

TRATTORIA DELL'ARTE



(v) - VEGETARIAN

ALL DAY MENU

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

we love vegetarians

VEGETABLE ANTIPASTO BAR

selection changes seasonally

PICK 3 VEGETABLES 27 | PICK 5 VEGETABLES 38 | 🔥 SERVED WARM

🔥 Radicchio & Kale
Orange, Hazelnuts, Spicy Honey

🔥 Caramelized Onion-Truffles Gratin

🔥 Herb Roasted Mushrooms

🔥 Fregola Sarda
& Vegetable Ratatouille

🔥 Butternut Squash
with Sage & Pomegranate

🔥 Lemon Spinach

Roasted Red Peppers
Anchovies & Smoked Scamorza

🔥 Cauliflower Milanese

🔥 Sauteed Broccoli Rabe

Eggplant Caponata

Grilled Asparagus

APPETIZERS & SALADS

Italian Wedding Soup	Meatballs, Chicken, Farro	18	Little Gem Caesar Salad	19
Tomato Goat Cheese	Bruschetta	18	(V) Caprese Salad	Burrata Mozzarella, Avocado, Tomatoes 20
Prosciutto Bruschetta		19	(V) Shaved Brussels Sprout Salad	20
			Pecorino Cheese, Marcona Almonds, Pistachios, Dried Cranberries	
Short Rib Meatballs	Two 12 Four 22		(V) Quinoa & Avocado Salad	20
			Orange, Cucumber, Dried Currants, Almonds	
(V) Roman Fried Artichokes Alla Giudia		26		
Braised Italian Fennel Sausage		23	Chicken Paillard 15	Grilled Salmon 19
			Grilled Shrimp 16	

Special-Salad!

Shrimp Avocado Salad	Fennel, Orange, Lemon Vinaigrette	38	Warm Chicken Salad	33
			Lemon Aioli, Little Gem Lettuce, Heirloom Tomatoes	
	Crab Cobb Salad	40		
	Avocado, Fontina Cheese, Bacon, Egg, Tomato			

GLUTEN FREE PIZZA CRUST - ADD 6.00

PIZZA

“Best Pizza in Town”- NEW YORK MAGAZINE

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

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

SPECIALTY PASTAS

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

Five Pomodoro Spaghetti	27	Dell’Arte 101 Layer Lasagna Bolognese	39	Lobster Spaghetti Carbonara*	42
Ricotta Cheese				Guanciale Bacon, Pecorino Cheese, Egg	
Rigatoni Alla Vodka	30	Spaghetti & Short Rib Meatballs	30	Linguine with Shrimp & Clams	38
				White Wine Clam Sauce	
Spaghetti Carbonara	30	Tagliatelle Three Meat Ragu	30	Seafood Risotto	46
Guanciale Bacon, Pecorino Cheese, Egg				Lobster, Clams, Shrimp, Calamari, White Fish	
(V) Housemade Tordelli Stuffed with Burrata Mozzarella	30	Orecchiette with Porcini Mushrooms	32		
		Butternut Squash, Sausage			

SEA

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

LAND

SIDE ORDER OF SPAGHETTI POMODORO | 13

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

all our chicken is organic

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES | 12

SPECIALTY VEAL CHOPS

Veal Chop Parmigiana	Veal Chop Milanese	Grilled Center Cut Veal Chop
Burrata Mozzarella	Pearl Mozzarelline, Tomatoes,	Barolo Mushroom Sauce
63	Basil, Arugula	67
add pepperoni \$3	63	

VISIT FIREMAN HOSPITALITY GROUP’S SISTER RESTAURANT’S; REDEYE GRILL, ACROSS FROM CARNEGIE HALL, CAFE FIORELLO AT LINCOLN CENTER, AND BOND 45 IN TIMES SQUARE

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