

# 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

### \*scrambled eggs with black truffle & arugula greens\* 29

### eggs benedict\* 20

prosciutto cotto ham, burrata mozzarella, parmesan hollandaise

### smoked salmon eggs benedict\* 22

parmesan hollandaise

### berry waffles 22

seasonal berries, mascarpone cream, toasted pecans

### s'more waffles 21

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

### double decker waffle 24

sausage, fried chicken, bacon, swiss cheese, fried egg, calabrese aioli



### Unlimited Bubbles \$10

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

### Bloody Marys \$10

classic bloody mary  
bloody italian



## 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

🔥 sautéed 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

🔥 zucchini parmigiana

vegetables change seasonally  
please visit our antipasto table for additional vegetables

## STARTERS

vegetable minestrone soup 13  
broccoli rabe pesto

little gem caesar salad\*, parmesan frico 14

hearts of palm, arugula  
& parmesan cheese salad 16

true naked burrata caprese salad 15  
red & yellow heirloom tomato, pesto

specialita! roman fried artichokes 16

braised octopus & calamari 16

meatballs (2pc) 10  
sunday gravy

italian sausage & peppers\* 16

prosciutto di parma plate 16

Ask About Our Famous  
CHOCOLATE MOUSSE  
CANNOLI  
& LIMONCELLO TART

## PIZZA

### margherita pizza 26

burrata mozzarella, pomodoro, basil

### \*fresh black truffle pizza 30

parmigiano reggiano

### a lot of pepperoni pizza 27

burrata mozzarella

### meatballs 27

aged provolone, burrata mozzarella

### supreme 29

prosciutto, pepperoni,  
house-made 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

## 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, arugula, pine nuts

### 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

\*proudly serving fresh



## PASTA

### orecchiette with broccoli rabe pesto 26

marcona almonds, pine nuts

### fried artichoke spaghetti cacio e pepe 27

### fresh shrimp & spaghetti 28

sardinian bottarga

### seafood pappardelle 32

shrimp, calamari, lemon fish, salmon

### \*fresh white truffle tagliolini 38

parmigiano reggiano

### spaghetti carbonara\* 25

guanciale bacon, pecorino cheese, egg

### fettucine bolognese 26

three-meat ragu

### tordelli bolognese 28

meat-filled ravioli; three meat ragu

### dell'arte's 101 layer lasagna bolognese 28

### burrata ravioli, pomodoro 26

### lobster spaghetti carbonara\* 33

guanciale bacon, pecorino cheese, egg

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

## ENTREES\*

(fish available simply grilled)

### salmon\* 29

avocado-mint puree, lentils, oranges

*petit* dover sole, beurre blanc, asparagus 29

### chicken pepperoni parmigiana 28

burrata mozzarella

### \*double truffle burger with truffle cheese 28

truffle potato chips

### \*triple truffle burger with fresh black truffle & truffle cheese 31

our famous veal chops are always available

@TRATTORIADELLARTE



Relax... You're in the hands of the Fireman Hospitality Group. Locally Grown. Locally Owned.  
please inform us about any allergies before ordering.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

# TRATTORIA DELL'ARTE

# BRUNCH



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