

 ilcortile  ilcortileculcheth

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● Summer A La Carte ●

Bottomless Brunch



Unlimited Pizza or 3 Cicchetti
plates of your choice & free
flowing prosecco, wine or
bottled beer.

Every Saturday | 12pm - 3pm

£29.95

Hire Our Space



Hosting a birthday or event?
Private space, fully serviced
bar & dining.

Locally Sourced



We source our products
locally where possible in
order to minimise our
carbon footprint and support
small local businesses.

pane + olive
{breads + olives}

HOUSE MARINATED GORDAL OLIVES (VE)	5
GARLIC BREAD (VE)	6
GARLIC BREAD with cheese (V)	8
GARLIC BREAD with tomato (VE)	7
ROSEMARY & SEA SALT FOCACCIA (VE)	7
FOCACCIA CAPRINO (V)	9
Goats cheese, ripe nectarine, olive oil & fresh basil on hand stretched stone baked bread, acacia honey	

10% discretionary service charge
for parties of 6 or above

antipasti + cicchetti
{starters + small plates}

	single	share
ANTIPASTO I L C O R T I L E	15	22
Selection of Italian cheeses & charcuterie, seasonal accompaniments		
GNUDI (GF)		12
“Naked“ homemade crabcakes, house grown soft herbs, capers, lemon, hint of chilli & brown crab mayo		
BURRATA (GF)(V)(N)		13
Fresh creamy cheese from Puglia, homemade fresh tomato & chilli jam, fresh basil pesto, toasted pine nuts		
GAMBERONI		12
Chilli & garlic prawns, toasted bread & lemon		
COCKTAIL DI GAMBERI		12
Royal Greenland coldwater prawns, tangy cocktail sauce, shredded lettuce, ripe avocado & Pane Carasau croutes		

BRUSCHETTA (VE)	9
Vine ripened tomato, garlic, fresh basil, oregano & artisan olive oil from Sardinia on toasted ciabatta	
INSALATA DI MOZZARELLA (V)(GF)	11
Buffalo Mozzarella from Campania D.O.P., vine ripened tomato, avocado, red onions & fresh basil	
CALAMARI (GF)	11
Crispy fried squid, smoked garlic mayo & lemon	
COSTOLETTE (GF)	14
Slow roasted pork ribs, house BBQ sauce	
ARANCINI ALLA CARBONARA	9
Crispy fried rice balls, crispy smoked pancetta, parmesan, black pepper & creamy egg fondue	

Gluten free available.

pasta + risotto

	starter	main
SPAGHETTI ALLA NORMA (V) (VOA)	10	15
Sicilian special, long pasta, aubergine, garlic, basil & tomato ragu, hint of chilli, aged artisan ricotta cheese		
LINGUINE GAMBERETTI	12.5	20
Long pasta, king prawns, marsh samphire grass, chilli & garlic, touch of tomato, white wine & parsley		
RIGATONI AGNELLO	12	18
Short pasta tubes, local lamb, tomato & rosemary ragu, black olives & parsley		
ORECCHIETTE (N)(VE)	10	15
Puglian pasta, friaerelli, fresh brocolli, chilli & garlic, toasted pine nuts & herb pangrattato		
RISOTTO PORCINI & FUNGHI (VE)(GF)	10	15
Field mushrooms & Porcini risotto, vegan Parmesan & white truffle oil		
FUSILLI POLLO	10.5	16
Short pasta, chicken, broccoli, cream, Parmesan		
LASAGNA BOLOGNESE		16
Beef & pork ragu, cheese sauce & Parmesan		
SPAGHETTI ALLA CARBONARA	10.5	16
Long pasta, crispy pancetta, creamy egg & Parmesan, black pepper		

pizza

Our dough is made in – house using our own blend of Italian flours and proved slowly for light & crisp texture.	
MARGHERITA (V)	
Classic tomato & Fior di latte mozzarella & fresh basil	
with Buffalo Mozzarella from Campania D.O.P (V)	
TOSCANA	
Field mushrooms , aged Parma ham & Parmesan shavings, tomato & Fior di latte mozzarella, white truffle oil	
VEGETARIANA (VE)	
Red onions, field mushrooms, roast peppers, olives & spring onions, tomato & vegan mozzarella, aged balsamic	
CARNIVORA	
Italian sausage, smoked pancetta, beef brisket, spicy Calabrian salami, tomato & Fior di latte mozzarella	
CALZONE NAPOLETANO	
Salami Napoli, fresh basil, tomato & Fior di latte mozzarella	
DIAVOLA	
Calabrian ‘Nduja, spicy salami, tomato & Fior di latte mozzarella	
CHILLI BEEF	
Slow cooked beef brisket, jalapenos, Italian smoked mozzarella, fresh chilli, tomato & spring onions	
POLLO & FUNGHI	
Chargrilled chicken, field mushrooms, fresh rosemary, tomato & Fior di latte mozzarella	

carne, pesce + insalate
{meat. fish, and salad}

MERLUZZO (GF)	25
Pan roasted North Atlantic cod fillet, herbed new potato & marsh samphire hash,prawn & lemon butter	
ANATRA (GF)(N)	27
Honey roasted breast of duck, Dauphinoise potatoes, charred tenderstem brocolli, toasted fennel, almonds & red wine sauce	
CERVO(GF)	28
Pan fried local sustainable venison haunch steak, sauteed field mushrooms, potato Dauphinoise, reduced Valpolicella wine sauce	
BRANZINO (GF)	24
Pan fried sea bass fillets, parsley, olive & caper new potatoes, roast tomato & chilli vinaigrette	
AGNELLO (GF)	26
Roasted rump of English lamb, potato Dauphinoise, tomato, olive, caper & with wine sauce, pea & mint purce	
POLLO CESARE	starter main
Chargrilled chicken Caesar salad	
BISTECCA (GF)	26
10 oz English rump steak	
8 oz Black Angus ribeye steak	28
Served with dressed rocket, fries and a choice of garlic butter, green peppercorn or porcini sauce	
POLLO ALLA CACCIATORA (GF)	21
Roast chicken fillet, creamy mash, smoked pancetta, rosemary, tomato & red wine sauce	
I L C O R T I L E BURGER	16
Homemade 6oz burger, smoked Italian cheese, house slaw, fries & ‘Nduja ketchup	

contorni
{sides}

PARMESAN & TRUFFLE FRIES	6.5
FRESH BROCCOLI chilli + garlic	4.95
SEASONED FRIES	4.95
COURGETTE FRITTI	4.95
ROCKET & PARMESAN SALAD	4.95
MIXED SALAD	4.95

• domenica •
{Sunday Roast}

18
Sunday's
only

BEEF BRISKET

Cooked low & slow, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy

CHICKEN

Pan roasted chicken breast fillet, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy

LAMB

Slow cooked shoulder of lamb, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy

CAULIFLOWER CHEESE £2

ALL EXTRAS £2

If you have any food allergies, intolerances or specific dietary requirements, please let us know – we are happy to help where we can. Be advised that our food is prepared in an environment that handles allergens.

n=contains nuts | v=vegetarian | ve=vegan |
voa=vegan option available | gf=gluten free