

AMERICAN BRUNCH

with Italian Flavors

served with roasted potatoes & a basket of housemade sweet focaccia & polenta muffins

two eggs any style* 15

add applewood smoked bacon 5
prosciutto di parma 5
eastern nova smoked salmon 8

gooey cheese omelet* 20

cheddar, parmesan, mozzarella

artichoke frittata omelet* 22

parmigiano & pecorino cheese

sausage & broccoli rabe omelet* 21

provolone cheese

eggs benedict* 20

prosciutto cotto ham, burrata
mozzarella, parmesan hollandaise

smoked salmon eggs benedict* 22

parmesan hollandaise

berry waffles, seasonal berries, mascarpone cream, toasted pecans 22

s'more waffles 21

toasted marshmallow, valrhona
chocolate, toasted almonds, graham
cracker crumble

Unlimited Bubbles \$20

bellini, peach purée, prosecco
puccini, raspberry purée, prosecco
risdini, strawberry purée, prosecco

Bloody Mary \$10

classic bloody mary

We love vegetarians

ANTIPASTO TABLE

THREE VEGETABLES 23 | FIVE VEGETABLES 32

▲ SERVED WARM

- | | |
|---|--|
| ▲ braised artichokes, roman style | ▲ roasted honeynut squash
crispy sage |
| ▲ butternut squash lasagna | ▲ sicilian eggplant caponata
a sweet & sour eggplant dish |
| ▲ sautéed broccoli rabe
pine nuts, raisins | ▲ farro salad
pecorino cheese, olives |
| ▲ <i>wak</i> lemon spinach | ▲ roasted brussels sprouts
pancetta bacon |
| ▲ grilled eggplant tart | |
| ▲ herb roasted mushrooms | ▲ roasted red & yellow peppers |
| ▲ cauliflower milanese | ▲ roasted heirloom carrots |
| ▲ parmesan potato gratin | ▲ eggplant parmigiana |
| ▲ asparagus milanese | |

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 8.⁵⁰ | four 15.⁵⁰
- smoked salmon & avocado crostini 14
- little gem caesar salad 15
parmesan frico
- hearts of palm, arugula
& parmesan cheese salad 14
- 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

PASTA

broccoli rabe orecchiette with fennel sausage 28

spaghetti cacio e pepe with fried artichoke 27

bucatini & short rib meatballs 27

fettucine bolognese 26

three-meat ragu

spaghetti carbonara* 25

guanciale bacon, pecorino cheese, egg

housemade tortelli ravioli bolognese 28

meat-filled ravioli, three meat ragu

specialità! dell'arte's 101 layer lasagna bolognese 28

ravioli pesto 27

burrata filled ravioli, genovese basil pesto

lobster spaghetti carbonara* 33

guanciale bacon, pecorino cheese, egg

100% WHOLE WHEAT KAMUT
OR GLUTEN-FREE PASTA AVAILABLE

ENTRÉE SALADS

chicken paillard with tuscan salad 25

artisan lettuce, avocado, tomato, parmigiano,
pickled cucumber, lemon vinaigrette

lobster cobb salad (italian style) 36

guanciale bacon, avocado, burrata
mozzarella, roasted pepper, farro, olives

chicken paillard marilena salad 25

montrachet goat cheese, walnuts,
strawberries & blueberries

yellowfin tuna niçoise salad* 27

roasted pepper, haricot vert,
dijon potatoes, hardboiled egg

warm seafood salad* 27

shrimp, scallops, clams, calamari, avocado,
mushroom, haricot vert, beets, tomato,
cucumber

grilled red shrimp salad 25

tomato, cucumber, marinated feta cheese

MAIN COURSE

(fish available simply grilled)

true north canadian salmon* 29

avocado-mint purée, lentils, oranges

mediterranean branzino al forno 38

roasted peppers and onions

seared diver scallops* 35

rainbow swiss chard, sweet yellow corn

specialità! chicken pepperoni parmigiana 28

burrata mozzarella

chicken milanese 27

arugula, tomato & fennel salad

“Best Pizza in Town”

-Gael Greene

FREEFORM, CRACKLING WAFER-THIN CRUST

PIZZA

gluten-free pizza crust 5.⁰⁰

margherita 26

burrata mozzarella, pomodoro, basil

a lot of pepperoni 27

'nduja sausage, spicy honey

short rib meatballs 27

aged provolone, burrata mozzarella

new! seafood supreme 30

shrimp, clams, octopus, calamari

supreme 30

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

prosciutto di parma 27

burrata mozzarella, arugula & fennel salad

SAVE ROOM FOR OUR DESSERT TRAY

Chocolate Mousse
Cannoli
Tartufo

@TRATTORIADELLARTE



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