Cortile
RISTORANTE

Dear Guests,

A warm welche to Ristorante Cortile!
First opening its doors in 1996, Cortile has since become a well-established fixture in Trudering.
Since 2017, the restaurant has been managed by Angelo Zarbo and Christoph Kainz.
In our cozy, charming atmosphere, tradition is held in high regard.
Our kitchen reflects the full diversity of Italy, with every dish prepared using fresh, high-quality ingredients.
Homemade pasta and a daily-changing menu are a given at Cortile.
All of this is complemented by an extensive and carefully curated wine selection.
Alongside renowned labels, we also offer top-quality wines from smaller, independent producers.
As hosts, we love pampering our guests; we are always happy to assist you in choosing your meal and offering our personal recommendations.
Should you have any food intolerances or allergies, or follow a specific dietary regimen, please do not hesitate to let our service staff know.
Our team is always dedicated to meeting your needs.
Take a break from the everyday and enjoy our selection of traditional, first-class Italian food and drinks.
We are delighted to have you as our guest. Angelo Zarbo and Christoph Kainz

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ANTIPASTI/APPETIZERS

MOZZARELLA CAPRESE	***14.50 €***
Buffalo mozzarella with fresh vine-ripened tomatoes and basil	
PROSCIUTTO DI PARMA	***18.50 €***
Air-cured ham from the province of Parma	
CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO	***18.50 €***
Raw beef with arugula and shaved Parmesan	
CARPACCIO DI SALMONE CON PEPE ROSA	***18.50 €***
Thin slices of raw salmon with pink peppercorns from Madagascar	

INSALATE/SALADS

INSALATA VERDE (Vegan)	***6.90 €***
Green leaf salad	
INSALATA DI POMODORO E CIPOLLA DI TROPEA (Vegan)	***7.90 €***
Vine-ripened tomatoes with red onions from Tropea	
INSALATA MISTA (Vegan)	***7.90 €***
Mixed salad	
INSALATA DI RUCOLA CON POMODORINI E PARMIGIANO	***13.50 €***
Arugula salad with cherry tomatoes and shaved Parmesan	
INSALATA CORTILE	***14.50 €***
House-style salad	

ZUPPE/SOUPS

CREMA DI POMODORO	***8.00 €***
Cream of tomato soup	
MINESTRONE DI VERDURE (Vegan)	***8.00 €***
Vegetable soup	

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PASTA/DISHES

Gluten-free pasta available upon request

SPAGHETTI AL POMODORO E BASILICO (Vegan)	***12.50 €***
With tomato sauce and fresh basil	
SPAGHETTI CON AGLIO, OLIO & PEPERONCINO (mildly spicy) (Vegan)	***12.50 €***
With garlic, olive oil, and chili	
PENNE ALL'ARRABBIATA (Vegan)	***12.50 €***
With a spicy tomato-garlic sauce	
SPAGHETTI ALLA CARBONARA	***14.50 €***
With pancetta and egg yolk (prepared with or without cream)	
TORTELLINI CON PANNA E PROSCIUTTO	***15.50 €***
With ham and cream sauce	
HOMEMADE TAGLIERINI ALLA FRIULANA	***18.50 €***
With Gorgonzola sauce and Parma ham	
HOMEMADE TAGLIATELLE BELLA DONNA	***19.50 €***
With beef tenderloin strips, capers, and olives	

FISH DISHES

SCAMPI AI FERRI	***29.50 €***
Grilled jumbo prawns	
SURF & TURF	***35.00 €***
Grilled jumbo prawns and beef tenderloin medallions	

You can find a selection of fresh daily fish in our display case.

MEAT/DISHES

SCALOPPINE ALLA GRIGLIA	***25.50 €***
Grilled veal medallions	
PICCATA LOMBARDA	***26.50 €***
Veal medallions in a lemon-butter sauce	
SALTIMBOCCA ALLA ROMANA	***27.50 €***
Veal medallions with Parma ham and sage	
STRACCETTI DI MANZO AI FERRI SU INSALATA DI RUCOLA	***36.00 €***
Grilled beef tenderloin strips with garlic and rosemary (slightly spicy), served on a bed of arugula salad	
FILETTO DI MANZO ALLA GRIGLIA	***36.00 €***
Grilled beef tenderloin	
FILETTO DI MANZO AL PEPE VERDE	***38.50 €***
Beef tenderloin with green Madagascar peppercorns	

All fish and meat dishes are served with a side of seasonal vegetables.

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PIZZA ⌀ 30cm

PIZZA PANE ROSSA 30 ⌀ 6.50 €
With tomato sauce

PIZZA MARGHERITA 30 ⌀ 11.50 €
With tomato sauce and fior di latte mozzarella

PIZZA SALAME 30 ⌀ 13.50 €
With tomato sauce, fior di latte mozzarella, and salami

PIZZA PROSCIUTTO 30 ⌀ 13.50 €
With tomato sauce, fior di latte mozzarella, and cooked ham

PIZZA CAPRICCIOSA 30 ⌀ 14.50 €
With tomato sauce, fior di latte mozzarella, ham, salami, mushrooms, artichokes, and olives

PIZZA GORGONZOLA 30 ⌀ 14.90 €
With tomato sauce, fior di latte mozzarella, and Gorgonzola

PIZZA CON PROSCIUTTO DI PARMA E RUCOLA 30 ⌀ 15.50 €
With tomato sauce, fior di latte mozzarella, arugula, and Parma ham

PIZZA CON TARTUFO NERO 30 ⌀ 19.50 €
(Without tomato sauce) with fior di latte mozzarella and freshly shaved black truffles

Upon request, we can also prepare your pizza with gluten-free dough.

CHEESE

PARMIGIANO 8.50 €
Hard cheese

GORGONZOLA 8.50 €
Blue-veined cheese

FORMAGGIO MISTO 12.50 €
Assorted cheese platter

DESSERTS

TIRAMISU (non-alcoholic) 7.90 €
Homemade

CREMA CATALANA 7.90 €
Homemade

SEMIFREDDO ALLA NOCCIOLA 7.90 €
Homemade hazelnut semifreddo (semi-frozen nougat-flavored dessert)

Vegetarian, vegan. Please feel free to speak to our staff regarding any allergies, intolerances, special requests, or other concerns.
Enviar comentarios

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BEVANDE ANALCOLICHE/ALKOHOLFREI GETRÄNKE

ACQUA MINERALE GASSATA-FIORDILINO			**0,25l**	**3,10 €**
ACQUA MINERALE GASSATA-FIORDILINO			**0,50l**	**3,90 €**
ACQUA MINERALE GASSATA-FIORDILINO			**0,75 l**	**6,90 €**
ACQUA MINERALE NATURALE-FIORDILINO			**0,25l**	**3,10 €**
ACQUA MINERALE NATURALE-FIORDILINO			**0,50l**	**3,90 €**
ACQUA MINERALE NATURALE-FIORDILINO			**0,75 l**	**6,90 €**
ACQUA MINERALE PELLEGRINO	**0,50 l**	**4,50 €**	**0,75 l**	**7,50 €**

ORANGENSAFT		**0,2l**	**3,80 €**
COCA COLA*, COCA COLA ZERO*	**0,2 l / 2,80 €**	**0,4l**	**4,90 €**
FANTA	**0,2 l / 2,80 €**	**0,4l**	**4,90 €**
APFELSAFT	**0,2 l / 2,80 €**	**0,4l**	**4,90 €**
SCHWEPPES **Tonic Water oder Lemon**		**0,2l**	**3,90 €**
APFELSAFTSCHORLE		**0,4l**	**4,90 €**
JOHANNISBEERSCHORLE		**0,4l**	**4,90 €**
COLA MIX* **Coca Cola-Fanta**		**0,4l**	**4,90 €**

Mit Koffein* Mit Chinin**

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BIRRE/BIERE

KÖNIG PILSENER		**0,33l**	**4,80 €**
HELLES	**HB**	**0,4l**	**4,80 €**
Von Fass			
HEFEWEISSBIER	**HB**	**0,5l**	**5,50 €**
Normal, Leicht oder Alkoholfrei			

BEVANDE CALDE/WARME GETRÄNKE

ESPRESSO	**3,10 €**
TASSE CAFFÈ	**3,10 €**
ESPRESSO MACCHIATO	**3,30 €**
ESPRESSO DEKA	**3,50 €**
Koffeinfrei	
ESPRESSO DOPPIO	**6,50 €**
CAPPUCCINO	**4,50 €**
ESPRESSO AFFOGATO	**5,50 €**
Mit Vanilleeis	
CAFFÈ LATTE	**5,80 €**
EPRESSO CORRETTO	**6,50 €**
Grappa,Amaretto,Sambuca	
TEE	**2,90 €**
Verschiedene Sorten	

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DIGESTIVI/DIGESTIF

AMARO AVERNA	**0,2cl**	**6,50 €**
AMARO RAMAZZOTTI	**0,2cl**	**6,50 €**
FERNET BRANCA	**0,2cl**	**6,50 €**
SAMBUCA MOLINARI	**0,2cl**	**6,50 €**
AMARETTO DI SARONNO	**0,2cl**	**6,50 €**
LIMONCELLO	**0,2cl**	**6,50 €**
VECCHIA ROMAGNA	**0,2cl**	**6,90 €**
GRAPPA DELLA CASA	**0,2cl**	**6,50 €**
GRAPPA MOSCATO	**0,2cl**	**7,50 €**
GRAPPA BRUNELLO (BARRIQUE)	**0,2cl**	**7,50 €**
GRAPPA AMARONE (BARRIQUE)	**0,2cl**	**7,50 €**
JACK DANIEL'S WHISKEY	**0,4cl**	**8,50 €**
CHIVAS REGAL SCOTCH WHISKEY	**0,4cl**	**8,50 €**

LONGDRINKS,COCKTAILS

NEGRONI **12,00 €**
Gin,Rote Wermut,Campari Bitter

GIN & TONIC **13,50 €**
Tangueray London Gin und Schweppes Tonic Water

JACK & COLA **13,50 €**
Jack Daniel's Whiskey-Cocacola