

ANTIPASTI E ASSAGGI

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

SALSICCIA FARCITA CON PEPERONE, PATATE E CIPOLLOTTI
house-made sausage, tri-color peppers, fingerling potato, roasted cipollini onion

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. **V**
or with speck from the alto adige region (dry-cured smoked prosciutto from south tyrol) / sliced table side add \$4

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 vinaigrette, spicy arugula

CARPACCIO DEL MEDITERRANEO
spanish octopus, seppiolina squid, ricciola (amberjack), pink peppercorn, fresh lemon juice, E.V.O.O.

QUAGLIE ALLA GRIGLIA CON RUCOLA E PARMIGGIANO
grilled quail, arugula, shaved parmigiano, summer truffle salt, fresh lemon juice, E.V.O.O.

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 **V** C | C
or fresh heirloom tomatoes, basil **V** or bolognese

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

CASARECCE CON POLIPO E MIDOLLO
imported double-cut semolina pasta, octopus, bone marrow, plum tomato, shallots, garlic, thyme, E.V.O.O.

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

TORTELLONI AI FORMAGGI AL PROFUMO DI TARTUFO ESTIVO
artisanal cheese tortelloni, wild mushrooms, porcini purée, oven dried tomatoes, summer black truffles purée **V** C | C

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

AGNOLOTTI CON SALMONE AFFUMICATO E FUME DI CROSTACEI
flattened, folded and pinched semolina and caputo pasta dough, in-house smoked salmon, fresh dill, grape tomatoes, fish fumet C | C

SPAGHETTI CHITARRA CON CAPELLINI DI ZUCCHINE E GAMBERONI
square thin spaghetti, jumbo shrimp, spiral zucchini, oven roasted tomato, garlic, E.V.O.O.

RISOTTO CON RICCIOLA
slow-cooked arborio, amberjack filet, chives, pinot bianco, fish fumet

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

DAL MARE

BRANZINO ALLA GRIGLIA CON SALMORIGLIO
grilled whole mediterranean sea bass, salmoriglio, deboned table side

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 alaskan salmon, fresh garden dill, citrus butter sauce

DALLA MONTAGNA

TIMBALLO DI MELENZANE CON POMODORO E BASILICO
layered crispy eggplant, fresh pomodoro sauce, basil, grated parmigiano cheese
(vinci style lasagna available) **V** C | C

QUAGLIE RIPIENA CON RISOTTO AI FUNGHI PORCINI
stuffed and roasted farm-raised quails, fig & wine reduction, porcini mushroom risotto

MEDAGLIONI DI BUE A PALERMITANA
black angus tenderloin medallions, sicilian bread crumbs, fresh herbs, arugula, red onion, grape tomato, fresh lemon juice, E.V.O.O.

POLLO AL ROSMARINO E SALE AROMATICO
roasted organic airline chicken, rosemary, aromatic salt, fresh herbs, white wine, garlic, fresh lemon juice

TAGLIATA DI MANZO ORGANICA CON RUCOLA E GRANA PADANO
*grass-fed ny sirloin, arugula, grana padano cheese, sliced table side

MEDAGLIONI DI VITELLO CON FUNGHI PORCINI E MARTINI ROSSO
pan-sautéed medallions of milk-fed provimi veal, shallots, porcini mushrooms red vermouthe sauce

OSSOBUCO 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, green peppercorn, sautéed wild mushrooms

V **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**

CAFÉ | CORTINA
SINCE 1976



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!