

FRESH JUICES & SODAS

- FRESH ORANGE JUICE 7
- LEMONADE 7
- CUCUMBER LEMONADE..... 9.50
- PRESSED GREEN JUICE..... 12
- Sweet Apple, Cucumber, Lemon, Celery, Spinach, Kale, Parsley
- PRESSED PROBIOTIC LEMONADE..... 12
- Mango, Turmeric
- ICED TEA (PLAIN-T)6.50
- Classic Black, Decaf Hibiscus, Detox Lemon Ginger Mint (Caffeine Free)
- BLOOD ORANGE SODA 7
- San Pellegrino
- ROSE LEMONADE 7
- Fentimans
- MEXICAN COCA COLA 7
- Made With Brown Sugar

MOCKTAILS

- AMALFI SPRITZ..... 12
- Orange, Elderflower, Rhubarb, Seltzer
- NEGRONI 12
- Lapo's Non-Alcoholic Negroni
- CHERRY BOMB 13
- Amarena Cherries Syrup, Mint, Fresh Lemonade

CRAFT COCKTAILS

- HARRY'S BELLINI 17
- Fresh Peach, Prosecco Extra Dry
- BLOODY MARY..... 18
- Vodka, Tomato, Spices
- ESPRESSO MARTINI..... 20
- Vanilla Vodka, Fresh Espresso, Dandelion, Chocolate
- TRATTORIA SPRITZ..... 19
- Aperol Liquor, Passion Fruit, Lime, Prosecco
- APEROL SPRITZ..... 19
- Aperol Liquor, Prosecco, Club Soda
- SPICY MARGARITA..... 20
- Jalapeño Infused Tequila, Fresh Lime, Agave, Fresh Jalapeño
- CLASSIC NEGRONI 20
- London Dry Gin, Campari, Carpano Antica Sweet Vermouth
- THE WORLD CUP 19
- Strawberry Infused Gin, Fresh Lemonade, Cucumber, Mint

Wines by the Glass

glass | quart | bottle

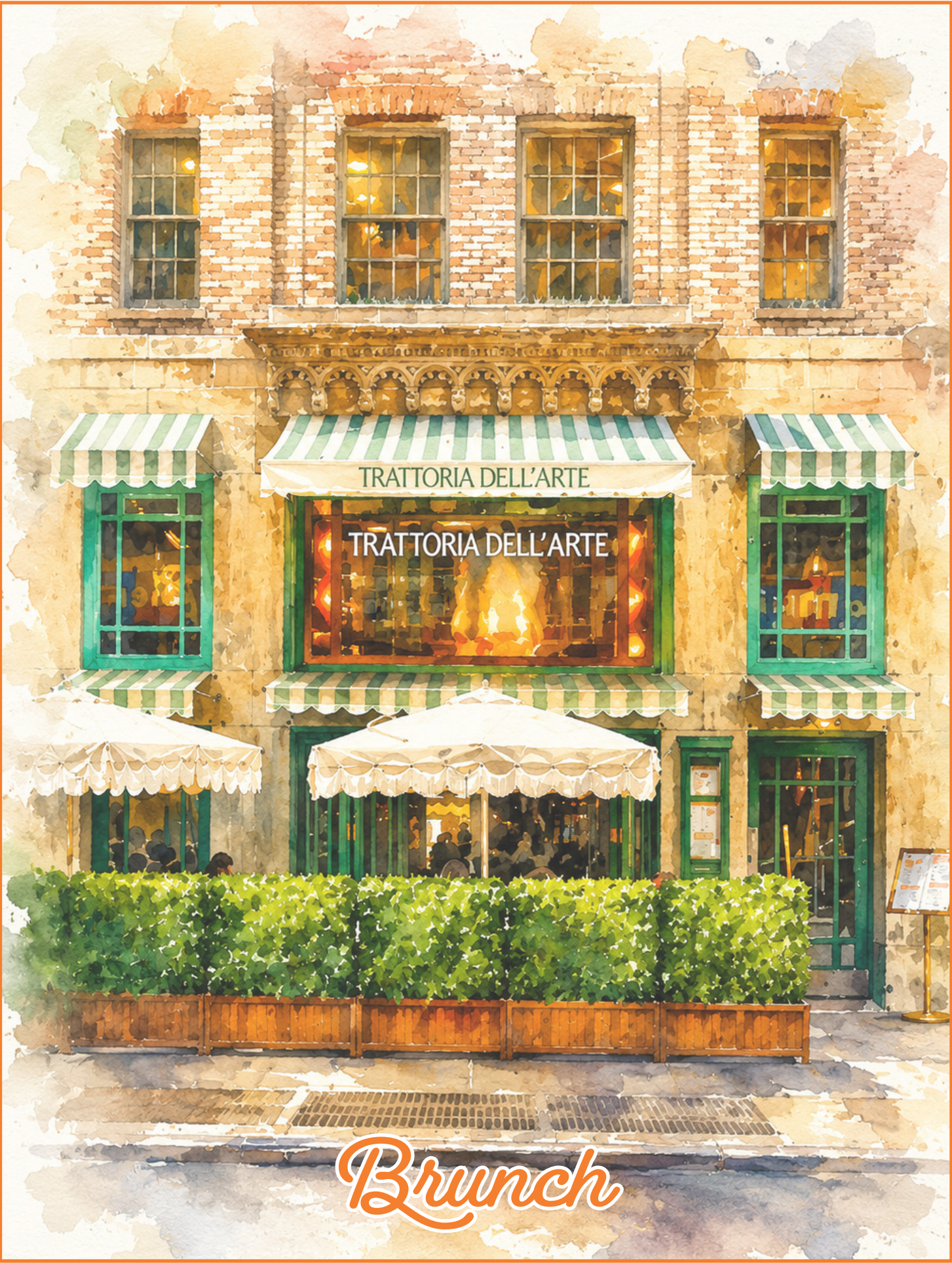
- 100 PROSECCO 17 | 65
- Col Dorato NV Extra Dry Veneto, IT
- 200 PINOT GRIGIO..... 17 | 25 | 65
- 2024 Zenato (Veneto) IT
- 209 SAUVIGNON BLANC..... 18 | 27 | 70
- 2023 Tramin (Alto Adige) IT
- 203 CHARDONNAY 19 | 29 | 80
- 2024 Marimar Acero (Sonoma) CA
- 335 ROSSO DI MONTALCINO 17 | 26 | 68
- 2024 Altesino (Toscana) IT
- 300 CHIANTI CLASSICO RISERVA 18 | 27 | 70
- 2022 Nozzole (Toscana) IT
- 306 CABERNET SAUVIGNON..... 22 | 31 | 90
- 2022 Iconoclast (Napa) CA
- 304 PINOT NERO 27 | 38 | 110
- 2022 BoscoBruno (Toscana) IT
- 400 ROSÉ CINSULT, GRENACHE 21 | 30 | 80
- 2024 By Ott (Provence) FR
- 402 ROSÉ NEGRAMARO..... 17 | 25 | 65
- 2024 Calafuria Antinori (Puglia) IT

Beer & Hard Cider

- (DRAFT) STELLA ARTOIS 12
- Lager (Belgium)
- (DRAFT) SINGLE CUT 12
- Hazy IPA (New York)
- DOCS 11
- Hard Cider (New York)
- DUVEL 12
- Belgian Golden Ale (Belgium)
- AMSTEL 9
- Light Lager (Netherlands)
- PERONI..... 10
- Lager (Italy)
- ALMOST FAMOUS TORCH & CROWN 12
- IPA (New York)
- ATHLETIC BREWING 8.5
- Non-Alcoholic♦ Beer (Connecticut)
- MICHELOB ULTRA ZERO..... 9.50
- Non-Alcoholic♦ Beer (Missouri)



Please ask your server for the full wine list.





Brunch Classics

THREE EGGS ANY STYLE 17.95

Roasted Potatoes

with

Applewood Smoked Bacon 21.95

Housemade Italian Sausage 21.95

Prosciutto 23.95

ARTICHOKE FRITTATA 24.00

Shallot, Pecorino, Chives, Mesclun, Lemon Dressing

STEAK & EGGS 34

Sliced Dry Aged NY Strip, Home Fries

PRIX-FIXE

Three Courses | \$32 per person

PLEASE SELECT ONE ITEM FROM EACH COURSE

First Course

ITALIAN WEDDING SOUP

LITTLE GEM CAESAR SALAD

Brioche Croutons

(V) CAPRESE SALAD

Burrata Mozzarella, Tomatoes

SHORT RIB MEATBALLS

Main Course

(V) YOUR CHOICE OF 4 VEGETABLES FROM
THE ANTIPASTO BAR

SPAGHETTI & SHORT RIB MEATBALLS

(V) HOUSEMADE RAVIOLI

STUFFED with BURRATA

Pomodoro Sauce, Basil

RIGATONI ALLA VODKA

SHRIMP SCAMPI (+ \$8)

Lemon Spinach

TRUE NORTH CANADIAN SALMON

Lentils, Avocado Purée

Petit DOVER SOLE (+ \$10)

Lemon Beurre Blanc

CHICKEN MILANESE

Pearl Mozzarelline, Tomatoes, Basil, Arugula

NEW YORK STRIP STEAK (+ \$10)

Roasted Potatoes, Barolo Mushroom Sauce

Dessert

CANNOLI

Blueberry Sauce, Almonds

TIRAMISU

(v) - VEGETARIAN

FRESH BAKED WHOLE ITALIAN LOAF

GARLIC SPREAD 10

PLAIN 8

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

APPETIZERS & SALADS

ITALIAN WEDDING SOUP18

Meatballs, Chicken, Farro

TOMATO GOAT CHEESE BRUSCHETTA 18

PROSCIUTTO & BURRATA27

SHORT RIB MEATBALLS three 19
additional 5

(V) ROMAN FRIED ARTICHOKES ALLA GIUDIA19

ROASTED SMOKED PEPPERS.....18

LITTLE GEM CAESAR SALAD19

(V) CAPRESE SALAD20
Burrata Mozzarella, Tomatoes

(V) SHAVED BRUSSELS SPROUT SALAD20
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

BRUNCH

Specialty Pastas

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

POMODORO SPAGHETTI27
Ricotta Cheese

RIGATONI ALLA VODKA.....30

SPAGHETTI CARBONARA30
Guanciale Bacon, Pecorino Cheese, Egg

(V) HOUSEMADE RAVIOLI
STUFFED with BURRATA29

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 RAGU32

LOBSTER SPAGHETTI CARBONARA*44
Guanciale Bacon, Pecorino Cheese, Egg

LOBSTER RAVIOLI44

SEA

TRUE NORTH CANADIAN SALMON.....39

Lentils, Avocado Purée

MEDITERRANEAN BRANZINO AL FORNO.....44

Roasted Peppers, Onions, Olives

SHRIMP SCAMPI37

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 CHICKEN39
Peppers, Beurre Blanc

VEAL PICCATA.....46
Lemon Butter Sauce, Capers, Artichokes

EGGPLANT PARMIGIANA.....30

all our chicken is organic

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES | 12

PIZZA

“Best Pizza in Town”- NEW YORK MAGAZINE

(V) MARGHERITA 28
Burrata, Pomodoro, Basil

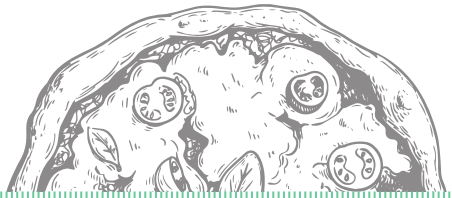
A LOT OF PEPPERONI 29
Nduja Sausage, Spicy Honey

PROSCIUTTO DI PARMA & ARUGULA..... 30
Burrata, Arugula & Fennel Salad

ALLA VODKA29
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



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