

IL CORTILE

PANE & OLIVE

{breads and olives}

HOUSE MARINATED GORDAL OLIVES (ve)	4.5
GARLIC BREAD (ve)	5
GARLIC BREAD with cheese (v)	6
GARLIC BREAD with tomato (ve)	6
ROSEMARY & SEA SALT FOCACCIA (ve)	5

10% discretionary service charge
for parties of 6 or above

ANTIPASTI & CICHETTI

{starters and small plates}

	single	share	
ANTIPASTO IL CORTILE <i>Selection of Italian cheeses & charcuterie, seasonal accompaniments</i>	8	16	COZZE ALLA CREMA <i>Fresh Scottish mussels, shallots, white wine cream, herb Pangrattato, toasted bread & lemon</i>
SALMONE AFFUMICATO <i>Cold smoked Scottish salmon, lemon & herb mascarpone, toasted ciabatta</i>		9	INSALATA DI MOZZARELLA (v)(gf) <i>Buffalo Mozzarella from Campania D.O.P., vine rippened tomato, avocado, red onions & fresh basil</i>
BURRATA (gf) <i>Fresh creamy cheese from Puglia, ripe Honeydew melon & aged Prosciutto ham, acacia honey</i>		9	CALAMARI (gf) <i>Crispy fried squid, smoked garlic mayo & lemon</i>
GAMBERONI <i>Chilli & garlic prawns, toasted bread & lemon</i>		9	COSTOLETTE (gf) <i>Slow roasted pork ribs, house BBQ sauce</i>
BRUSCHETTA (ve) <i>Garlic sauteed field mushrooms, toasted ciabatta</i>		6	ARANCINI ALA CARBONARA <i>Crispy fried smoked pancetta & aged parmesan rice balls, creamy sauce, black pepper</i>

PASTA & RISOTTO

Gluten Free Available

	starter	main		starter	main		starter	main
LINGUINE GAMBERETTI <i>Long pasta, chilli & garlic sautéed king prawns, marsh samphire, a touch of tomato, white wine & parsley</i>	8	16	TORTELLONI DI ZUCCA (v)(n)(voa) <i>Pumpkin & sage filled pasta, roasted Kenyon Hall Farm squash puree, sage butter, aged Parmesan & toasted hazelnuts</i>	7.5	15	LASAGNA BOLOGNESE <i>Beef & pork ragu, cheese sauce & parmesan</i>		13
GNOCCHETTI SALSICCIA <i>Sardinian pasta, spicy sausage & tomato ragu</i>	6.5	13	RISOTTO PORCINI & FUNGHI (ve)(gf) <i>Field mushrooms & Porcini risotto, vegan Parmesan & white truffle oil</i>	6.5	13	SPAGHETTI ALLA CARBONARA <i>Crispy pancetta, creamy egg & parmesan, black pepper</i>	6.5	13
ORECCHIETTE (n)(ve) <i>Puglian pasta, friarielli, fresh broccoli, chilli & garlic, toasted pine nuts & herb pangrattato</i>	6.5	13	FUSILLI POLLO <i>Chicken, broccoli, cream, parmesan</i>	6.5	13	RAVIOLI ARAGOSTA <i>Lobster & ricotta filled pasta, samphire grass, cherry tomato & caper butter</i>	8.5	17

PIZZA

Gluten Free Available

Our dough is made in – house using our own blend of Italian flours and proved slowly for light & crisp texture

MARGHERITA (v) <i>Classic tomato & Fior di latte mozzarella & fresh basil</i>	9
<i>With Buffalo mozzarella from Campania D.O.P. (v)</i>	10
TOSCANA <i>Field mushrooms, aged Parma ham & Parmesan shavings, tomato & Fior di latte mozzarella, white truffle oil</i>	14
BOSCAIOLA <i>Fresh Tuscan sausage, a splash of tomato, field mushrooms, extra virgin olive oil & Fior di latte mozzarella</i>	13
VEGETARIANA (ve) <i>Red onions, field mushrooms, roast peppers, olives & spring onions, tomato & vegan mozzarella, aged balsamic</i>	13
THE “LANCASTRIAN” <i>Smoked Pancetta, Bury black pudding, field mushrooms, tomato & Fior di latte mozzarella, creamy Lancashire cheese</i>	13
CALZONE NAPOLETANO <i>Salami Napoli, fresh basil, tomato & Fior di latte mozzarella</i>	13
DIAVOLA <i>Calabrian ‘Nduja, spicy salami, tomato & Fior di latte mozzarella</i>	13
CHILLI BEEF <i>Slow cooked beef brisket, jalapeños, Italian smoked mozzarella, fresh chillies, tomato & spring onions</i>	14
POLLO & FUNGHI <i>Chargrilled chicken, field mushrooms, fresh rosemary, tomato & Fior di latte mozzarella</i>	13

CARNE, PESCE & INSALATE

{meat fish and salad}

PESCESPADA ALLA LIVORNESE (gf) <i>Chargrilled swordfish steak, Lancashire potatoes, cherry tomato, olive & caper dressing</i>	20
ANATRA (gf) <i>Honey roasted breast of duck, fondant potato, tenderstem broccoli, poached plums & Barolo wine sauce</i>	23
BRANZINO (gf) <i>Oven baked sea bass fillets, Lancashire new potatoes, olives, cherry tomato, white wine & parsley</i>	19
POLLO CESARE <i>Chargrilled chicken Caesar salad</i>	starter 7 main 14
BISTECCA (gf) 10oz English rump steak	21
8oz Black Angus ribeye steak	26
<i>Served with dressed rocket, fries and a choice of garlic butter, green peppercorn or porcini sauce</i>	
AGNELLO (gf) <i>Roasted rump of lamb, potato dauphinoise, sun-dried tomato & rosemary red wine sauce</i>	22
POLLO ALLA MILANESE <i>Crispy fried breaded chicken escalope, spaghetti pomodoro, lemon</i>	17
SPIEDINO DI POLLO (gf) <i>Pancetta wrapped chicken, red pepper & onion on a skewer, fries & house BBQ sauce</i>	17
IL CORTILE BURGER <i>Homemade 6oz burger, smoked Italian cheese, house slaw, fries & ‘Nduja ketchup</i>	15

CONTORNI

{sides}

FRESH BROCCOLI <i>Chilli & garlic</i>	3.5
SEASONED FRIES	3.5
COURGETTE FRITTI	3.5
ROCKET & PARMESAN SALAD	3.5
MIXED SALAD	3.5

13.95

Domenica
{Sunday roast}
Available on Sundays 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

If you have any food allergies, intolerances of specific dietary requirements, please let us know – we are happy to help where we can.

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