

WE LOVE VEGETARIANS!

VEGETABLE  
ANTIPASTO BAR

THREE VEGETABLES 23

FIVE VEGETABLES 32

🔥 SERVED WARM

🔥 braised artichokes, roman style

🔥 butternut squash lasagna

🔥 sautéed broccoli rabe  
pine nuts, raisins

🔥 *wok* lemon spinach

🔥 grilled eggplant tart

🔥 herb roasted mushrooms

🔥 cauliflower milanese

🔥 parmesan potato gratin

🔥 roasted honeynut squash  
crispy sage

sicilian eggplant caponata  
a sweet & sour eggplant dish

farro salad  
pecorino cheese, olives

🔥 roasted brussels sprouts  
pancetta bacon

🔥 asparagus milanese

roasted red & yellow peppers

🔥 roasted heirloom carrots

🔥 eggplant parmigiana

ADDITIONAL MARKET VEGETABLES  
AVAILABLE DAILY

YOU'RE WELCOME TO VISIT OUR  
ANTIPASTO TABLE TO CHOOSE YOUR VEGETABLES

STARTERS

toasted garlic bread (to share) 6

tuscan vegetable minestrone soup 14  
cannellini beans, black kale, parmigiano reggiano

short rib meatballs two 8.<sup>50</sup> | four 15.<sup>50</sup>

smoked salmon & avocado crostini 14

little gem caesar salad 15  
parmesan frico

hearts of palm, arugula  
& parmesan cheese salad 16

harvest salad 14  
kale, frisée, beets, kobacha squash, cypress  
grove goat cheese, candied walnuts, spiced  
pumpkin seeds

burrata mozzarella  
& tomato salad with pesto 15

**specialità!** roman fried artichokes  
alla giudea 16

warm octopus & calamari casserole 16  
tomato, basil

italian sausage & peppers (to share)\* 14

prosciutto di parma plate (to share) 16

MAIN COURSE

FISH IS AVAILABLE SIMPLY GRILLED

true north canadian salmon\* 33  
avocado-mint purée, lentils, oranges

mediterranean branzino al forno 38  
roasted peppers and onions

seared yellowfin tuna\* 36  
sicilian eggplant, chickpea purée, parsley sauce

red snapper livornese\* 38  
tomato, olives, capers, potatoes

tiger prawns (skull island)\* 42  
romesco sauce, farro, roasted peppers

seared diver scallops\* 37  
rainbow swiss chard, sweet yellow corn

**specialità!** chicken pepperoni parmigiana 32  
burrata mozzarella

chicken milanese 30  
arugula, tomato & fennel salad

herb roasted lemon chicken (organic) 31  
braised artichoke, zucchini

veal scallopine picatta 34  
braised artichoke

— *Antipasto make great sides* —

SPECIALTY  
STEAK & VEAL

filet mignon\* 48

broccoli rabe, roasted pepper,  
caramelized shallot, cacio e pepe potato

prime aged ny-strip steak (16 oz)\* 58

broccoli rabe, roasted pepper,  
caramelized shallot, cacio e pepe potato

osso bucco (off the bone) 34

saffron risotto

veal chop milanese 50

arugula, tomato & fennel salad

veal chop parmigiana 50

burrata mozzarella

veal chop parmigiana alla vodka 52

burrata mozzarella

veal chop parmigiana with pepperoni 56

burrata mozzarella

veal chop grilled\* 52

porcini mushroom sauce

PASTA

broccoli rabe orecchiette with fennel  
sausage 28

spaghetti cacio e pepe  
with fried artichokes 28

bucatini & short rib meatballs 27

lobster spaghetti carbonara\* 36  
guanciale bacon, pecorino cheese, egg

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

housemade tortelli ravioli bolognese 33  
meat-filled ravioli, three meat ragu

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

ravioli pesto 28  
burrata filled ravioli, genovese basil pesto

100% WHOLE WHEAT KAMUT  
OR GLUTEN-FREE PASTA AVAILABLE

AVAILABLE AFTER 8PM

"Best Pizza in Town"

-Gael Greene

FREEFORM, CRACKLING WAFER-THIN CRUST

PIZZA

gluten-free pizza crust 5.<sup>00</sup>

margherita 26

burrata mozzarella, pomodoro, basil

a lot of pepperoni 27

'nduja sausage, spicy honey

sweet fennel sausage &  
mushrooms 29

irwin farm pennsylvania mushrooms,  
burrata mozzarella

short rib meatballs 27

aged provolone, burrata mozzarella

**new!** seafood supreme 30

shrimp, clams, octopus, calamari

supreme 30

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

prosciutto di parma  
& arugula 27

burrata mozzarella,  
arugula & fennel salad

Join us for Lunch

MONDAY - FRIDAY

\$32 3-COURSE PRIX FIXE

Join us for  
AMERICAN BRUNCH  
Italian Style

◆◆◆ SAT & SUN ◆◆◆

SAVE ROOM FOR OUR DESSERT TRAY

Chocolate Mousse  
Cannoli  
Tartufo

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