

UNLIMITED BUBBLES \$10

bellini: peach purée, prosecco  
puccini: raspberry purée, prosecco  
risdini: strawberry purée, prosecco

BLOODY MARYS \$10

classic bloody mary  
bloody italian  
san marzano tomato

## BRUNCH SPECIALTIES

all entrées are served with roasted potatoes and a basket of housemade sweet focaccia & polenta muffins

two eggs any style*, roasted pepper potato hash, housemade fennel sausage	21
eggs benedict with prosciutto three poached eggs, rustic italian bread, hollandaise sauce	23
lobster with scrambled eggs 1 lb. lobster, arugula salad	32
pancetta bacon & three cheese fritatta housemade burrata mozzarella, provolone, parmesan	22
goat cheese omelette chevre goat cheese, arugula	22
breakfast pizza*, fried egg, guanciale, pancetta bacon, pecorino cheese	26

### SIDES \$6

crispy bacon - prosciutto di parma - prosciutto cotto  
roasted pepper potato hash

## INSALATA GRANDE

tuscan chopped chicken salad*, roasted peppers, farro, pecorino cheese, arugula, radicchio, walnuts, lemon vinaigrette	23
marilena salad with chicken arugula, pecorino, berries, pear, walnut	23
yellowfin tuna niçoise salad*, haricots verts, dijon potatoes, tomato, roasted baby beets, hardboiled egg	27
lobster salad, friselle bread, tomatoes, red onion, beldi black olives	34
filet mignon salad*, market vegetables, baby heirloom carrots, toasted hazelnuts, herb yogurt	32

## OUR SIGNATURE THIN CRUST PIZZA

margherita, burrata mozzarella, pomodoro	26
humboldt fog goat cheese & fried artichoke, seasonal greens	27
a lot of pepperoni & arugula, burrata mozzarella	27
meatballs, aged provolone, burrata mozzarella	27
supreme, prosciutto, pepperoni, housemade fennel sausage, prosciutto cotto, peppers, olives	29
housemade fennel sausage & roasted peppers	29
prosciutto di parma & arugula, burrata mozzarella	27
hen of the woods & portobello mushroom burrata mozzarella, parmesan cream	26
pesto & broccoli rabe, almond, pine nut & basil pesto	26

 @trattoriadellarte

please inform us about any allergies before ordering  
vegan cheese always available

## VEGETABLE ANTIPASTO TABLE

selection of: three 22 | six 32  
add housemade burrata mozzarella: 6

our antipasto make for great sides | ask about additional vegetables  
vegetables will come & go seasonally

- roasted heirloom carrots
- sautéed broccoli rabe
- sautéed spinach
- roasted seasonal mushrooms, caramelized onion, thyme
- parmesan potato gratin
- sicilian eggplant caponata a sweet & sour eggplant dish
- warm roasted vegetables & quinoa, pine nut
- roasted beets
- roasted cauliflower steaks, golden raisin, almond, parmesan
- zucchini parmigiana

🔥 served warm

## APPETIZERS & SMALL PLATES

12 vegetable ribollita soup, poached egg, parmesan	13
stracciatella chicken soup, spinach, poached egg	14
seasonal house salad arugula, radicchio, pomegranate, shaved parmesan	14
real italian caesar salad, pancetta chip	15
roasted beet & goat cheese salad, baby kale, medley of seeds, walnuts	15
cacio e pepe shoestring fries	12
burrata caprese, tomato, pesto	18
specialità! roman fried artichokes alla giudea	16
braised octopus & calamari	16
shrimp cocktail	21
* bowl of meatballs, sunday gravy	10
italian sausage & peppers	15
prosciutto plate	16

## CLASSIC PASTAS

(whole-grain farro or gluten-free pasta available)

spaghetti & white clam sauce	28
spaghetti carbonara, guanciale, pancetta bacon, pecorino cheese, egg	24
lobster spaghetti carbonara*, guanciale, pancetta bacon, pecorino cheese, egg	32

## ARTISAN PASTAS

(made in-house daily)

pesto ravioli alla brando, ricotta, spinach & pecorino stuffed pasta, basil pesto, roasted tomato, shaved parmesan cheese	26
tordelli bolognese, meat-filled ravioli; three meat ragu	27
dell'arte's 101 layer lasagna bolognese	28
* burrata ravioli, pomodoro, cherry tomatoes	25
seafood pappardelle, shrimp, scallop, calamari, white fish	28

## ENTRÉES

yellowfin tuna burger, balsamic glaze, cacio e pepe shoestring fries	23
diver scallops seared* spaghetti squash, cranberry beans, guanciale	33
ora king salmon*, avocado trapanese, toasted almonds, citrus salad	29
yellowfin tuna steak balsamic glazed*, julienne zucchini & yellow squash	29
vegetarian ossobuco portobello mushroom parmigiana pecorino polenta	28
roasted chicken, housemade sausage, potatoes, peppers	29
chicken milanese, arugula, fennel & tomato salad	27
chicken pepperoni parmigiana, burrata mozzarella	28
veal scaloppine piccata, braised artichokes, citrus beurre blanc	30