

Def'Arte

LUNCH MENU

Starters

CRAB CAKE : Mediterranean slaw, tartar sauce | 14

OCTOPUS & SHRIMP SALAD : marinated octopus & diced jumbo shrimp in a parsley lemon vinaigrette with olives, artichokes & hearts of palm | 16

BURATA & PROSCIUTTO : artichoke, sun dried tomato, toasted pistachio, basil pesto | 14

SOUP OF THE DAY : Cup or Bowl | 4/7

STEAMED CLAMS -OR- MUSSELS : pancetta, leeks, tomato broth | 13

SWEET & SOUR CALAMARI : lightly fried, sweet chili sauce, leeks, toasted sesame | 14

TAGLIERE (TO SHARE) : Prosciutto, sweet sopressata, pecorino sardo, Sicilian primosale, Tuscan wine cheese, Mediterranean olive salad | 18

Raw Bar

PEEL & EAT SHRIMP
: Cajun & Beer steamed, easy to peel shrimp with a chili aioli sauce | 14 :

BLUE POINT OYSTERS
: 6 shucked to order, mignonette & cocktail sauce | 12 :

SHRIMP COCKTAIL
: 4 Jumbo Shrimp, Cocktail Sauce | 13 :

CLAMS COCKTAIL
: Little necks, shucked to order, 1/2 dozen/full Dozen | 8 / 14 :

Pizzetta (12-inch Round)

MARGHERITA : fior di latte, mozzarella, pomodoro sauce, pecorino, basil, evoo | 13

BROCCOLI RABE : crumbled sausage, broccoli rabe, caramelized onions, mozzarella, light pomodoro | 15

BIANCA : white pizza with ricotta, creme` fraiche, fontina, pecorino, mozzarella | 15

ARUGULA : plum tomato, fresh mozzarella, arugula salad, prosciutto, pecorino, balsamic reduction | 15

Flatbreads

AL FUNGHI : roasted mushrooms, ricotta, creme` fraiche, fontina, porcini dusting, truffle oil | 14

BRUSCHETTA FLATBREAD : Family recipe of tomato, herbs, caramelized onion, kalamata olives, sicilian caciocavallo & pecorino cheese | 14

FIG & PROSCIUTTO FLATBREAD : homemade fig marmalade, goat cheese, Prosciutto, mozzarella | 14

ROMANA FLATBREAD : mashed potato, creme` fraiche, caramelized onion, bacon, pecorino, mozzarella | 14

Panini

SERVED WITH A SIDE SALAD -OR- FRENCH FRIES

CHICKEN & BURATA : Breaded
Chicken, creamy burata, sliced prosciutto,
roasted pepper, arugola, creamy dressing |
13.50

SLICED STEAK : Sliced steak, mushroom,
onion, melted provolone | 14

PARMIGIANO : Chicken, eggplant,
shrimp, OR meatball | 13.50

MELENZANA : Pan fried, breaded
eggplant with caramelized onion, roasted
tomato, melted provolone, sun dried tomato
pesto | 13.50

MUFFOLETTA : Mortadella, sopressata,
capicola, prosciutto, provolone, homemade
marinated olive & pickled vegetable salad |
13.50

Salads

ITALIAN SALAD : Escarole, radicchio,
fennel, fire roasted peppers, grape tomato,
cucumber, mix olives, balsamic vinaigrette |
10

ADD CHICKEN (5) OR SHRIMP (7)

CLASSIC CAESAR : romaine, crispy
crutons, shavings of pecorino | 9
ADD CHICKEN (5) OR SHRIMP (7)

SHRIMP & AVOCADO SALAD :
Jumbo spicy garlic shrimp, diced avocado,
mango, beets, greens, white balsamic
vinaigrette | 15

SALMON SALAD : Marinated salmon,
fire roasted peppers, beets, orange
segments, avocado, mango, mixed greens,
Asian sesame dressing | 16

Entrées

ADD A SALAD TO START \$3

MULTICOLORED PAPILLION GIARDINIERA : Herb infused bow-tie pasta with broccoli,
zucchini, mushroom, onion, peas, pomodoro, hint of cream | 15

FETTUCINI ALFREDO : 13

TAGLIATELLE BOLOGNESE : fresh pasta, delicious meat ragu sauce & peas | 14

SIX LAYER LASAGNA : Pork & Beef ragu, pecorino, mozzarella, ricotta & meatballs | 14.50

CRISPY SALMON : Pan seared & roasted over yukon mashed potato with sweet pepperonata | 16

LINGUINE VONGOLE : Freshly chopped clams & whole little necks with a white -or- red clam sauce
| 15

PENNE ALA VODKA : Shallots, peas, pancetta, creamy vodka sauce | 14

LAMB CHOPS : cast iron seared with vegetable ratatouille | 18

CAPELLINI SHRIMP & ARUGULA : angel hair with diced jumbo shrimp, grape tomato, basil,
arugola | 14.50

BRANZINO : Broiled, Lemon butter sauce, vegetable ratatouille | 16

ANGUS STRIP STEAK : 8 oz. certified angus strip, grilled with mushroom, onion, yukon mashed
potato | 18

LEMON CHICKEN FRANCESE : scaloppine, lemon butter sauce over cappellini | 15

CHICKEN MARSALA : scaloppine, mushroom, sweet marsala sauce, yukon mashed potato | 19

SIMPLY PARMIGIANA : Your choice of Chicken (14), Eggplant (14), Veal (16), -OR- Shrimp (15)
Parmigiana served with penne