

## 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, 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

## INSALATA GRANDE

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

📷🐦📘 @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
- lobster spaghetti carbonara\*, guanciale, 32  
pancetta bacon, pecorino cheese, egg

## 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, 26  
basil pesto, roasted tomato, shaved parmesan cheese

- \* 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\* 33  
corn & basil risotto, roasted tomatoes, parmesan cheese

- salmon\*, avocado trapanese, toasted almonds, citrus salad 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

- vegetarian ossobuco portobello mushroom parmigiana 28  
pecorino polenta

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

- roasted chicken, 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, 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