

TRATTORIA

DELL'ARTE

Lunch



📍 @trattoriadellarte

Relax... You're in the hands of the Fireman Hospitality Group

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 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

Specialty Pastas

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

RIGATONI ALLA VODKA.....30

SPAGHETTI CARBONARA30

Guancale Bacon, Pecorino Cheese, Egg

DELL'ARTE 101 LAYER LASAGNA BOLOGNESE ..39

(v) HOUSEMADE RAVIOLI

STUFFED with BURRATA29

SPAGHETTI & SHORT RIB MEATBALLS30

FETTUCCINE BOLOGNESE.....30

LINGUINE & CLAMS..... 34

White Wine Clam Sauce

LOBSTER SPAGHETTI CARBONARA*42

Guanciale Bacon, Pecorino Cheese, Egg

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 MILANESE39

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 MIGNON 62

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

ALLA VODKA29

Vodka Sauce, Fiore di Latte

A LOT OF PEPPERONI 29

Nduja Sausage, Spicy Honey

CALZONE/ PIZZA MARGHERITA31

Stuffed with Prosciutto Cotto, Fried Artichokes

PROSCIUTTO DI PARMA & ARUGULA..... 30

Burrata, Arugula & Fennel Salad

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