

FRESH JUICES & SODAS

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

MOCKTAILS

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

CRAFT COCKTAILS

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

Wines by the Glass

glass | quart | bottle

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

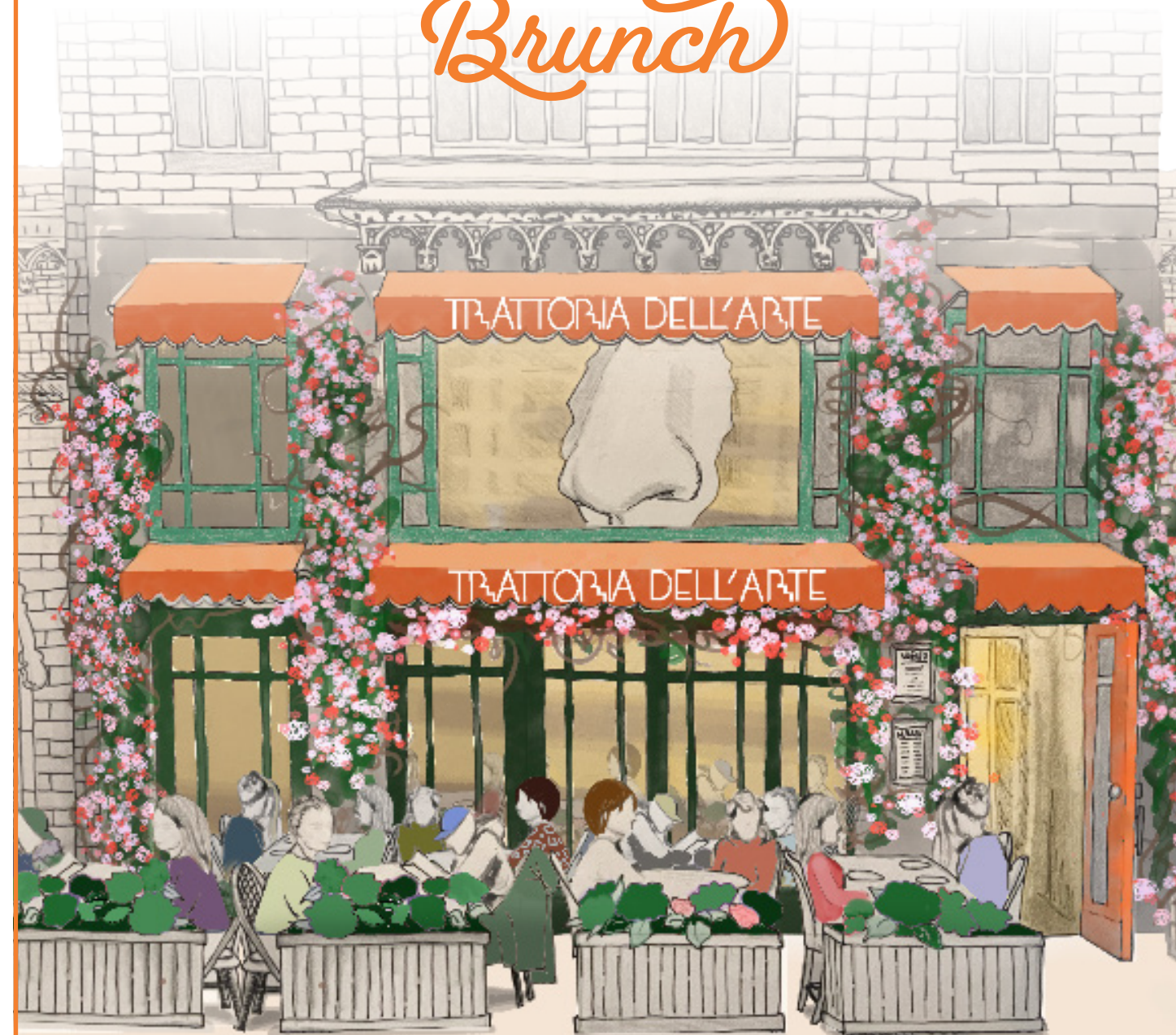
Beer & Hard Cider

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

Please ask your server for the full wine list.

TRATTORIA DELL'ARTE

Brunch





Brunch

Bellissimo Breakfast
\$27.95

Pancake, Maple Syrup,
Eggs Sunnyside Up,
Sausage, Bacon & Home Fries

TRATTORIA CLASSICS

FRENCH ROYALE BREAKFAST 25.95

Thick Cut Challah *French Toast*, 2 Sunnyside Up Eggs, Home Fries, Fresh Fruit, Bacon, Maple Butter Syrup & Whipped Cream

Old Fashioned
BUTTERMILK PANCAKES

Single 15 Double 19
Served with Maple Syrup

add...

Fresh Strawberries 4.00 | Fresh Blueberries 4.00

THREE EGGS ANY STYLE 17.95

Choice Of Challah Bread or Multigrain Bread

with

Applewood Smoked Bacon 21.95

Housemade Italian Sausage 21.95

Chicken Sausage 23.95

Nova Smoked Salmon 26.95

THE OMELETTE 22.95

Bacon, Cheddar Cheese, Home Fries

Served with Challah Bread or Multigrain Bread

EGGS BENEDICT

with

Applewood Smoked Bacon 23.95

Housemade Italian Sausage 23.95

Chicken Sausage 25.95

Nova Smoked Salmon 25.95

AVOCADO TOAST 23

Multigrain Bread, Poached Egg, Feta Cheese, Home Fries

STEAK & EGGS 34

Sliced Dry Aged NY Strip, Home Fries

BURGER 26

Cheddar Cheese, Fries

add. fried egg 3

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 SOUP 18

Meatballs, Chicken, Farro

TOMATO GOAT CHEESE BRUSCHETTA 18

PROSCIUTTO & BURRATA 27

SHORT RIB MEATBALLS three 19

additional 5

(V) ROMAN FRIED ARTICHOKE ALL 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

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

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

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

PROSCIUTTO DI PARMA & ARUGULA 30

Burrata, Arugula & Fennel Salad

A LOT OF PEPPERONI 29

Nduja Sausage, Spicy Honey

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

