

BRUNCH

ANTIPASTI

Please visit the Antipasti Bar. Over 30 hot & cold antipasti are prepared daily.

MOZZARELLA & OTHER CHEESES

OUR OWN MOZZARELLA (COW'S MILK)

with beefsteak tomatoes
with prosciutto di Parma

BURRATA (CREAM-FILLED MOZZARELLA)

with beefsteak tomatoes
with prosciutto di Parma

IMPORTED BUFFALO MOZZARELLA

with beefsteak tomatoes
with prosciutto di Parma

SPECIALITÀ! MOZZARELLA MISTA

a selection of house made and imported mozzarellas with beefsteak tomatoes for the table

Burrata (cream filled mozzarella)
Buffalo Mozzarella

Our Own Mozzarella
Fresh Ricotta

CURED MEATS

 Served Warm

PROSCIUTTO DI PARMA (Italy)

PROSCIUTTO LA QUERCIA ORGANIC (Iowa)

SPECK (Italy) smoked prosciutto

BRESAOLA DELLA VALTELLINA (Italy)

mountain air-dried beef

MORTADELLA (Italy)

smoked sausage with pistachio nuts

SOPRESSATA (Italy)

spicy salami with hints of pepper and garlic

add three eggs scrambled and roasted potatoes to any cured meats

OUR OWN FENNEL SAUSAGE AND HOLLAND PEPPERS

plum tomato sauce

A BOWL OF MEATBALLS

SALUMI MISTI

A platter of our most popular meats

Prosciutto di Parma
Speck

Sopressata
Bresaola

Mortadella

VEGETABLES

SICILIAN EGGPLANT CAPONATA

sweet & sour eggplant, capers, olives, golden raisins

RED & YELLOW PEPPERS

fire roasted with sweet basil

CARAMELIZED FENNEL

roasted with butterbean honey, anise seeds

WHOLE WHEAT ARTICHOKE COUS COUS

tomatoes, peppers

CIPOLLINI ONIONS

balsamic glaze

ROASTED PORTOBELLO MUSHROOM

crispy herbs

BROCCOLI RABE & GOLDEN RAISINS

GRILLED ASPARAGUS SPEARS

FRIED CAULIFLOWER PARMESAN

CAULIFLOWER STEAK AMANDINE

SCALLOPED POTATO GRATINATA

caramelized onion & Fontina cheese

BRAISED STUFFED ARTICHOKE OREGANATA

SPECIALITÀ! ARTICHOKE ALLA GIUDEA

FOUR VEGETABLE ANTIPASTO

your choice from our antipasto bar

SEAFOOD

SHRIMP COCKTAIL VIAREGGIO

fruit & vegetable crudité

LOBSTER COCKTAIL

two sauces

SHRIMP & GEORGES BANK SCALLOPS

citrus vinaigrette

SPECIALITÀ! LOBSTER BURRATA

asparagus, lemon sea salt

STEAMED MUSSELS BIANCA

white wine herb sauce

STEAMED MUSSELS LIGURIAN

tomato, pesto Genovese

STEAMED MANILA CLAMS BIANCA

white wine herb sauce

MANILA CLAMS CIOPPINO

plum tomato-shellfish broth

SOUPS

RIBOLLITA SOUP

thick vegetable Tuscan style

STRACCIATELLA CHICKEN SOUP

poached egg, baby spinach, Pecorino Romano

SALADS

TRATTORIA SALAD

baby arugula, fava beans, sweet peas, tomato & Parmigiano Reggiano

BEET & ASPARAGUS SALAD

red & gold beets, Bergamo gorgonzola

OUR SIGNATURE THIN CRUST PIZZA

All available with 100% whole grain Kamut flour

11" 18"

BUFFALO MARGHERITA

buffalo mozzarella, cherry tomatoes, tomato & basil

BURRATA FRESCA

"white pizza" our own burrata, baby arugula & oven roasted tomato

DOUBLE PEPPERONI & BABY ARUGULA

imported & domestic pepperoni, aged balsamic vinegar, parmigiano

FENNEL SAUSAGE AND ROASTED PEPPERS

our own mozzarella & tomato

PROSCIUTTO & BABY ARUGULA

our own mozzarella, aged balsamic vinegar, parmigiano

ARTICHOKE, WILD MUSHROOMS, EGGPLANT & PEPPERS

(vegetarian) our own mozzarella & tomato

LOBSTER, SHRIMP & CRABMEAT

our own mozzarella, roasted peppers, zucchini, pomodoro

BRUNCH

Served with a basket of fruit, sweet foccacia, ciabatta & Sardinian flat bread.

THREE EGGS

- SCRAMBLED EGGS WITH SHRIMP** caramelized onions & roasted potatoes.....
- SCRAMBLED EGGS WITH SMOKED SCOTTISH SALMON** caramelized onions & roasted potatoes.....
- SCRAMBLED EGGS WITH ITALIAN SAUSAGE** caramelized onions & roasted potatoes.....
- EGGS BENEDICT WITH PROSCIUTTO DI PARMA**.....
- EGGS BENEDICT WITH SMOKED SCOTTISH SALMON**.....
- STRACCHINO CHEESE PANCETTA OMELETTE** with herbs.....
- OPEN FACED VEGETABLE MOZZARELLA OMELETTE** with fried zucchini, mushrooms & peppers.....

INSALATE DELL'ARTE

- CHEF'S SALAD**.....
roast chicken, prosciutto cotto, buffalo mozzarella, Boucheron goat cheese, eggs,
grape tomatoes, grilled corn, baby arugula, iceberg lettuce
- CHICKEN CAPRESE**.....
buffalo mozzarella, beefsteak tomatoes, mesclun greens, roasted peppers, olives
- SHRIMP CAPRESE**.....
buffalo mozzarella, beefsteak tomatoes, mesclun greens, roasted peppers, olives
- LOBSTER COBB SALAD**.....
pancetta, avocado, egg, iceberg lettuce, radicchio, arugula, fine herbs
- TWO TUNA NICOISE SALAD**.....
yellowfin tuna (seared rare), marinated sicilian tuna, asparagus, baby greens, olives, eggs, red onions, potatoes
- DELL' ARTE FILET MIGNON SALAD**.....
beets, tomato, eggs, avocado, pancetta, Bergamo gorgonzola, iceberg lettuce
- FILET OF SALMON**.....
artichoke couscous, mint tabbouleh, toasted pinenuts, roasted butternut squash, fine herbs

PASTA

Half Full

- SPECIALITÀ! LOBSTER RISOTTO** shrimp, clams and mussels.....
- EGGPLANT PAPPARDELLE** roasted eggplant, pomodoro sauce, imported ricotta sarda cheese.....
- ORECCHIETTE PUGLIESE**.....
handmade "little ears" pasta, broccoli rabe, aged Pecorino Romano, herbed bread crumbs
- TORDELLI BOLOGNESE**.....
housemade pasta filled with porcini mushroom & veal, served with a wild boar ragu
- GRAMIGNA AND SAUSAGE** fresh curly strand pasta, tomato & Pecorino Romano.....
- CACIO E PEPE** whole grain Kamut spaghetti, aged Pecorino Romano, fresh ricotta, red pepper.....
- SPAGHETTI & CLAMS** choice of white or red sauce.....
- SPAGHETTI ALLA CHITARRA WITH JUMBO LUMP CRABMEAT & SHRIMP** sea urchin butter sauce.....

ENTRÉES

- SPECIALITÀ! VEAL STEAK GORGONZOLA** Bergamo gorgonzola sauce & zucchini.....
- CHICKEN PARMIGIANA** with buffalo mozzarella.....
- CHICKEN PAILLARD** baby arugula, roasted cherry tomatoes.....
- YELLOWFIN TUNA** wbalsamic glazed with warm corn lentil salad.....
- SLICED SIRLOIN STEAK TOSCANA** hen of the woods & shiitake mushrooms, soft polenta.....
- VEAL SCALLOPINE MARSALA** abalone & maitake mushrooms, italian corn pudding.....
- VEAL STEAK MILANESE** with fennel & baby arugula.....
- VEAL STEAK VALDOSTANA** prosciutto di parma, fontina cheese.....
- OUR FAMOUS VEAL CHOP PARMIGIANA**.....

The Fireman Hospitality Group - a family owned restaurant

Private dining rooms available. For our guests with food allergies, please feel free to make special requests.

18% gratuity is added to parties of 8 or more.

General Manager: Brandon Fay * Culinary Director: Brando DeOliveira * Executive Chef: Rene Canales * www.thefhg.com
www.TrattoriaDellArte.com

SPECIALITÀ! The result of our chefs seeking out, discovering and actually cooking in local kitchens with "Mom and Pop" in many different regions of Italy.