

Del'Arte

LUNCH MENU

STARTERS

Focaccia

~ Del'Arte's Original Pizza Bread ~ : 6

Tagliere

Chef selections, 3 aged cheese, prosciutto, mortadella soprassatta, olive salad : 23

Burata & Prosciutto

Basil pesto, bruschetta sauce, micro greens : 15

Pesto Polpettine

Oven baked, basil pesto, melted mozzarella : 14

Blue Point Oysters

6 shucked to order, cocktail sauce : 14

Tuscan Minestrone & Farro

Octopus & Shrimp

Marinated octopus, diced jumbo shrimp, parsley lemon vinaigrette : 18

Charred Octopus

Warm Mediterranean potato salad : 19

Baked Clams

8 little necks, oven baked : 15

Peel & Eat Shrimp

Dozen steamed easy peel shrimp, chili aioli sauce : 16

Crab Cakes

Arugula, bruschetta sauce, chili aioli : 16

Steamed Clams –OR– Mussels

Pancetta, leeks, tomato broth : 16

Sweet & Sour Calamari

Lightly fried, sweet & sour chili sauce, toasted sesame & leeks : 16

Raw Bar

Shrimp Cocktail

4 jumbo shrimp, cocktail sauce : 14

Soup

Bowl only - \$7

Clams Cocktail

Freshly shucked little necks, Half- OR -Full Dozen : 10 / 16

Pasta e' Lenticchie

Chicken & Pastina

PIZZ' ARTE

PERSONAL 12 INCH ROUND

Broccoli Rabe

crumbled sausage, broccoli rabe, caramelized onions, mozzarella, light pomodoro : 18

Dolce Diavolo

Creamy Butternut squash, hot honey, capicola, grated pistacchio, mozzarella : 18

Fig & Prosciutto

Homemade fig marmalade, goat cheese, prosciutto, mozzarella : 16

Margherita

Fior di latte, mozzarella, pomodoro sauce, pecorino, basil, evoo : 15

Arugula

Mozzarella, prosciutto, arugula salad, pecorino, balsamic reduction : 18

FLATBREAD

Romana

caramelized onions, mushrooms, roasted sliced potato, bacon, pecorino, mozzarella : 16

La Portofino Pan Pizza

Roasted eggplant, kalamata olives, tomato, herbs, pecorino, mozzarella : 16

Sfincione Pan Pizza

Original Pan Sicilian pizza with tomato, herbs, pecorino, onions, caciocavallo, evoo & pane grattato (crispy flavored breadcrumbs) : 16

Tomato Bruschetta

Diced tomato salsa, herbs, pecorino, evoo, mozzarella : 15

PANINI

**** Our bread is baked on premise ****
Served with a side salad

Melenzana

Pan fried, breaded eggplant with caramelized onion, roasted tomato, melted provolone, sun dried tomato pesto : 15

Grilled Chicken

Roasted pepper, avocado, fresh mozzarella, arugula, creamy dressing : 15

Brooklyn Sandwichio

Mortadella, capicola, sopressata, prosciutto, provola, olive salad, arugula : 15

Chicken & Burata

Breaded Chicken, creamy burata, sliced prosciutto, roasted pepper, arugula, creamy dressing : 16

SALADS

Chopped Chicken Salad

Chopped mixed greens with avocado, walnuts, apples, feta cheese : 18

Shrimp & Avocado

Jumbo garlic shrimp, diced avocado, mango, beets, greens, white balsamic vinaigrette : 18

Salmon Salad

Marinated salmon, fire roasted peppers, beets, orange segments, avocado, mango, mixed greens, Asian sesame dressing : 18

Antipasto Salad

Pin wheels of capicola, sopressata, provolone, over mixed greens with romaine, radicchio, fennel, balsamic vinaigrette : 18

Italian Salad

Romaine, radicchio, fennel, fire roasted peppers, diced fresh mozzarella, grape tomato, cucumber, mix olives, balsamic vinaigrette : 13
~ Add chicken (5) or Shrimp (7) ~

Classic Caesar

Add chicken (5) or shrimp (7) : 10

ENTRÉES

Farfalle Giardiniera

Bow tie pasta with broccoli, zucchini, mushrooms, onions, peas, pomodoro & a hint of cream : 16

Tagliatelle Al Mascarpone e' Noce

Fresh pasta tossed with a walnut and mascarpone cream cheese sauce : 17

Penne Ala Vodka

peas, pancetta, creamy vodka sauce : 15

Six Layer Lasagna

Pork & beef ragu, pecorino, mozzarella, ricotta, meatballs : 16

Linguine Vongole

Freshly chopped clams and sweet little vongole with a white OR red clam sauce : 16

Tagliatelle Bolognese

Fresh pasta, delicious meat ragu sauce & peas : 16

Oven Baked Cavatelli

Bolognese, peas, melted mozzarella : 18

Lamb Chops

Cast Iron seared with vegetable ratatouille : 21

Angus Strip Steak

8oz. Certified angus strip grilled with mushroom, onion, yukon mashed potato : 21

Crispy Salmon

Pan seared & roasted over yukon mashed potato with sweet pepperonata : 18

Branzino

Broiled, lemon butter sauce, vegetable ratatouille : 18

Chicken Capricciosa

Herb & Panko crusted chicken cutlet topped with arugula salad, shavings of pecorino, balsamic reduction : 17

Lemon Chicken Francese

Chicken scaloppine, lemon butter sauce over cappellini : 17

Simply Parmigiana

Your Choice - classic chicken (16) eggplant (15) OR shrimp parmigiana (16) served with a side of penne