

# VEGETABLE ANTIPASTO BAR

PICK THREE VEGETABLES 24 | PICK FIVE VEGETABLES 32

🔥 SERVED WARM

- 🔥 cauliflower milanese
- 🔥 sautéed broccoli rabe  
pine nuts, raisins
- sicilian eggplant caponata  
a sweet & sour eggplant dish
- 🔥 herb roasted mushrooms
- string bean salad
- 🔥 heirloom carrots
- 🔥 lemon spinach
- roasted red & yellow peppers
- 🔥 roasted brussels sprouts  
pancetta bacon
- 🔥 grilled asparagus

## VEGETABLE PARMESANS

- 🔥 roasted eggplant parmigiana
- 🔥 zucchini parmigiana
- 🔥 butternut squash lasagna

## SPECIALTY APPETIZERS

- (v) toasted garlic loaf 8
- italian wedding soup 15
- short rib meatballs two 9 | four 16
- fennel sausage & peppers 16
- warm octopus & calamari casserole 18  
tomato, basil
- (v) roman fried artichokes alla giudia 22

## SALUMI BOARD

*for the table*

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

30

## SALADS

- little gem caesar salad 17  
brioche croutons
- (v) shaved brussels sprout salad 17  
pecorino cheese, marcona almonds, pistachios, dried cranberries
- (v) marilena salad 17  
truffle pecorino cheese, red grapes, walnut, arugula
- (v) quinoa & avocado salad 16  
orange, cucumber, dried currants, almonds
- (v) caprese salad with housemade burrata mozzarella 17  
avocado, tomato, basil

## SPECIALTY PASTA

- dell'arte 101 layer lasagna bolognese 33
- housemade tortelli ravioli bolognese 33  
three meat ragu
- housemade tomato linguine with red shrimp & clams 32  
white wine sauce
- (v) housemade ravioli stuffed with burrata 28  
pomodoro sauce, basil
- spaghetti carbonara\* 25  
guanciale bacon, pecorino cheese, egg
- spaghetti chitarra & short rib meatballs 27
- house fennel sausage with broccoli rabe pesto 28  
orecchiette pasta
- lobster spaghetti carbonara\* 38  
guanciale bacon, pecorino cheese, egg
- seafood pappardelle 32  
shrimp, calamari, clams, red snapper, octopus

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

FISH IS AVAILABLE SIMPLY GRILLED

## SEA

- salmon (true north)\* 36  
sicilian ratatouille crust, spinach
- branzino al forno 42  
lemon spinach
- halibut & lobster ravioli\* 46  
chestnuts, wild mushrooms, truffle caviar, citrus beurre blanc
- dover sole *petit* 38 | *regular* 56  
lemon beurre blanc, asparagus
- red snapper livornese\* 42  
tomato, olives, capers, potatoes

## LAND

- specialità!* chicken pepperoni parmigiana 32  
burrata mozzarella
- chicken milanese 32  
arugula, tomato & fennel salad
- lemon roasted chicken (organic) 34  
yukon gold potatoes, broccoli rabe, lemon-herb sauce, bread crumbs
- veal scallopine picatta 36  
braised artichoke
- herbed chicken paillard & marilena salad 28  
truffle pecorino cheese, red grapes, walnut, arugula
- lamb chop milanese 48  
yogurt-burrata sauce, broccoli rabe, yukon gold potatoes
- filet mignon\* 54  
yukon gold potatoes, wild mushrooms
- ny-strip steak\* 58  
yukon gold potatoes, 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  
yukon gold potatoes, mushroom, cherry pepper, barolo sauce

GLUTEN FREE PIZZA CRUST - ADD 5.00

## PIZZA

- (v) margherita 26  
burrata mozzarella, pomodoro, basil
- a lot of pepperoni 27  
'nduja sausage, spicy honey
- short rib meatballs 27  
aged provolone, burrata mozzarella
- (v) four seasons pizza 27  
mushroom, artichoke, broccoli rabe, roasted pepper
- sweet fennel sausage & mushrooms 29  
burrata mozzarella
- prosciutto di parma & arugula 27  
burrata mozzarella, arugula & fennel salad
- supreme 30  
prosciutto, pepperoni, housemade fennel sausage, pancetta, mushroom, olives