

*We love vegetarians*  
**ANTIPASTO TABLE**

3 vegetables on a plate 22  
6 vegetables on a platter 32  
add housemade burrata mozzarella 6

🔥 served warm

🔥 roasted heirloom carrots

🔥 sautéed broccoli rabe

🔥 *WDX* lemon spinach

🔥 seasonal vegetable tart

🔥 roasted seasonal mushrooms

🔥 butternut squash lasagna

🔥 parmesan potato gratin

sicilian eggplant caponata  
a sweet & sour eggplant dish

🔥 warm roasted vegetables & quinoa  
pine nuts

🔥 roasted brussels sprouts

🔥 roasted cauliflower steaks  
golden raisins, almonds, parmesan

🔥 roasted parsnips  
parsnip puree

🔥 eggplant parmigiana

vegetables change seasonally  
please visit our antipasto table  
for additional vegetables

## STARTERS

vegetable minestrone soup 13  
broccoli rabe pesto

little gem caesar salad 14  
parmesan frico

hearts of palm, arugula  
& parmesan cheese salad 16

marilena arugula salad 15  
truffle cheese, grapes, pine nuts

true naked burrata caprese salad 15  
brunetta tomato, pesto

true naked burrata caprese  
& smoked salmon 16

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

braised octopus & calamari 16  
pomodoro sauce, basil

meatballs (2 pc) 10  
sunday gravy

italian sausage & peppers\* 16

prosciutto di parma plate 16

## 3-COURSE PRIX-FIXE

Monday - Friday

\$32

please select one item from each course

### *Choose an Appetizer*

braised octopus & calamari

little gem caesar salad  
parmesan frico

burrata caprese salad  
brunetta tomato, pesto

arugula & parmesan salad

### *Choose an Entree*

lemon fish\*

braised artichoke, caperberry

*petit* dover sole meuniere  
asparagus  
(\$5 supplement)

orecchiette pasta with broccoli rabe pesto

fettucine bolognese  
three-meat ragu

seafood pappardelle  
shrimp, calamari, lemon fish, salmon

tuscan chopped chicken salad  
roasted peppers, farro, pecorino cheese, arugula,  
radicchio, walnuts, lemon vinaigrette

chicken paillard with marilena salad  
truffle cheese, grapes, pine nuts, arugula

### *Choose a Dessert*

cannoli

berry reduction

tiramisu

sorbet + gelato

chocolate sorbet, vanilla gelato, candied almonds

## ENTRÉES

(fish is available simply grilled)



salmon\* 29  
avocado-mint puree, lentils, oranges

yellowfin tuna steak balsamic glazed\* 30  
julienne zucchini & yellow squash

seared diver scallops\* 33  
brussels sprouts, butternut squash,  
mushrooms, parsnip puree

chicken pepperoni parmigiana 28  
burrata mozzarella

chicken piccata milanese 30  
braised artichoke, citrus beurre blanc

chicken milanese 27  
arugula & fennel salad

roasted chicken 29  
sausage, broccoli rabe, roasted potato,  
roasted tomato

**\*double** truffle burger with  
truffle cheese 28  
truffle potato chips

filet mignon\* 47  
cacio e pepe potato

our famous veal chops are always available

## ENTRÉE SALAD

tuscan chopped chicken salad 23  
roasted peppers, farro, pecorino cheese, arugula,  
radicchio, walnuts, lemon vinaigrette

lobster cobb salad (italian style) 36  
guanciale bacon, avocado, burrata mozzarella,  
roasted pepper, quinoa, olives

chicken paillard marilena salad 25  
truffle cheese, grapes, pine nuts, arugula

chef's nicoise salad 26  
imported canned italian tuna, avocado,  
heirloom tomato, hardboiled egg

fresh floridian shrimp  
& shaved artichoke salad\* 28  
avocado, guanciale bacon, truffle cheese, walnuts

## PASTA

(100% whole wheat kamut  
or gluten-free pasta available)

spaghetti carbonara\* 25  
guanciale bacon, pecorino cheese, egg

fried artichoke spaghetti  
cacio e pepe 27

tordelli bolognese 28  
meat-filled ravioli; three meat ragu

**\*fresh white truffle tagliolini 38**  
parmigiano reggiano

dell'arte's 101 layer lasagna bolognese 28

burrata ravioli, pomodoro 26

lobster spaghetti carbonara\* 33  
guanciale bacon, pecorino cheese, egg

## PIZZA

margherita 26  
burrata mozzarella, pomodoro, basil

a lot of pepperoni & arugula 27  
burrata mozzarella

meatballs 27  
aged provolone, burrata mozzarella

supreme 29  
prosciutto, pepperoni, housemade fennel sausage,  
pancetta, peppers, olives

housemade fennel sausage  
& roasted peppers 29

prosciutto di parma & arugula 27  
burrata mozzarella

tordelli ravioli pizza 27  
freshly grated pecorino cheese, three-meat ragu

**\*proudly serving fresh**



*Ask About Our Famous*

**CHOCOLATE MOUSSE**

**CANNOLI**

**& LIMONCELLO TART**

**@TRATTORIADELLARTE**



TRATTORIA

DELL'ARTE

LUNCH



WE TAKE PRIDE IN SOURCING  
LOCAL VEGETABLES,  
ANTIBIOTIC-FREE MEATS,  
AND SUSTAINABLE SEAFOOD  
WHENEVER POSSIBLE.