farm raised quail, speak, saffron cream sauce

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 beurre blanc  C | C

or fresh heirloom tomatoes, basil  or bolognese


MEZZELUNE CON ZUCCA IN CREMA DI GORGONZOLA

pumpkin squash half moon shape ravioli, shallots, gorgonzola cheese, lite panna sauce C | C

CASARECCE AMATRICIANA

semolina handmade double-cut short pasta, pork belly, plum tomato sauce, shallots, garlic, pecorino romano, E.V.O.O.

RAVIOLI DI SPINACI AI FORMAGGI

semolina spinach ravioloni, asiago, fresh ricotta, romano, veneto blush  C | C

TORTELLONI AI FORMAGGI AL PROFUMO DI TARTUFO D'ALBA

artisanal cheese tortelloni, wild mushrooms, porcini puree', oven dried tomatoes, summer black truffles puree', light panna sauce  C | C

PAPPARDELLE CON BATTUTO TOSCANO DI VITELLO

wide ribbon pasta, rich veal ragu', pecorino romano cheese

AGNOLOTTI CON BRASATO DI MANZO

flattened, folded and pinched semolina, stuffed with amarone wine braised beef, chunky fresh Pomodoro sauce, green peas C | C

LASAGNA ALL'EMILIANA CON PESTO DI BASILICO CREMOSO

classic braised beef, layered cheeses, handmade pasta sheet, emilia-romagna style or vinci style  C | C

(vinci style timballo available)

RISOTTO AL NERO DI SEPPIA

slow cooked arborio, scallions, onion, baby squid, black squid ink sauce

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

DAL MARE,

BRANZINO AL CARTOCCIO CON PROFUMO DI MARE

whole mediterranean sea bass, oven roasted in parchment paper, sea food, fish fumet'

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, fresh garden dill, citrus butter sauce

DALLA MONTAGNA

TIMBALLO DI MELANZANE CON POMODORO E BASILICO

layered crispy eggplant, fresh Pomodoro sauce, basil, grated parmigiano cheese  C | C

QUAGLIE RIPIENA ALL'ARANCIA

stuffed and roasted farm-raised quails, blood orange reduction, porcini mushroom risotto

MEDAGLIONI DI BUE AL PEPE VERDE

sautéed black angus tenderloin medallions, green peppercorn, cognac creamy reduction

POLLO DEL CACCIATORE

roasted organic airline chicken, red peppers, rosemary, aromatic salt, fresh herbs, white wine, garlic, simmered fresh Pomodoro sauce

TAGLIATA DI MANZO ORGANICA CON MIDOLLO E RIDUZIONE DI CABERNET

* sliced tall grass-fed ny sirloin, half bone marrow, bourbon cabernet reduction, served table side

MEDAGLIONI DI VITELLO CON FUNGHI PORCINI E COGNAC

pan-sautéed medallions of milk-fed provimi veal, shallots, porcini mushrooms, cognac sauce


BRASATO DI MANZO IN AMARONE DELLA VALPOLICELLA

slowly braised bone-in short rib, amarone wine reduction, cipollini onions, root vegetables

FILETTO DI BUE ALLA GRIGLIA CON FUNGHI DI STAGIONE

* char-grilled seasoned black angus filet mignon, natural juices, madeira wine, sautéed wild mushrooms

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!