

DeArte

DINNER MENU

STARTERS

BURATA & PROSCIUTTO \$14

artichoke, sun dried tomato, toasted pistachio, basil pesto

STEAMED CLAMS -OR- MUSSELS ... \$13

pancetta, leeks, tomato broth

SWEET & SOUR CALAMARI \$14

lightly fried, sweet chili sauce, leeks, toasted sesame

SOUP OF THE DAY 4/7

Cup or Bowl

TAGLIERE (TO SHARE) \$18

Prosciutto, sweet sopressata, pecorino sardo, Sicilian primosale, Tuscan wine cheese, Mediterranean olive salad

CRAB CAKE \$14

Mediterranean slaw, tartar sauce

OCTOPUS & SHRIMP SALAD \$16

marinated octopus & diced jumbo shrimp in a parsley lemon vinaigrette with olives, artichokes & hearts of palm

RAW BAR

PEEL & EAT SHRIMP \$14

Cajun & Beer steamed, easy to peel shrimp with a chili aioli sauce

BLUE POINT OYSTERS \$12

6 shucked to order, mignonette & cocktail sauce

SHRIMP COCKTAIL \$13

4 Jumbo Shrimp, Cocktail Sauce

CLAMS COCKTAIL 8 / 14

Little necks, shucked to order, 1/2 dozen/full Dozen

PIZZETTA (12-INCH ROUND)

MARGHERITA \$13

fior di latte, mozzarella, pomodoro sauce, pecorino, basil, evoo

BROCCOLI RABE \$15

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

BIANCA \$15

white pizza with ricotta, creme ` fraiche, fontina, pecorino, mozzarella

ARUGULA \$15

plum tomato, fresh mozzarella, arugula salad, prosciutto, pecorino, balsamic reduction

FLATBREADS

AL FUNGHI \$14

roasted mushrooms, ricotta, creme ` fraiche, fontina, porcini dusting, truffle oil

FIG & PROSCIUTTO FLATBREAD \$14

homemade fig marmalade, goat cheese, Prosciutto, mozzarella

BRUSCHETTA FLATBREAD \$14

Family recipe of tomato, herbs, caramelized onion, kalamata olives, sicilian caciocavallo & pecorino cheese

ROMANA FLATBREAD \$14

mashed potato, creme ` fraiche, caramelized onion, bacon, pecorino, mozzarella

SALADS

ITALIAN SALAD \$10

Romaine, radicchio, fennel, fire roasted peppers, grape tomato, cucumber, mix olives, balsamic vinaigrette

* Add chicken (5) OR shrimp (7)

CLASSIC CAESAR \$9

romaine, crispy crutons, shavings of pecorino

* add chicken (5) or shrimp (7)

SHRIMP & AVOCADO SALAD \$15

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

SALMON SALAD \$16

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

PASTA~PASTA~PASTA

ADD A DINNER SALAD \$3

MULTICOLORED PAPILLION GIARDINIERA \$18

Herb infused bow-tie pasta with broccoli, zucchini, mushroom, onion, peas, pomodoro, hint of cream

SIX LAYER LASAGNA \$18

Pork and beef ragu, pecorino, mozzarella, ricotta & meatballs

FETTUCINI ALFREDO \$16

LINGUINE VONGOLE \$18

freshly chopped clams & whole little necks with a White - OR - Red clam sauce

TAGLIATELLE BOLOGNESE \$18

Fresh pasta, delicious meat ragu sauce & peas

JOHN ALLEN MURPHY "LA GIOVANNINA" \$18

Kamut Spaghetti, peas, creamy zucchini, grape tomato, garlic oil sauce with shaved pecorino

DEL'ARTE FAMOUS ZUPPA DI PESCE \$30

4oz. lobster tail, jumbo shrimp, calamari, mussels, clams, light marinara over linguine

ENTRÉES

ADD A DINNER SALAD \$3

BRANZINO \$26

Broiled, lemon butter sauce, vegetable ratatouille

CRISPY SALMON \$26

pan seared & roasted over yukon mashed potato with sweet pepperonata

CHICKEN ARROSTITO \$21

Roasted bone-in chicken, long hot peppers, sausage, potato, sweet vinegar peppers, rosemary garlic herb lemon sauce

VEAL CHOP \$32

Milk Fed, frenched pan roasted with a shiitake mushroom sauce & yukon mashed potato

PORK CHOP \$26

Double cut brined pork chop, pan roasted with pepperonata & roasted potato

RACK OF LAMB \$34

Marinated chops (scottadito style) with vegetable ratatouille & mashed potato

SUPERIOR ANGUS STEAK \$32

16oz cast iron roasted with shiitake mushroom & yukon mashed potato

CHICKEN MARSALA \$18

scaloppine, mushroom, sweet marsala sauce, yukon mashed potato

CHICKEN VALDOSTANA \$21

Prosciutto, fontina, lemon wine sauce, mashed potato

VEAL SALTINBOCCA \$23

Veal top round, prosciutto, fontina, lemon wine sauce, spinach, yukon mashed potato

SIMPLY PARMIGIANA

Your choice of Chicken (18), Eggplant (18), Veal (21), -OR- Shrimp (23) Parmigiana served with penne