

## 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, prosciutto cotto, peppers, olives 29
- 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, kalamata olives, red wine vinegar, olive oil 36
- \* filet mignon salad\*, market vegetables, baby heirloom carrots, toasted hazelnuts, herb yogurt 33

## 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, pancetta bacon, pecorino cheese, egg 36
- 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, basil pesto, roasted tomato, shaved parmesan cheese 30
- 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

- vegetarian ossobuco portobello mushroom parmigiana 30  
pecorino polenta
- roasted chicken, 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

- seared diver scallops\* 37  
corn & basil risotto, roasted tomatoes, parmesan cheese
- ora king salmon\*, avocado trapanese, toasted almonds, citrus salad 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