

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 14
arugula, radicchio, pomegranate, shaved parmesan
- real italian caesar salad, pancetta chip 15
- roasted beet & goat cheese salad, 15
baby kale, medley of seeds, walnuts
- 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

OUR SIGNATURE THIN CRUST PIZZA

(available after 7:45PM)

- margherita, burrata mozzarella, pomodoro, basil 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, 29
prosciutto cotto, peppers, olives
- housemade fennel sausage & roasted peppers 29
- prosciutto di parma & arugula, burrata mozzarella 27
- hen of the woods & portobello mushroom 26
burrata mozzarella, parmesan cream
- pesto & broccoli rabe, almond, pine nut & basil pesto 26

in order to allow our guests enough time to get to the theater, our kitchen
is unable to prepare pizzas between 5:30 pm - 7:45 pm

INSALATA GRANDE

- lobster salad, friselle bread, heirloom tomatoes, red onion, 36
kalamata olives, red wine vinegar, olive oil
- * filet mignon salad*, market vegetables, baby heirloom carrots, 33
toasted hazelnuts, herb yogurt

CLASSIC PASTAS & RISOTTO

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

- yellow squash & zucchini spaghetti, pecorino, gremolata bread crumbs 26
- spaghetti & white clam sauce 30
- lobster* spaghetti carbonara*, guanciale, 36
pancetta bacon, pecorino cheese, egg
- seafood risotto, lobster, scallops shrimp, clams, octopus, calamari 36

ARTISAN PASTAS

(made in-house daily)

FIRST TIME IN AMERICA!

"I still can't get over the Testaroli! It is an exquisite dish!"

 BEN GROSSMAN

- testaroli with pesto 25
- pesto ravioli alla brando, ricotta, spinach & pecorino stuffed pasta, 30
basil pesto, roasted tomato, shaved parmesan cheese
- tordelli bolognese, meat-filled ravioli; three meat ragu 32
- * **dell'arte's 101 layer lasagna bolognese** 32
- burrata ravioli, pomodoro, cherry tomatoes 28
- seafood pappardelle, shrimp, scallop, calamari, white fish 30
- ENTRÉES**
- diver scallops seared 37
spaghetti squash, borlotti beans, guanciale
- vegetarian ossobuco portobello mushroom parmigiana 30
pecorino polenta
- organic chicken cacciatore, housemade sausage, potatoes, peppers 31
- chicken milanese, arugula, fennel & tomato salad 29
- chicken pepperoni parmigiana, burrata mozzarella 31
- * braised three-bone short rib, pecorino polenta 38
- veal scaloppine piccata, braised artichokes, citrus beurre blanc 32
- calf's liver alla veneziana*, caramelized onions, pecorino polenta 29
- center-cut filet mignon*, 8 oz, cacio e pepe shoestring fries 47

MARKET FISH

fish available simply grilled

- salmon*, butternut squash puree, braised greens 33
- yellowfin tuna steak balsamic glazed 36
julienne zucchini & yellow squash
- red snapper livornese 38
tomato, caper berry, beldi black olive, lemon gremolata
- baked red snapper with artichoke hash 38
parsley potatoes, herbed bread crumbs
- whole dover sole, parsley potato, mugnaia butter sauce MP
- branzino al forno, grilled vegetables 38

CHOP SPECIALTIES

- veal chop parmigiana, burrata mozzarella 50
- veal chop milanese, arugula, fennel & tomato salad 50
- veal chop grilled, porcini mushroom sauce 52

   @trattoriadellarte

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

TRATTORIA

DELL'ARTE

SUNDAY BRUNCH PARTY
COMPLIMENTARY PROSECCO, FRESH
BAKED PASTRIES & A BIG SMILE
11:00AM - 3:00PM

WE TAKE PRIDE IN SOURCING
LOCAL VEGETABLES,
ANTIBIOTIC-FREE MEATS,
AND SUSTAINABLE SEAFOOD
WHENEVER POSSIBLE.

DINNER

Relax... You're in the hands of the Fireman Hospitality Group
Direttore Generale: Brandon Fay Culinary Director: Brando DeOliveira Maestro Di Cucina: Anthony Acinapura