

LUNCH PRIX-FIXE

served monday through friday
please select one from each course: 27.95

APPETIZERS

tomato caprese

ricotta salata, sweet onion, olive oil

12 vegetable ribollita soup
parmesan

market greens salad
parmesan

ENTRÉES

branzino

braised lentils, grilled vegetables

seafood risotto

scallops, shrimp, calamari, octopus

grilled chicken paillard

roasted seasonal vegetables gorgonzola

burrata ravioli

pomodoro, cherry tomatoes

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, 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

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, heirloom tomatoes, red onion, kalamata olives	34
filet mignon salad*, market vegetables, baby heirloom carrots, toasted hazelnuts, herb yogurt	32

📷🐦📘 @trattoriadellarte

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

CLASSIC PASTAS

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

spaghetti & white clam sauce	28
spaghetti carbonara, guanciale, pancetta bacon, pecorino cheese, egg	24
yellow squash & zucchini spaghetti, pecorino, gremolata bread crumbs	24
<i>lobster</i> spaghetti carbonara*, guanciale, pancetta bacon, pecorino cheese, egg	32

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 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

MARKET FISH

fish available simply grilled

salmon*, butternut squash puree, braised greens 29

yellowfin tuna steak balsamic glazed, julienne zucchini & yellow squash 29

red snapper livornese 32
tomato, caper berry, beldi black olive, lemon gremolata

baked red snapper with artichoke hash 32
parsley potatoes, herbed bread crumbs

whole dover sole, parsley potato, mugnaia butter sauce MP

ENTRÉES

diver scallops seared 33
spaghetti squash, borlotti beans, guanciale

vegetarian ossobuco portobello mushroom parmigiana 28
pecorino polenta

yellowfin tuna burger, balsamic glaze, cacio e pepe shoestring fries 23

organic chicken cacciatore, housemade sausage, potatoes, peppers 29

chicken milanese, arugula, fennel & tomato salad 27

chicken pepperoni parmigiana, burrata mozzarella 28

* braised three-bone short rib, pecorino polenta 38

veal scaloppine piccata, braised artichokes, citrus beurre blanc 30

calf's liver alla veneziana, caramelized onions, pecorino polenta 28

center-cut filet mignon*, 8 oz, cacio e pepe shoestring fries 47

CHOP SPECIALTIES

veal chop parmigiana, burrata mozzarella 50

veal chop milanese, arugula, fennel & tomato salad 50

veal chop grilled, porcini mushroom sauce 52

OUR SIGNATURE THIN CRUST PIZZA

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

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.

LUNCH

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