

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

🔥 *WOK* 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 15
parmesan frico

hearts of palm, arugula
& parmesan cheese salad 16

marilena arugula salad 15
truffle cheese, grapes, pine nuts

true naked burrata caprese salad 18
naked burrata mozzarella,
brunetta tomato, pesto

true naked burrata caprese
& smoked salmon 19

specialità! roman fried artichokes
alla giudea 16

braised octopus & calamari 16
pomodoro sauce, basil

meatballs (3 pc) 15
sunday gravy

italian sausage & peppers* 15

prosciutto di parma plate 16

Ask About Our Famous
**CHOCOLATE MOUSSE
CANNOLI
& LIMONCELLO TART**

ENTRÉES

(fish is available simply grilled)

salmon* 33
avocado-mint puree, lentils, oranges

lemon fish* 34
braised artichoke, caperberry

branzino al forno 38
roasted peppers and onions

yellowfin tuna steak balsamic glazed* 36
julienne zucchini & yellow squash

COMBO PLATE!

petit dover sole & lobster tail 37
roasted vegetables

petit dover sole 33
beurre blanc, asparagus

dover sole 48
beurre blanc, asparagus

seared diver scallops* 37
brussels sprouts, butternut squash,
mushrooms, parsnip puree

chicken pepperoni parmigiana 31
burrata mozzarella

chicken piccata milanese 30
braised artichoke, citrus beurre blanc

chicken milanese 29
arugula & fennel salad

roasted chicken 31
sausage, broccoli rabe, roasted potato, roasted tomato

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

**NEW! SPECIALTY
STEAK & VEAL**



braised short rib 49
(maremma, tuscan)
pecorino polenta, confit shallots

filet mignon* 47
cacio e pepe potatoes

veal chop milanese 50
arugula & 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

porterhouse pork chop* 54
black truffle, potato gratin, braised escarole

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

orecchiette with broccoli
rabe pesto 26
marcona almonds, pine nuts

fried artichoke spaghetti
cacio e pepe 27

fresh shrimp & spaghetti 28
sardinian bottarga

fettucine bolognese 28
three-meat ragu

**fresh white truffle*
tagliolini 38
parmigiano reggiano

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

seafood risotto 36
lobster, scallops, shrimp,
clams, octopus, calamari

seafood pappardelle 32
shrimp, calamari, lemon fish, salmon

tordelli bolognese 32
meat-filled ravioli, three meat ragu

dell'arte's 101 layer
lasagna bolognese 32

burrata ravioli, pomodoro 28

**AVAILABLE
AFTER 8PM**

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

Join us for Lunch
MONDAY - FRIDAY
\$32 3-Course Prix-Fixe

**proudly serving fresh*



@TRATTORIADELLARTE



TRATTORIA

DELL'ARTE

DINNER



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