

## NEGRONI BAR

- CLASSIC** .....20  
London Dry Gin, Campari, Carpano Antica Sweet Vermouth
- MEZCAL** ..... 20  
Salmiana Mezcal, Poli Sweet Vermouth, Campari
- GOLDEN** ..... 20  
Nolet's Gin, Poli White Vermouth, Suze, Assorted Edible Flowers

## SPRITZ BAR

- TRATTORIA SPRITZ** .....19  
Aperol Liqueur, Passion Fruit, Lime, Prosecco
- APEROL SPRITZ** .....19  
Aperol Liqueur, Prosecco, Club Soda
- ELDERFLOWER SPRITZ** .....20  
Gin, Elderflower, Yuzu, Basil, Prosecco

## CRAFT COCKTAILS

- HARRY'S BELLINI** .....17  
Fresh Peach, Prosecco Extra Dry
- OLD FASHIONED** .....20  
Woodford Reserve Bourbon, Bergamot, Chocolate Bitters
- ESPRESSO MARTINI** ..... 20  
Vanilla Vodka, Fresh Espresso, Dandelion, Chocolate
- SPICY MARGARITA** .....20  
Jalapeño Infused Tequila, Fresh Lime, Agave, Fresh Jalapeño
- CYNTHIA'S COSMO** .....20  
Grapefruit & Roses Ketel One Vodka, Fresh Lime, Yuzu Juice, Cranberry
- THE WORLD CUP** ..... 19  
Strawberry Gin, Cucumber, Mint, Lemon
- TEQUILA JUNGLE BIRD** .....21  
Pineapple infused Tequila, Aperol, Fresh Lime, Passion Fruit

## MOCKTAILS & 0 PROOF

- AMALFI SPRITZ** Orange, Elderflower, Rhubarb, Seltzer. . 12
- NEGRONI** Lapo's Non-Alcoholic Negroni .....12
- CHERRY BOMB** .....13  
Amarena Cherry Syrup, Fresh Lemonade, Mint
- BLOOD ORANGE SODA** ..... 7  
San Pellegrino
- ROSE LEMONADE** Fentimans ..... 7
- MEXICAN COCA COLA** Made With Brown Sugar . . . 7

## Beer & Hard Cider

- |   |   |
|---|---|
| <b>(DRAFT) STELLA ARTOIS</b> . 12<br>Lager (Belgium)      | <b>PERONI</b> ..... 10<br>Lager (Italy)                               |
| <b>(DRAFT) SINGLE CUT</b> . . . 12<br>Hazy IPA (New York) | <b>ALMOST FAMOUS TORCH &amp; CROWN</b> . . . 12<br>IPA (New York)     |
| <b>DOCS</b> ..... 11<br>Hard Cider (New York)             | <b>ATHLETIC BREWING</b> . 8.5<br>Non-Alcoholic Beer (Connecticut)     |
| <b>DUVEL</b> ..... 12<br>Belgian Golden Ale (Belgium)     | <b>MICHELOB ULTRA ZERO</b> ..... 9.5<br>Non-Alcoholic Beer (Missouri) |
| <b>AMSTEL</b> .....9<br>Light Lager (Netherlands)         |   |

## Sparkling

- glass | bottle
- 100 **COL DORATO PROSECCO** ..... 17 | 65  
NV Extra Dry Veneto, IT
- 108 **BRUT, NON-ALCOHOLIC** ..... 19  
NV Chardonnay Vinada (Spain) 200ml
- 109 **FRANCIACORTA BRUT ROSÉ** ..... 23 | 85  
NV C Castaldi (Lombardia) IT
- 102 **CHAMPAGNE BRUT** ..... 29  
NV Moët & Chandon (Reims) FR, 187ml

## Rose

- glass | quart | bottle
- 400 **ROSÉ CINSAULT, GRENACHE** . . . . 21 | 30 | 80  
2024 By Ott (Provence) FR
- 402 **ROSÉ NEGRAMARO** . . . . . 17 | 25 | 65  
2024 Calafuria Antinori (Puglia) IT

## White

- glass | quart | bottle
- 200 **PINOT GRIGIO** . . . . . 17 | 25 | 65  
2024 Zenato (Veneto) IT
- 229 **TIMORASSO** . . . . . 16 | 23 | 60  
2022 Tenuta San Giacomo (Piemonte) IT
- 203 **CHARDONNAY** . . . . . 19 | 28 | 80  
2024 Marimar Acero (Sonoma) CA
- 221 **CHARDONNAY** . . . . . 29 | 39 | 120  
2021 Au Bon Climat (Santa Barbara) CA
- 209 **SAUVIGNON BLANC** . . . . . 18 | 27 | 70  
2023 Tramin (Alto Adige) IT
- 213 **RIESLING** . . . . . 22 | 31 | 90  
2022 Domaine Schlumberger Grand Cru (Alsace) FR
- 211 **SANCERRE** . . . . . 24 | 36 | 95  
2024 Domaine Riffault "Cortem à Bâtis" (Loire) FR

## Red

- glass | quart | bottle
- 309 **BARBERA D'ASTI** . . . . . 16 | 23 | 60  
2022 Michele Chiarlo Le Orme (Piedmont) IT
- 335 **ROSSO DI MONTALCINO** . . . . . 17 | 26 | 68  
2024 Altesino (Toscana) IT
- 300 **CHIANTI CLASSICO RISERVA** . . . . 18 | 27 | 70  
2022 Nozzole (Toscana) IT
- 304 **PINOT NERO** . . . . . 27 | 38 | 110  
2022 Bosco Bruno (Toscana) IT
- 306 **CABERNET SAUVIGNON** . . . . . 22 | 31 | 90  
2022 Iconoclast (Napa) CA
- 301 **SUPER TUSCAN** . . . . . 25 | 35 | 105  
2023 Le Cupole Trinoro Rosso (Toscana) IT
- 320 **BAROLO** . . . . . 29 | 39 | 120  
2019 Perla Terra (Piedmont) IT
- 316 **BRUNELLO DI MONTALCINO** . . . . 29 | 39 | 120  
2021 Camigliano (Toscana) IT

Please ask your server for the full wine list.

# TRATTORIA DELL'ARTE

## Dinner



@trattoriadellarte

Relax... You're in the hands of the Fireman Hospitality Group

### Vegetable Antipasto Bar

PICK 3 VEGETABLES 27 | PICK 5 VEGETABLES 38

🔥 SERVED WARM

- 🔥 CAULIFLOWER MILANESE
- EGGPLANT CAPONATA
- 🔥 HERB ROASTED MUSHROOMS
- 🔥 SAUTEED BROCCOLI RABE
- GRILLED ASPARAGUS
- LENTILS

*Selections Change Seasonally*

### FRESH BAKED WHOLE ITALIAN LOAF

GARLIC SPREAD 10

PLAIN 8

### CHARCUTERIE BOARD

42

FOR THE TABLE

Prosciutto Di Parma, Mortadella,  
Spicy Soppressata,  
Salami Finocchiona, Short Rib Meatball,  
Burrata Mozzarella,  
Truffle Pecorino Cheese, Hazelnut Praline

### Specialty Pastas

- 100% whole wheat, kamut or gluten-free pasta available -

- POMODORO SPAGHETTI .....27  
*Riccota Cheese*
- RIGATONI ALLA VODKA .....30
- SPAGHETTI CARBONARA .....30  
*Guanciale Bacon, Pecorino Cheese, Egg*
- (V) HOUSEMADE RAVIOLI  
STUFFED with BURRATA .....29
- DELL'ARTE 101 LAYER LASAGNA BOLOGNESE ..39

- SPAGHETTI & SHORT RIB MEATBALLS .....30
- FETTUCCINE BOLOGNESE .....30
- LINGUINE & CLAMS .....34  
*White Wine Clam Sauce*
- CAVATELLI with SHORT RIB RAGU .....32
- LOBSTER SPAGHETTI CARBONARA\* .....MP  
*Guanciale Bacon, Pecorino Cheese, Egg*
- LOBSTER AGNOLOTTI .....MP

### APPETIZERS & SALADS

- ITALIAN WEDDING SOUP .....18  
*Meatballs, Chicken, Farro*
- TOMATO GOAT CHEESE BRUSCHETTA .....18
- PROSCIUTTO & BURRATA .....27
- SHORT RIB MEATBALLS ..... three 19  
additional 5
- (V) ROMAN FRIED ARTICHOKE ALLA GIUDIA .....19
- ROASTED SMOKED PEPPERS .....18
- LITTLE GEM CAESAR SALAD .....19
- (V) CAPRESE SALAD .....20  
*Burrata Mozzarella, Tomatoes*
- (V) SHAVED BRUSSELS SPROUT SALAD .....20  
*Pecorino Cheese, Marcona Almonds, Pistachios, Dried Cranberries*
- (V) QUINOA & AVOCADO SALAD .....20  
*Orange, Cucumber, Dried Currants, Almonds*

*Add to any Salad*

Chicken Paillard. . .15 Grilled Salmon. . .19  
Grilled Shrimp. . .16

### Special-Entrée-Salad!

- TRATTORIA'S CHICKEN COBB .....28  
*Avocado, Blue Cheese, Bacon, Egg, Tomato*

### PIZZA

*"Best Pizza in Town"* - NEW YORK MAGAZINE

- (V) MARGHERITA .....28  
*Burrata, Pomodoro, Basil*
- A LOT OF PEPPERONI .....29  
*Nduja Sausage, Spicy Honey*
- PROSCIUTTO DI PARMA & ARUGULA .....30  
*Burrata, Arugula & Fennel Salad*
- ALLA VODKA .....29  
*Vodka Sauce, Fiore di Latte*

Gluten free pizza crust - add 6.00



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

### SEA

- TRUE NORTH CANADIAN SALMON .....39  
*Lentils, Avocado Purée*
- MEDITERRANEAN BRANZINO AL FORNO .....44  
*Roasted Peppers, Onions, Olives*
- SHRIMP SCAMPI .....37  
*Pecorino Polenta*
- DOVER SOLE .....*Petit* 40 | *Regular* 58  
*Lemon Beurre Blanc, Asparagus*

### LAND

SIDE ORDER OF SPAGHETTI POMODORO | 13

- CHICKEN MILANESE .....39  
*Pearl Mozzarelline, Tomatoes, Basil, Arugula*
- CLASSIC CHICKEN PARMIGIANA .....38  
*Burrata Mozzarella*
- CHICKEN PEPPERONI PARMIGIANA .....42  
*Burrata Mozzarella*
- LEMON ROASTED CHICKEN .....39  
*Peppers, Beurre Blanc*
- VEAL PICCATA .....46  
*Lemon Butter Sauce, Capers, Artichokes*
- LAMB OSSO BUCO .....48  
*Peccorino Polenta*
- EGGPLANT PARMIGIANA .....30
- PRIME FILET MIGNON .....62  
*Roasted Potatoes, Barolo Mushroom Sauce*
- NEW YORK STRIP STEAK .....69  
*Roasted Potatoes, Barolo Mushroom Sauce*

*all our chicken is organic*

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES | 12

### SPECIALTY VEAL CHOPS

- VEAL CHOP PARMIGIANA  
*Burrata Mozzarella*  
63  
add pepperoni . . .3
- VEAL CHOP MILANESE  
*Pearl Mozzarelline, Tomatoes,  
Basil, Arugula*  
63
- GRILLED CENTER CUT VEAL CHOP  
*Barolo Mushroom Sauce*  
67

Head Chef: Andrea Lorenzi | Direttore Generale: Jeff Baskin | Culinary Director: Brando DeOliveira