

NEGRONI BAR

- CLASSIC**20
London Dry Gin, Campari, Carpano Antica Sweet Vermouth
- MEZCAL** 20
Salmiana Mezcal, Poli Sweet Vermouth, Campari
- GOLDEN** 20
Nolet's Gin, Poli White Vermouth, Suze, Assorted Edible Flowers

SPRITZ BAR

- TRATTORIA SPRITZ**19
Aperol Liquor, Passion Fruit, Lime, Prosecco
- APEROL SPRITZ**19
Aperol Liquor, Prosecco, Club Soda
- ELDERFLOWER SPRITZ**20
Gin, Elderflower, Yuzu, Basil, Prosecco

CRAFT COCKTAILS

- HARRY'S BELLINI**17
Fresh Peach, Prosecco Extra Dry
- OLD FASHIONED.**20
Woodford Reserve Bourbon, Bergamot, Chocolate Bitters
- ESPRESSO MARTINI** 20
Vanilla Vodka, Fresh Espresso, Dandelion, Chocolate
- SPICY MARGARITA**20
Jalapeño Infused Tequila, Fresh Lime, Agave, Fresh Jalapeño
- CYNTHIA'S COSMO**20
Grapefruit & Roses Ketel One Vodka, Fresh Lime, Yuzu Juice, Cranberry
- THE WORLD CUP** 19
Strawberry Gin, Cucumber, Mint, Lemon
- TEQUILA JUNGLE BIRD**21
Pineapple infused Tequila, Aperol, Fresh Lime, Passion Fruit

MOCKTAILS & 0 PROOF

- AMALFI SPRITZ** Orange, Elderflower, Rhubarb, Seltzer. . 12
- NEGRONI** Lapo's Non-Alcoholic Negroni12
- CHERRY BOMB**13
Amarena Cherry Syrup, Fresh Lemonade, Mint
- BLOOD ORANGE SODA** 7
San Pellegrino
- ROSE LEMONADE** Fentimans..... 7
- MEXICAN COCA COLA** Made With Brown Sugar 7

Beer & Hard Cider

- (DRAFT) STELLA ARTOIS** . 12
Lager (Belgium)

(DRAFT) SINGLE CUT 12
Hazy IPA (New York)

DOCS 11
Hard Cider (New York)

DUVEL 12
Belgian Golden Ale (Belgium)

AMSTEL9
Light Lager (Netherlands)
- PERONI.** 10
Lager (Italy)

ALMOST FAMOUS TORCH & CROWN. 12
IPA (New York)

ATHLETIC BREWING . 8.5
Non-Alcoholic♦ Beer (Connecticut)

MICHELOB ULTRA ZERO 9.5
Non-Alcoholic♦ Beer (Missouri)

Sparkling

glass | bottle

- 100 **COL DORATO PROSECCO** 17 | 65
NV Extra Dry Veneto, IT
- 108 **BRUT, NON-ALCOHOLIC** 19
NV Chardonnay Vinada (Spain) 200ml
- 109 **FRANCIACORTA BRUT ROSÉ** 23 | 85
NV C Castaldi (Lombardia) IT
- 102 **CHAMPAGNE BRUT** 29
NV Moët & Chandon (Reims) FR, 187ml

Rose

glass | quart | bottle

- 400 **ROSÉ CINSAULT, GRENACHE** 21 | 30 | 80
2024 By Ott (Provence) FR
- 402 **ROSÉ NEGRAMARO**..... 17 | 25 | 65
2024 Calafuria Antinori (Puglia) IT

White

glass | quart | bottle

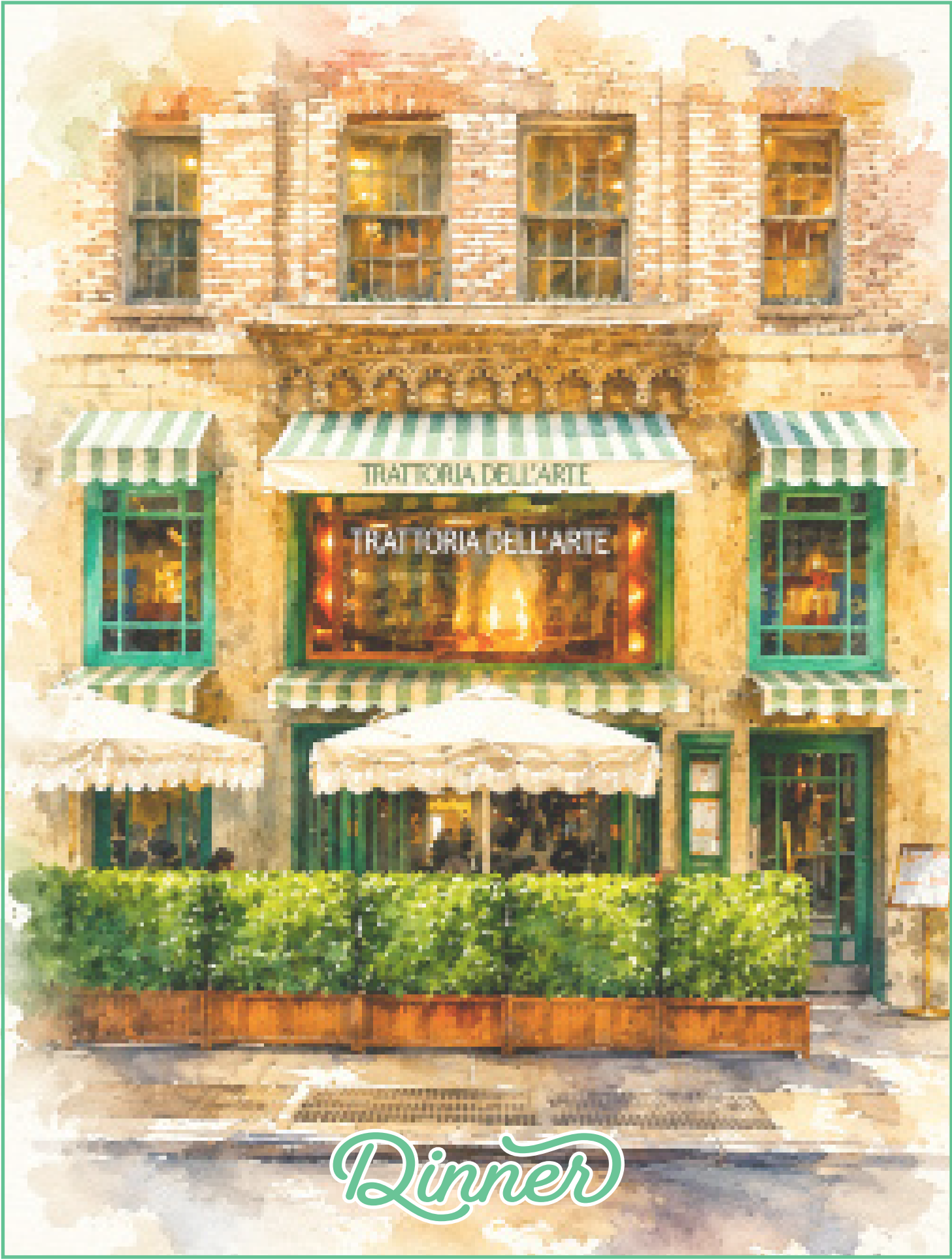
- 200 **PINOT GRIGIO**..... 17 | 25 | 65
2024 Zenato (Veneto) IT
- 214 **PINOT BIANCO**16 | 23 | 60
2024 Elena Walch (Piemonte) IT
- 203 **CHARDONNAY** 19 | 28 | 80
2024 Marimar Acero (Sonoma) CA
- 221 **CHARDONNAY** 29 | 39 | 120
2021 Au Bon Climat (Santa Barbara) CA
- 209 **SAUVIGNON BLANC.** 18 | 27 | 70
2023 Tramin (Alto Adige) IT
- 213 **RIESLING** 22 | 31 | 90
2022 Domaine Schlumberger Grand Cru (Alsace) FR
- 211 **SANCERRE.** 24 | 36 | 95
2024 Domaine Riffault “Cortem à Bâtis” (Loire) FR

Red

glass | quart | bottle

- 309 **BARBERA D'ASTI** 16 | 23 | 60
2022 Michele Chiarlo Le Orme (Piedmont) IT
- 335 **ROSSO DI MONTALCINO** 17 | 26 | 68
2024 Altesino (Toscana) IT
- 300 **CHIANTI CLASSICO RISERVA** 18 | 27 | 70
2022 Nozzole (Toscana) IT
- 304 **PINOT NERO** 27 | 38 | 110
2022 BoscoBruno (Toscana) IT
- 306 **CABERNET SAUVIGNON.** 22 | 31 | 90
2022 Iconoclast (Napa) CA
- 301 **SUPER TUSCAN.** 25 | 35 | 105
2023 Le Cupole Trinoro Rosso (Toscana) IT
- 320 **BAROLO** 29 | 39 | 120
2019 Perla Terra (Piedmont) IT
- 316 **BRUNELLO DI MONTALCINO** 29 | 39 | 120
2021 Camigliano (Toscana) IT

Please ask your server for the full wine list.



Dinner

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

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

FRESH BAKED WHOLE ITALIAN LOAF

GARLIC SPREAD 10

PLAIN 8

CHARCUTERIE BOARD

42

FOR THE TABLE

Prosciutto Di Parma, Mortadella,
Spicy Soppressata,
Salami Finocchiona, Short Rib Meatball,
Burrata Mozzarella,
Truffle Pecorino Cheese, Hazelnut Praline

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

PIZZA

"Best Pizza in Town" - NEW YORK MAGAZINE

(V) MARGHERITA 28
Burrata, Pomodoro, Basil

A LOT OF PEPPERONI 29
Nduja Sausage, Spicy Honey

PROSCIUTTO DI PARMA & ARUGULA..... 30
Burrata, Arugula & Fennel Salad

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

Specialty Pastas

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

POMODORO SPAGHETTI27
Riccota 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*44
Guanciale Bacon, Pecorino Cheese, Egg

LOBSTER RAVIOLI44

SEA

TRUE NORTH CANADIAN SALMON.....39
Lentils, Avocado Purée

MEDITERRANEAN BRANZINO AL FORNO.....44
Roasted Peppers, Onions, Olives

SHRIMP SCAMPI37
Pecorino Polenta

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

CLASSIC CHICKEN PARMIGIANA.....38
Burrata Mozzarella

CHICKEN PEPPERONI PARMIGIANA.....42
Burrata Mozzarella

LEMON ROASTED CHICKEN39
Peppers, Beurre Blanc

VEAL PICCATA.....46
Lemon Butter Sauce, Capers, Artichokes

LAMB OSSO BUCO.....48
Peccorino Polenta

EGGPLANT PARMIGIANA.....30

PRIME FILET MIGNON 62
Roasted Potatoes, Barolo Mushroom Sauce

NEW YORK STRIP STEAK.....69
Roasted Potatoes, Barolo Mushroom Sauce

all our chicken is organic

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES | 12

SPECIALTY VEAL CHOPS

VEAL CHOP PARMIGIANA
Burrata Mozzarella
63
add pepperoni. . .3

VEAL CHOP MILANESE
Pearl Mozzarelline, Tomatoes,
Basil, Arugula
63

GRILLED CENTER CUT VEAL CHOP
Barolo Mushroom Sauce
67

Head Chef: Andrea Lorenzi | Direttore Generale: Jeff Baskin | Culinary Director: Brando DeOliveira