

Lunch

Appetizers

Soup Of The Day	11.00
Stracciatella Chicken Soup poached egg, asparagus, pecorino romano	12.00
Trattoria Salad baby arugula, mizuna, red mustard lettuce, fava beans, tomatoes & parmigiano reggiano	12.00
Orange, Melon & Fennel Salad	10.00
Prosciutto Di Parma & Melon	16.00 23.00
Fried Artichokes Alla Giudea	16.00
Shrimp Cocktail Viareggio vegetable crudite	15.00
Lobster Cocktail Viareggio vegetable crudite	25.00
Lobster And Burrata Cheese	21.00
Pot Of Steamed Mussels & Clams choice of red or white sauce	18.00 24.00
Bowl Of Assorted Warm Olives	7.00

Entree Salads

Mozzarella Salad buffalo and house made fior di latte mozzarellas, baby arugula, tomatoes, balsamic dressing	18.00
Chicken Caprese buffalo mozzarella, tomatoes, greens, roasted peppers, olives	21.00
Warm Steamed Seafood Salad jumbo prawn, manila clams, mussels, calamari	25.00
Yellowfin Tuna Nicoise Salad asparagus, greens, olives, hard boiled egg, potatoes, anchovy	19.00 24.00
Lobster Salad baby arugula, romaine lettuce, avocado, hard boiled egg, warm pancetta	26.00
Chef's Salad roasted chicken, prosciutto di parma, buffalo mozzarella, asparagus, tomatoes, greens, hard boiled egg	19.00 24.00
Filet Mignon Steak Salad romaine lettuce, tomatoes, house made fior di latte mozzarella, avocado, warm pancetta, asparagus	19.00 24.00

Our Signature Thin Crust Pizza

11" / 18"

Margherita buffalo mozzarella, tomatoes, basil	19.00 28.00
Supreme prosciutto di parma, pepperoni, house made fennel sausage, pancetta, mozzarella, hen of the woods mushrooms, roasted peppers, black olives	24.00 34.00
White Pizza buffalo and house made fior di latte mozzarellas, oven roasted grape tomato, baby arugula	20.00 29.00
Seven Vegetable Whole Wheat Pizza artichoke, asparagus, broccolini romanesco, hen of the woods mushrooms eggplant, roasted peppers, zucchini	24.00 34.00
A Lot Of Pepperoni & A Lot Of Arugula	21.00 34.00
House Made Fennel Sausage And Roasted Peppers house made mozzarella & tomato	22.00 32.00
Prosciutto Di Parma & Baby Arugula house made mozzarella, parmigiano reggiano, aged balsamic vinegar	22.00 32.00

Seafood Pizzas

11" / 18"

Manila Clam Pizza no tomato sauce	24.00 34.00
Trattoria Lobster Pizza whole lobster, house made mozzarella, roasted peppers, zucchini	(18") 38.00
Lobster, Shrimp & Jumbo Lump Crabmeat whole lobster, house made mozzarella, roasted peppers, zucchini	(18") 45.00

Pasta

Whole Wheat Or Gluten Free Pasta Available

Lobster Risotto shrimp, clams and mussels	34.00
Whole Wheat Orecchiette "little ears" pugliesi broccoli rabe, aged pecorino romano	15.00 24.00
Tordelli Bolognese handmade meat filled pasta, three meat ragu	16.00 27.00
Pappardelle With Roasted Eggplant oven roasted tomatoes, two kinds of cheese	23.00
Gramigna And Sausage fresh curly strand pasta, pecorino romano	15.00 25.00
Guitar Pasta With Jumbo Lump Crabmeat & Shrimp house made square spaghetti, sea urchin butter sauce	29.00

Linguine with manila clams & broccolini romanesco	27.00
Spaghetti Al Pomodoro carbarino tomatoes (regular or whole wheat spaghetti)	15.00 22.00

Fish

All Fish Are Available Simply Grilled

Yellowfin Tuna Burger shoestring fries	22.00
Seared Sea Scallops with hen of the woods mushrooms	21.00 32.00
Grilled Prawns Toscana madagascar prawns, artichoke couscous	22.00 36.00
Claypot Red Snapper Livornese capers & plum tomatoes	31.00
Pan Seared Crispy Salmon potato-basil puree, slow roasted grape tomatoes	26.00
Dover Sole Amandine steamed asparagus	42.00
Yellowfin Tuna balsamic glazed, three bean salad	30.00
Jumbo Lump Crab Steak what is it	35.00

Meat

Our Famous Veal Chop Parmigiana And Steaks Are Always Available

Dell'Arte Burger burrata mozzarella, roasted tomato, shoestring fries	21.00
Veal Scallopine Piccata artichoke, parmesan corn pudding	29.00
Veal Scallopine Marsala hen of the woods mushrooms, parmesan corn pudding	29.00
Prime Aged New York Steak Sage Frites	36.00
Filet Mignon brunello sauce, buffalo mozzarella, hen of the woods mushrooms	(4oz) 22.00 (8oz) 38.00
Veal Steak Milanese arugula & fennel	36.00
Veal Steak Parmigiana	39.00
Claypot Roasted Chicken	26.00
Chicken Pepperoni Parmigiana	27.00

Water, Water Everywhere

All You Can Drink Of Our Bottled triple purified still or lightly carbonated water	(per person) 3.50
Imported From Italy, San Pellegrino Or Panna	It 8.95

Dinner

Appetizers

Soup Of The Day	11.00
Stracciatella Chicken Soup poached egg, asparagus, pecorino romano	12.00
Trattoria Salad baby arugula, mizuna, red mustard lettuce, fava beans, tomatoes & parmigiano reggiano	12.00
Orange, Melon & Fennel Salad	10.00
Prosciutto Di Parma & Melon	16.00 23.00
Fried Artichokes Alla Giudea	16.00
Shrimp Cocktail Viareggio vegetable crudite	15.00
Lobster Cocktail Viareggio vegetable crudite	25.00
Lobster And Burrata Cheese	21.00
Pot Of Steamed Mussels & Clams choice of red or white sauce	18.00 24.00
Bowl Of Assorted Warm Olives	7.00

Our Signature Thin Crust Pizza

Margherita buffalo mozzarella, tomatoes, basil	28.00
Supreme prosciutto di parma, pepperoni, house made fennel sausage, pancetta, mozzarella, hen of the woods mushrooms, roasted peppers, black olives	34.00
White Pizza buffalo and house made fior di latte mozzarellas, oven roasted grape tomato, baby arugula	29.00
Seven Vegetable Whole Wheat Pizza artichoke, asparagus, broccolini romanesco, hen of the woods mushrooms eggplant, roasted peppers, zucchini	34.00
A Lot Of Pepperoni & A Lot Of Arugula	30.00
House Made Fennel Sausage And Roasted Peppers And Tomatoes	32.00
Prosciutto Di Parma & Baby Arugula parmigiano reggiano, aged balsamic vinegar	32.00

Seafood Pizzas

Manila Clam Pizza no tomato sauce	34.00
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Trattoria Whole Lobster Pizza with roasted peppers & zucchini	38.00
Lobster, Shrimp & Jumbo Lump Crabmeat whole lobster, house made mozzarella, roasted peppers, zucchini	45.00

Pasta

Whole Wheat Or Gluten Free Pasta Available

Lobster Risotto shrimp, clams and mussels	34.00
Whole Wheat Orecchiette "Little Ears" Pugliesi broccoli rabe, aged pecorino romano	24.00
Tordelli Bolognese handmade meat filled pasta, three meat ragu	27.00
Pappardelle With Roasted Eggplant oven roasted tomatoes, two kinds of cheese	23.00
Gramigna And Sausage fresh curly strand pasta, pecorino romano	25.00
Guitar Pasta With Jumbo Lump Crabmeat & Shrimp house made square spaghetti, sea urchin butter sauce	29.00
Linguine with manila clams & broccolini romanesco	27.00
Spaghetti Al Pomodoro carbarino tomatoes (regular or whole wheat spaghetti)	22.00

Fish

All Fish Are Available Simply Grilled

Seared Sea Scallops with hen of the woods mushrooms	32.00
Grilled Prawns Toscana madagascar prawns, artichoke couscous	36.00
Warm Steamed Seafood Salad jumbo prawn, manila clams, mussels, calamari	36.00
Claypot Red Snapper Livornese capers & plum tomatoes	31.00
Pan Seared Crispy Salmon potato-basil puree, slow roasted grape tomatoes	26.00
Dover Sole Amandine steamed asparagus	42.00
Yellowfin Tuna balsamic glazed, three bean salad	30.00
Jumbo Lump Crab Steak what is it?	35.00

Meat

Veal Scallopine Piccata artichoke, parmesan corn pudding	29.00
Veal Scallopine Marsala hen of the woods mushrooms, parmesan corn pudding	29.00
Filet Mignon brunello sauce, buffalo mozzarella, hen of the woods mushrooms	(8oz) 38.00 (12oz) 45.00
Prime Aged New York Steak Sage Frites	47.00
Our Famous veal chop parmigiana	47.00
Grilled Veal Chop parma prosciutto sage sauce, shoestring fries	47.00
Veal Steak Milanese arugula & fennel	36.00
Veal Steak Milanese Primavera asparagus, tomatoes, zucchini, red & yellow peppers	38.00
Veal Steak Valdostana prosciutto di parma, fontina cheese	39.00
Slow Braised Lamb Shank Osso Buco parmesan corn pudding	34.00
Claypot Roasted Chicken	26.00
Chicken Pepperoni Parmigiana	27.00

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Cocktails

Trattoria Bellini prosecco, aperol & fresh peach puree	13.00
Negroni Sbagliato prosecco, sweet vermouth & campari	13.00
Davinci Daiquiri bacardi light rum, cynar, grapefruit juice & fresh lime juice	13.00
Whiskey Smash maker's mark bourbon, lemon & fresh mint sprigs	13.00
Dirty Orange sky vodka, kahua especial & fresh orange juice	13.00
Caipiroska Di Uva grey goose vodka, fresh lime juice, & red seedless grapes	15.00
Gin-Ger Mojito bombay sapphire gin, fresh ginger, fresh lime juice & fresh mint sprigs	15.00