

BRUNCH

Scrambled Eggs With Applewood Smoked Bacon* 22
Breakfast Potatoes With Roasted Red Peppers

(V) Goopy Cheese Omelet* 22
Cheddar, Parmesan, Mozzarella, Breakfast Potatoes

Eggs Benedict* 23
Prosciutto Cotto Ham, Hollandaise, Breakfast Potatoes

Housemade Sausage With Eggs Any Style 25
Breakfast Potatoes With Roasted Red Peppers

Artichoke Frittata* 23

**(V) Tony Bennet's Famous Thick-Cut
Cinnamon Raisin & Pecan French Toast 23**
Fresh Strawberries, All-Natural Vermont Maple Syrup
& Chocolate Shavings



VEGETABLE ANTIPASTO BAR

PICK THREE VEGETABLES 27 | PICK FIVE VEGETABLES 38
SERVED WARM

CAULIFLOWER MILANESE
EGGPLANT CAPONATA

HERB ROASTED MUSHROOMS
SAUTEED BROCCOLI RABE

GRILLED ASPARAGUS
LENTILS

Specialty APPETIZERS

Italian Wedding Soup Meatballs, Chicken, Farro	18
Tomato Goat Cheese Bruschetta	18
Prosciutto & Burrata	27
Short Rib Meatballs	Three 19 additional 5
(V) Roman Fried Artichokes Alla Giudia	19
Roasted Smoked Peppers	18

FRESH BAKED WHOLE ITALIAN LOAF

Garlic Spread 10
Plain 8

CHARCUTERIE BOARD

for the table

prosciutto di parma, mortadella,
salami cacciatorini, salami
finocchiona, short rib meatball,
housemade burrata mozzarella,
truffle pecorino cheese, hazelnut
praline

42

SALADS

Little Gem Caesar Salad	19
(V) Caprese Salad Burrata Mozzarella, Tomatoes	20
(V) Shaved Brussels Sprout Salad Pecorino Cheese, Marcona Almonds, Pistachios, Dried Cranberries	20
(V) Quinoa & Avocado Salad Orange, Cucumber, Dried Currants, Almonds	20
Add to any Salad	
Chicken Paillard 15 Grilled Salmon 19 Grilled Shrimp 16	
Special Salad!	
Trattoria's Chicken Cobb Avocado, Blue Cheese, Bacon, Egg, Tomato	28

- 100% WHOLE WHEAT KAMUT OR GLUTEN-FREE PASTA AVAILABLE -

SPECIALTY PASTA

Rigatoni Alla Vodka	30	Dell'Arte 101 Layer Lasagna Bolognese	39	Lobster Spaghetti Carbonara* Guanciale Bacon, Pecorino Cheese, Egg	MP
Spaghetti Carbonara Guanciale Bacon, Pecorino Cheese, Egg	30	Spaghetti & Short Rib Meatballs	30	Lobster Agnolotti	MP
(V) Housemade Ravioli Stuffed with Burrata	29	Fettucine Bolognese	30	Linguine with Clams White Wine Clam Sauce	34
		Cavatelli with Short Rib Ragù	32		

SEA

FISH IS AVAILABLE SIMPLY GRILLED

True North Canadian Salmon Lentils, Avocado Purée	39	Mediterranean Branzino Al Forno Roasted Peppers, Onions, Olives	44	Dover Sole Lemon Beurre Blanc, Asparagus	Petit 40 Regular 58
		Shrimp Scampi Pecorino Polenta	37		

LAND

OUR FAMOUS VEAL CHOPS ARE ALWAYS AVAILABLE

Chicken Milanese Pearl Mozzarelline, Tomatoes, Basil, Arugula	39	Chicken Pepperoni Parmigiana Burrata Mozzarella	42	Eggplant Parmigiana	30
Classic Chicken Parmigiana Burrata Mozzarella	38	Lemon Roasted Chicken Peppers, Beurre Blanc	39	Prime Filet Mignon Roasted Potatoes, Barolo Mushroom Sauce	62
		Veal Piccata Lemon Butter Sauce, Capers, Artichokes	46		

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES | 12

SIDE ORDER OF SPAGHETTI POMODORO | 13

PIZZA

(V) Margherita Burrata, Pomodoro, Basil	28	Alla Vodka Vodka Sauce, Fiore di Latte	29
A Lot Of Pepperoni 'Nduja Sausage, Spicy Honey	29	Calzone / Pizza Margherita Stuffed with Prosciutto Cotto, Fried Artichokes	31
Prosciutto Di Parma & Arugula Burrata, Arugula & Fennel Salad	30	GLUTEN FREE PIZZA CRUST 6	

TRATTORIA DELL'ARTE

Brunch

