

PRIVATE ROOMS
(212) 265 0100

TRATTORIA
DELL'ARTE

2010 SUMMER
PRIX-FIXE DINNER MENU

2010 Summer Prix-Fixe Dinner

– select one from each course –

APPETIZERS

Ribollita Soup
thick vegetable Tuscan style

Beet & Asparagus Salad
red & gold beets, Bergamo gorgonzola

Choice of one item from the antipasto bar

Our Own Mozzarella
with beefsteak tomatoes

ENTREES

Four Vegetable Antipasto
from our antipasto bar

Scottish King Salmon Steak
pan seared, cannellini beans, pepper sauce

Tordelli Bolognese
*housemade pasta filled with porcini mushrooms & veal,
served with a wild boar ragu*

Chicken Paillard
arugula, roasted cherry tomatoes

Sliced Sirloin Steak Toscana
*hen of the woods mushrooms & Shiitake mushrooms,
Italian corn pudding*

DESSERTS

Tiramisu
Gelato / Sorbetto

\$35.00