

ITEMS SUBJECT TO CHANGE

TRATTORIA
DELL'ARTE

CHAMPAGNE TOAST

ANTIPASTO FOR THE TABLE
CHEF'S SELECTION OF ITALIAN SPECIALTIES

APPETIZER

choose one

BURRATA MOZZARELLA & COUNTRY TERRINE
prosciutto di parma, fig jam, brioche toast

JUMBO LUMP CRAB SALAD
cucumber-apple vinaigrette

FRIED ARTICHOKEs ALLA GIUDEA
lemon aioli

NONNA PERLA'S MEATBALLS
sunday gravy, crostini

LOBSTER & SEAFOOD RISOTTO

For Everybody

MAIN COURSE

choose one

LOBSTER WITH BLACK TRUFFLE GIANT FUSILLI

DOVER SOLE
beurre blanc, asparagus

GRILLED LANGOUSTINE PRAWNS
romesco sauce, roasted peppers julienne, farro

OUR CLASSIC VEAL CHOP PARMIGIANA
burrata mozzarella

CENTER-CUT FILET MIGNON
pecorino polenta, wild mushroom sauce

HOUSEMADE BURRATA RAVIOLI WITH FRESH BLACK TRUFFLE
porcini mushroom sauce

DESSERT

choose one

CANNOLI SICILIANA or TIRAMISU or VALRHONA CHOCOLATE MOUSSE

CHOCOLATE COVERED STRAWBERRIES

ITALIAN CHRISTMAS CAKE
panettone served with hazelnut sauce

ITEMS SUBJECT TO CHANGE