

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

### 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*

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

### 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*
- CALZONE/ PIZZA MARGHERITA .....31  
*Stuffed with Prosciutto Cotto, Fried Artichokes*

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

### Specialty Pastas

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

- POMODORO SPAGHETTI .....27  
*Ricotta Cheese*
- RIGATONI ALLA VODKA.....30
- SPAGHETTI CARBONARA .....30  
*Guancale Bacon, Pecorino Cheese, Egg*
- (V) HOUSEMADE RAVIOLI  
STUFFED with BURRATA .....29
- DELL'ARTE 101 LAYER LASAGNA BOLOGNESE ..39
- SPAGHETTI & SHORT RIB MEATBALLS .....30
- FETTUCINE BOLOGNESE.....30
- CAVATELLI with SHORT RIB RAGU .....32
- LOBSTER SPAGHETTI CARBONARA\* .....42  
*Guanciale Bacon, Pecorino Cheese, Egg*
- LINGUINE & CLAMS..... 34  
*White Wine Clam Sauce*
- LOBSTER AGNALOTI.....46

### 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 BUCCO .....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