

# LUNCH

## ANTIPASTI

Please visit the Antipasti Bar. Over 30 hot & cold antipasti are prepared daily.

### MOZZARELLA & OTHER CHEESES

#### OUR OWN MOZZARELLA (COW'S MILK)

with beefsteak tomatoes  
with prosciutto di Parma

#### BURRATA CREAM-FILLED MOZZARELLA

with beefsteak tomatoes  
with prosciutto di Parma

#### IMPORTED BUFFALO MOZZARELLA

with beefsteak tomatoes  
with prosciutto di Parma

#### SPECIALITÀ! MOZZARELLA MISTA

a selection of house made and imported mozzarellas with  
beefsteak tomatoes for the table

Burrata (cream filled mozzarella)  
Buffalo Mozzarella

Our Own Mozzarella  
Fresh Ricotta

### CURED MEATS

 Served Warm

#### PROSCIUTTO DI PARMA (Italy)

#### PROSCIUTTO LA QUERCIA ORGANIC (Iowa)

#### SPECK (Italy) smoked prosciutto

#### BRESAOLA DELLA VALTELLINA (Italy)

mountain air-dried beef

#### MORTADELLA (Italy)

smoked sausage with pistachio nuts

#### SOPRESSATA (Italy)

spicy salami with hints of pepper and garlic

**add three eggs scrambled and roasted potatoes to any cured meats**

#### OUR OWN FENNEL SAUSAGE AND HOLLAND PEPPERS

plum tomato sauce

#### A BOWL OF MEATBALLS

#### SALUMI MISTI

A platter of our most popular meats

Prosciutto di Parma  
Speck  
Mortadella

Sopressata  
Bresaola

### VEGETABLES

#### SICILIAN EGGPLANT CAPONATA

sweet & sour eggplant, capers, olives, golden raisins

#### RED & YELLOW PEPPERS

fire roasted with sweet basil

#### CARAMELIZED FENNEL

roasted with butterbean honey, anise seeds

#### WHOLE WHEAT ARTICHOKE COUS COUS

tomatoes, peppers

#### CIPOLLINI ONIONS

balsamic glaze

#### ROASTED PORTOBELLO MUSHROOM

crispy herbs

#### BROCCOLI RABE & GOLDEN RAISINS

#### GRILLED ASPARAGUS SPEARS

#### FRIED CAULIFLOWER PARMESAN

#### CAULIFLOWER STEAK AMANDINE

#### SCALLOPED POTATO GRATINATA

caramelized onion & Fontina cheese

#### BRAISED STUFFED ARTICHOKE OREGANATA

#### SPECIALITÀ! ARTICHOKE ALLA GIUDEA

#### FOUR VEGETABLE ANTIPASTO

your choice from our antipasto bar

### SEAFOOD

#### SHRIMP COCKTAIL VIAREGGIO

fruit & vegetable crudités

#### LOBSTER COCKTAIL

two sauces

#### SHRIMP & GEORGES BANK SCALLOPS

citrus vinaigrette

#### SPECIALITÀ! LOBSTER BURRATA

asparagus, lemon sea salt

#### STEAMED MUSSELS BIANCA

white wine herb sauce

#### STEAMED MUSSELS LIGURIAN

tomato, pesto Genovese

#### STEAMED MANILA CLAMS BIANCA

white wine herb sauce

#### MANILA CLAMS CIOPPINO

plum tomato-shellfish broth

### SOUPS

#### RIBOLLITA SOUP

thick vegetable Tuscan style

#### STRACCIATELLA CHICKEN SOUP

poached egg, baby spinach, Pecorino Romano

### SALADS

#### TRATTORIA SALAD

baby arugula, fava beans, sweet peas, tomato  
& Parmigiano Reggiano

#### BEET & ASPARAGUS SALAD

red & gold beets, Bergamo gorgonzola

## PASTA

Half Full

#### SPECIALITÀ! LOBSTER RISOTTO

shrimp, clams and mussels

#### EGGPLANT PAPPARDELLE

roasted eggplant, pomodoro sauce, imported ricotta sarda cheese

#### ORECCHIETTE PUGLIESE

handmade "little ears" pasta, broccoli rabe, aged Pecorino Romano, herbed bread crumbs

#### TORDELLI BOLOGNESE

housemade pasta filled with porcini mushroom & veal, served with a wild boar ragu

#### GRAMIGNA AND SAUSAGE

fresh curly strand pasta, tomato & Pecorino Romano

#### CACIO E PEPE

whole grain Kamut spaghetti, aged Pecorino Romano, fresh ricotta, red pepper

#### SPAGHETTI & CLAMS

choice of white or red sauce

#### SPAGHETTI ALLA CHITARRA WITH JUMBO LUMP CRABMEAT & SHRIMP

sea urchin butter sauce

# LUNCH

## INSALATE DELL'ARTE

### CHEF'S SALAD

roast chicken, prosciutto cotto, buffalo mozzarella, Boucheron goat cheese, eggs, grape tomatoes, grilled corn, baby arugula, iceberg lettuce

### CHICKEN CAPRESE

buffalo mozzarella, beefsteak tomatoes, mesclun greens, roasted peppers, olives

### SHRIMP CAPRESE

buffalo mozzarella, beefsteak tomatoes, mesclun greens, roasted peppers, olives

### LOBSTER COBB SALAD

pancetta, avocado, egg, iceberg lettuce, radicchio, arugula, fine herbs

### TWO TUNA NICOISE SALAD

yellowfin tuna (seared rare), marinated sicilian tuna, asparagus, baby greens, olives, eggs, red onions, potatoes

### DELL' ARTE FILET MIGNON SALAD

beets, tomato, eggs, avocado, pancetta, Bergamo gorgonzola, iceberg lettuce

### FILET OF SALMON

artichoke couscous, mint tabbouleh, toasted pinenuts, roasted butternut squash, fine herbs

## FISH

All fish are available simply grilled

**SPECIALITÀ!** JUMBO LUMP CRAB STEAK what is it?

### FISH OF THE DAY

YELLOWFIN TUNA BURGER parmesan potatoes

SCOTTISH KING SALMON STEAK pan seared, cannellini beans, pepper sauce

YELLOWFIN TUNA balsamic glazed with warm corn lentil salad

CLAYPOT RED SNAPPER LIVORNESE Santorini capers & San Marzano tomatoes

GRILLED PRAWNS TOSCANA large Madagascar prawns with Sardinian couscous

BRANZINO whole roasted with fresh herbs, grape tomatoes, olives, parmesan potatoes

## MEAT

PRIME SIRLOIN BURGER burrata, pancetta, roasted tomato, parmesan potatoes

**SPECIALITÀ!** FILET MIGNON OF BEEF abalone mushrooms & buffalo mozzarella 8 OZ. 12 OZ.  
ALSO AVAILABLE SIMPLY GRILLED

SLICED SIRLOIN STEAK TOSCANA hen of the woods & shiitake mushrooms, italian corn pudding

PRIME NEW YORK SIRLOIN STEAK 28 DAY DRY AGED potatoes fonduta

CHICKEN PAILLARD arugula, roasted cherry tomatoes

CHICKEN PARMIGIANA with buffalo mozzarella

## VEAL

**SPECIALITÀ!** VEAL STEAK GORGONZOLA Bergamo gorgonzola sauce & zucchini

VEAL SCALLOPINE MARSALA abalone & maitake mushrooms, italian corn pudding

VEAL STEAK MILANESE with fennel & baby arugula

VEAL STEAK VALDOSTANA prosciutto di parma, fontina cheese

GRILLED VEAL CHOP italian corn pudding

**OUR FAMOUS** VEAL CHOP PARMIGIANA

## OUR SIGNATURE THIN CRUST PIZZA

All available with 100% whole grain Kamut flour

11" 18"

### BUFFALO MARGHERITA

buffalo mozzarella, cherry tomatoes, tomato & basil

### BURRATA FRESCA

"white pizza" our own burrata, baby arugula & oven roasted tomato

### DOUBLE PEPPERONI & BABY ARUGULA

imported & domestic pepperoni, aged balsamic vinegar, parmigiano

### FENNEL SAUSAGE AND ROASTED PEPPERS

our own mozzarella & tomato

### PROSCIUTTO & BABY ARUGULA

our own mozzarella, aged balsamic vinegar, parmigiano

### ARTICHOKE, WILD MUSHROOMS, EGGPLANT & PEPPERS

(vegetarian) our own mozzarella & tomato

### LOBSTER, SHRIMP & CRABMEAT

our own mozzarella, roasted peppers, zucchini, pomodoro

### The Fireman Hospitality Group-a family owned restaurant

Private dining rooms available. For our guests with food allergies, please feel free to make special requests.

18% gratuity is added to parties of 8 or more.

General Manager: Brandon Fay \* Culinary Director: Brando DeOliveira \* Executive Chef: Rene Canales \* [www.thefhg.com](http://www.thefhg.com)  
[www.TrattoriaDellArte.com](http://www.TrattoriaDellArte.com)

**SPECIALITÀ!** The result of our chefs seeking out, discovering and actually cooking in local kitchens with "Mom and Pop" in many different regions of Italy.