

VEGETABLE ANTIPASTO BAR

PICK THREE VEGETABLES 24 | PICK FIVE VEGETABLES 32

🔥 SERVED WARM

🔥 cauliflower milanese

sicilian eggplant caponata
a sweet & sour eggplant dish

string bean salad

🔥 lemon spinach

🔥 roasted brussels sprouts
pancetta bacon

🔥 sautéed broccoli rabe
pine nuts, raisins

🔥 herb roasted mushrooms

🔥 heirloom carrots

roasted red & yellow peppers

🔥 grilled asparagus

VEGETABLE PARMESANS

🔥 roasted eggplant
parmigiana

🔥 zucchini parmigiana

🔥 butternut squash
lasagna

APPETIZERS & SALADS

toasted garlic loaf 8

toasted gorgonzola loaf 9

italian wedding soup 15

warm octopus & calamari casserole 18
tomato, basil

shrimp cocktail (4 pcs) 24
paradise u12

short rib meatballs two 9 | four 16

fennel sausage & peppers 16

specialità! roman fried artichokes
alla giudia 22

SALUMI PLATE

for the table

prosciutto di parma, burrata mozzarella,
truffle pecorino cheese, olives, grissini
26

little gem caesar salad 17
brioche croutons

marilena salad 17

truffle pecorino cheese, red grapes, walnut,
arugula

quinoa & avocado salad 16

orange, cucumber, dried currants, almonds

caprese salad with
housemade burrata mozzarella 17
avocado, tomato, basil

100% WHOLE WHEAT KAMUT OR GLUTEN-FREE PASTA AVAILABLE

PASTA

housemade ravioli stuffed
with burrata 28
pomodoro sauce, basil

spaghetti carbonara* 25
guanciale bacon, pecorino cheese, egg

broccoli rabe orecchiette
with fennel sausage 28

specialità! dell'arte's 101 layer
lasagna bolognese 33

specialità! housemade tortelli
ravioli bolognese 33
three meat ragu

spaghetti chitarra
& short rib meatballs 27

lobster spaghetti carbonara* 38
guanciale bacon, pecorino cheese, egg

seafood pappardelle 32
shrimp, calamari, clams, red snapper, octopus

FISH IS AVAILABLE SIMPLY GRILLED

SEA

salmon (true north)* 36
sicilian ratatouille crust, peas, spinach

branzino al forno 42
lemon spinach

dover sole *petit* 38 | *regular* 56
lemon beurre blanc, asparagus

red snapper livornese* 42
tomato, olives, capers, potatoes

whole lobster fra diavolo* MP
housemade burrata mozzarella, lobster
reduction, spaghetti

LAND

specialità! chicken pepperoni parmigiana 32
burrata mozzarella

chicken parmigiana alla vodka 32
burrata mozzarella

chicken milanese 32
arugula, tomato & fennel salad

lemon roasted chicken (organic) 34
peewee potatoes, lemon-herb sauce,
bread crumbs

herbed chicken paillard & marilena salad 28
truffle pecorino cheese, red grapes,
walnut, arugula

veal scallopine picatta 34
braised artichoke

filet mignon* 54
crispy pecorino polenta, wild mushrooms

ny-strip steak* 58
crispy pecorino polenta, wild mushrooms

osso bucco (off the bone) 36
saffron risotto

SPECIALTY VEAL CHOPS

veal chop parmigiana 50
burrata mozzarella

veal chop parmigiana with
pepperoni 56
burrata mozzarella

veal chop milanese 50
arugula, tomato & fennel salad

veal chop grilled 52
heirloom potato, mushroom,
cherry pepper, barolo sauce

GLUTEN FREE PIZZA CRUST - ADD 5.00

PIZZA

margherita 26
burrata mozzarella, pomodoro, basil

a lot of pepperoni 27
'nduja sausage, spicy honey

four seasons pizza 27
mushroom, artichoke, broccoli rabe,
roasted pepper

sweet fennel sausage & mushrooms 29
burrata mozzarella

short rib meatballs 27
aged provolone, burrata mozzarella

prosciutto di parma & arugula 27
burrata mozzarella, arugula & fennel salad

supreme 30
prosciutto, pepperoni,
housemade fennel sausage,
pancetta, mushroom, olives

whole lobster pizza 46
peppers, zucchini, burrata mozzarella

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