

## 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, cherry tomatoes, shaved parmesan                     |    |
| real italian caesar salad, pancetta chip                                 | 15 |
| roasted beet & goat cheese salad,<br>baby kale, medley of seeds, walnuts | 15 |
| cacio e pepe shoestring fries  | 12 |
| burrata caprese, tomato, pesto   | 18 |
| <b>specialità!</b> 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,<br>pecorino cheese, arugula, radicchio, walnuts, lemon vinaigrette | 23 |
| marilena salad with chicken<br>arugula, pecorino, berries, pear, walnut   | 23 |
| yellowfin tuna niçoise salad*, haricots verts, dijon potatoes, tomato,<br>roasted baby beets, hardboiled egg              | 27 |
| lobster salad, friselle bread, heirloom tomatoes, red onion,<br>kalamata olives   | 34 |
| filet mignon salad*, market vegetables, baby heirloom carrots,<br>toasted hazelnuts, herb yogurt                          | 32 |

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

## ARTISAN PASTAS

(made in-house daily)

|  |    |
|--|----|
| pesto ravioli alla brando, ricotta, spinach & pecorino stuffed pasta,<br>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

|   |    |
|---|----|
| seared diver scallops*<br>butternut squash risotto, toasted pumpkin seeds, robiola cheese | 33 |
| salmon*, roasted market vegetables, quince puree  | 29 |
| yellowfin tuna steak balsamic glazed*, julienne zucchini & yellow squash                  | 29 |
| red snapper livornese<br>tomato, caper berry, beldi black olive, lemon gremolata          | 32 |
| baked red snapper with artichoke hash<br>parsley potatoes, herbed bread crumbs            | 32 |
| whole dover sole, parsley potato, mugnaia butter sauce                                    | MP |

## ENTRÉES

|  |    |
|--|----|
| vegetarian ossobuco portobello mushroom parmigiana<br>pecorino polenta | 28 |
| yellowfin tuna burger, balsamic glaze, cacio e pepe shoestring fries   | 23 |
| roasted chicken, housemade sausage, potatoes                           | 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,<br>panchetta, peppers, olives | 29 |
| housemade fennel sausage & roasted peppers  | 29 |
| prosciutto di parma & arugula, burrata mozzarella                                       | 27 |
| hen of the woods & portobello mushroom<br>burrata mozzarella, parmesan cream            | 26 |
| pesto & broccoli rabe, almond, pine nut & basil pesto                                   | 26 |