

NON-ALCOHOLIC

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>	
COLD BREW ICED COFFEE	6.50
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 & 0 PROOF

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>	
TRATTORIA SPRITZ	19
<i>Aperol Liquor, Passion Fruit, Lime, Prosecco</i>	
APEROL SPRITZ	19
<i>Aperol Liquor, Prosecco, Club Soda</i>	
CLASSIC NEGRONI	20
<i>London Dry Gin, Campari, Carpano Antica Sweet Vermouth</i>	
ESPRESSO MARTINI	20
<i>Vanilla Vodka, Fresh Espresso, Dandelion, Chocolate</i>	
THE WORLD CUP	19
<i>Strawberry Gin, Cucumber, Mint, Lemon</i>	
SPICY MARGARITA	20
<i>Jalapeño Infused Tequila, Fresh Lime, Agave, Fresh Jalapeño</i>	
TEQUILA JUNGLE BIRD	21
<i>Pineapple infused Tequila, Aperol, Fresh Lime, Passion Fruit</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 CINSAULT, 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.

@trattoriadellarte

TRATTORIA DELL'ARTE

Lunch



LUNCH PRIX-FIXE

ONLY SERVED WEEKDAYS

Three Courses | \$28 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

CLASSIC CHICKEN PARMIGIANA

Burrata Mozzarella

NY STRIP STEAK FRITES

Dessert

CANNOLI

Blueberry Sauce, Almonds

TIRAMISU

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 ARTICHOKE 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

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*MP

Guanciale Bacon, Pecorino Cheese, Egg

LOBSTER AGNOLOTTI.....MP

SEA

TRUE NORTH CANADIAN SALMON.....39

Lentils, Avocado Purée

SHRIMP SCAMPI37

Pecorino Polenta

MEDITERRANEAN BRANZINO AL FORNO.....44

Roasted Peppers, Onions, Olives

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

VEAL PICCATA.....46

Lemon Butter Sauce, Capers, Artichokes

CLASSIC CHICKEN PARMIGIANA.....38

Burrata Mozzarella

EGGPLANT PARMIGIANA.....30

CHICKEN PEPPERONI PARMIGIANA.....42

Burrata Mozzarella

PRIME FILET MIGNON62

Roasted Potatoes, Barolo Mushroom Sauce

LEMON ROASTED CHICKEN39

Peppers, Beurre Blanc

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 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

