

BRUNCH

Scrambled Eggs With Applewood Smoked Bacon* 22
Breakfast Potatoes With Roasted Red Peppers

(V) Goopy Cheese Omelet* 22
Cheddar, Parmesan, Mozzarella, Breakfast Potatoes

Eggs Benedict* 23
Prosciutto Cotto Ham, Hollandaise, Breakfast Potatoes

Housemade Sausage With Eggs Any Style 25
Breakfast Potatoes With Roasted Red Peppers



Artichoke Frittata* 23

Waffle With Bacon & Eggs* 26
Maple Syrup

Nutella Chocolate Hazelnut Waffle 24
Fresh Banana, Hazelnut Crumbles, Whipped Cream

(V) Tony Bennet's Famous Thick-Cut
Cinnamon Raisin & Pecan French Toast 23
Fresh Strawberries, All-Natural Vermont Maple Syrup
& Chocolate Shavings

VEGETABLE ANTIPASTO BAR

PICK THREE VEGETABLES 27 | PICK FIVE VEGETABLES 38
SERVED WARM

Radicchio & Kale
Orange, Hazelnuts, Spicy Honey

Fregola Sarda
& Vegetable Ratatouille

Roasted Red Peppers
Anchovies & Smoked Scamorza

Caramelized Onion-Truffles Gratin

Butternut Squash
with Sage & Pomegranate

Cauliflower Milanese
Eggplant Caponata

Herb Roasted Mushrooms

Lemon Spinach

Sauteed Broccoli Rabe
Grilled Asparagus

Specialty
APPETIZERS

Italian Wedding Soup	18
Meatballs, Chicken, Farro	
Tomato Goat Cheese Bruschetta	18
Prosciutto Bruschetta	19
Short Rib Meatballs	Two 12 Four 22
(V) Roman Fried Artichokes Alla Giudia	26
Braised Italian Fennel Sausage	23

FRESH BAKED
WHOLE ITALIAN LOAF

Garlic Spread 10
Plain 8

CHARCUTERIE BOARD

for the table
prosciutto di parma, mortadella,
salami cacciatorini, salami
finocchiona, short rib meatball,
housemade burrata mozzarella,
truffle pecorino cheese, hazelnut
praline

42

SALADS

Little Gem Caesar Salad	19
(V) Caprese Salad Burrata Mozzarella, Avocado, Tomatoes	20
(V) Shaved Brussels Sprout Salad Pecorino Cheese, Marcona Almonds, Pistachios, Dried Cranberries	20
(V) Quinoa & Avocado Salad Orange, Cucumber, Dried Currants, Almonds	20
Add to any Salad	
Chicken Paillard 15 Grilled Salmon 19 Grilled Shrimp 16	
Special Salad!	
Shrimp Avocado Salad Fennel, Orange, Lemon Vinaigrette	38
Warm Chicken Salad Lemon Aioli, Little Gem Lettuce, Heirloom Tomatoes	33
Crab Cobb Salad Avocado, Fontina Cheese, Bacon, Egg, Tomato	40

- 100% WHOLE WHEAT KAMUT OR GLUTEN-FREE PASTA AVAILABLE -

SPECIALTY PASTA

Five Pomodoro Spaghetti Riccota Cheese 27	
Riccota Cheese	
Rigatoni Alla Vodka	30
Spaghetti Carbonara	30
Guancale Bacon, Pecorino Cheese, Egg	
(V) Housemade Tordelli Stuffed with Burrata Mozzarella	30

Dell'Arte 101 Layer Lasagna Bolognese	39
Spaghetti & Short Rib Meatballs	30
Tagliatelle Three Meat Ragu	30
Orecchiette with Porcini Mushrooms	32
Butternut Squash, Sausage	

Lobster Spaghetti Carbonara* Guanciale Bacon, Pecorino Cheese, Egg	42
Linguine with Shrimp & Clams White Wine Clam Sauce	38
Seafood Risotto Lobster, Clams, Shrimp, Calamari, White Fish	46

SEA

FISH IS AVAILABLE SIMPLY GRILLED

True North Canadian Salmon 40	Halibut Steak With Lobster Ravioli* 52	Dover Sole 40 Regular 58
Sicilian Ratatouille Crust, Lemon Spinach		Lemon Beurre Blanc, Asparagus
Mediterranean Branzino Al Forno 44	Shrimp Scampi 37	
Lemon Spinach		

LAND

OUR FAMOUS VEAL CHOPS ARE ALWAYS AVAILABLE

Chicken Milanese 39	Veal Piccata 46	3 Lamb Chops with Fusilloni Pasta and Lamb Ragu 48
Pearl Mozzarelline, Tomatoes, Basil, Arugula		
Classic Chicken Parmigiana 38	Eggplant Parmigiana 30	Prime Filet Mignon 56
Burrata Mozzarella		Roasted Potatoes, Barolo Mushroom Sauce
Lemon Roasted Chicken 39	Osso Bucco (Off the Bone) 42	New York Strip Steak 62
Peppers, Beurre Blanc		Roasted Potatoes, Barolo Mushroom Sauce

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES | 12

SIDE ORDER OF FIVE SPAGHETTI POMODORO | 13

PIZZA

GLUTEN FREE PIZZA CRUST - ADD 6.00

(V) Margherita Burrata, Pomodoro, Basil	28	(V) Four Seasons 30
A Lot Of Pepperoni 'Nduja Sausage, Spicy Honey		Mushroom, Artichoke, Broccoli Rabe, Roasted Pepper, Burrata
Prosciutto Di Parma & Arugula Burrata, Arugula & Fennel Salad	29	Sweet Fennel Sausage & Mushrooms 29
		Burrata

please inform us about any allergies

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

TRATTORIA DELL'ARTE BRUNCH



WE TAKE PRIDE IN SOURCING
LOCAL VEGETABLES,
ANTIBIOTIC-FREE MEATS,
AND SUSTAINABLE SEAFOOD
WHENEVER POSSIBLE.

Relax... You're in the hands of the Fireman Hospitality Group
Direttore Generale: Jeff Baskin **Culinary Director:** Brando DeOliveira **Maestro Di Cucina:** Andrea Lorenzi
Original artwork by Shelly Fireman, Mark Kostabi, Peter Max, Stanley Bliefeld, Jordan Steckel, David Korins and many more