

COCKTAILS

THE J.S. CUCUMBER MARTINI

fresh cucumber, gin, elderflower liqueur, prosecco

CENTRAL PARK SUNRISE

whisky, cointreau, lime, cranberry juice

57 ON 7

fresh banana, spiced rum, malibu rum

DOPO MEZZANOTTE

valrhona chocolate, mint, vodka, bailey's irish cream

2ND INTERMISSION

mint, cilantro, vodka, gin

CARNEGIE HALL SWEET TEA

orange vodka, fresh iced sweet tea, fresh lemon

DESSERTS

CANNOLI SICILIANI

almond tuille filled with ricotta cheese,
chocolate chips

TIRAMISÙ

espresso-dipped lady fingers, zabaglione,
mascarpone cream

BITTERSWEET CHOCOLATE MOUSSE IN A BUCKET

Four private dining rooms available

For our guests with food allergies,
please feel free to make special requests.

A suggested gratuity of 18% has been added to parties of 6 or more.

Direttore Generale: Brandon Fay ☪ Culinary Director: Brando DeOliveira

www.trattoriadellarte.com

 @TrattoriaNY

The Fireman Hospitality Group—Family-Owned Restaurants

TRATTORIA
DELL'ARTE

LATE NIGHT MENU

SIGNATURE PIZZA & ANTIPASTO BAR

11:30 PM TO 1:30 AM
MONDAY THROUGH SATURDAY

(NO LATE NIGHT ON SUNDAYS)

ANTIPASTO BAR

3 VEGETABLES

2 VEGETABLES WITH SHRIMP & SCALLOPS

SEAFOOD

• **FEATURED APPETIZER** •
5 SEAFOOD SAMPLING

SHRIMP & SCALLOPS

SHRIMP COCKTAIL DELL' ARTE

MOZZARELLA (softball size)

IMPORTED BUFFALO MOZZARELLA

HOUSE MADE BURRATA (cream-filled mozzarella)

WITH PARMA PROSCIUTTO

WITH ANY VEGETABLE ANTIPASTI

BURRATA MOZZARELLA BRUSCHETTA TOAST

marinated pesto tomatoes

MEATS & PROSCIUTTO

HOUSE MADE FENNEL SAUSAGE & PEPPERS

BOWL OF MEATBALLS

PARMA PROSCIUTTO & MELON

6 VEGETABLES

4 VEGETABLES WITH 2 SEAFOOD

shrimp & scallops and seafood antipasto of the day

VEGETABLE ANTIPASTI

Chef Brando prepares additional antipasti of the day

♦ BOWL OF ASSORTED OLIVES

♦ CAULIFLOWER STEAK AMANDINE

♦ ZUCCHINI PARMIGIANA

♦ STUFFED ARTICHOKE OREGANATA

♦ SCALLOPED POTATO GRATIN

BEEFSTEAK TOMATOES

SICILIAN EGGPLANT CAPONATA

ROASTED RED & YELLOW PEPPERS

CARAMELIZED FENNEL butterbean honey

WHOLE WHEAT ARTICHOKE COUSCOUS

BROCCOLI RABE & GOLDEN RAISINS

GRILLED ASPARAGUS SPEARS

ROASTED RED BEETS

CIPOLLINI ONIONS balsamic glaze

♦ **SERVED WARM**

OUR SIGNATURE THIN CRUST PIZZAS

MARGHERITA buffalo mozzarella, tomatoes, basil

A LOT OF PEPPERONI & BABY ARUGULA

MEATBALL PIZZA

HOUSE MADE FENNEL SAUSAGE & ROASTED PEPPERS

PARMA PROSCIUTTO & BABY ARUGULA aged balsamic vinegar

BRIE & PROSCIUTTO CROSTONE (TART)

SUPREME PIZZA burrata mozzarella, prosciutto, pepperoni, house made fennel sausage, pancetta, seasonal mushrooms, roasted peppers, black olives

SEAFOOD SUPREME PIZZA scallops, manila clams, mussels, shrimp, calamari, mozzarella, artichokes

VEGAN PIZZAS

soy mozzarella cheese & whole wheat flour

VIRGIN MARGHERITA tomatoes, basil

MEDITERRANEAN GRILLED VEGETABLE PIZZA Sicilian oregano, capers

SOUPS

21 VEGETABLE MINISTRONE

with a dollop of basil pesto

STRACCIATELLA CHICKEN SOUP

poached egg

OIL-FREE PASTA E FAGIOLI (The Perfect Protein)

whole wheat pasta, vegan

SALADS

HOUSE GREEN SALAD

fava beans, red wine vinaigrette

ROASTED BEETS & ASPARAGUS

mizuna lettuce, walnuts, gorgonzola

MOZZARELLA CAPRESE

tomatoes, baby arugula