



PRIVATE ROOMS  
(212) 265 0100



TRATTORIA DELL'ARTE  
2010 WINTER  
PRIX-FIXE LUNCH MENU

## 2010 WINTER PRIX-FIXE LUNCH

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\$24.07

– select one from each course –  
a glass of white or red wine from our sommelier's selections  
may be substituted in place of dessert



### APPETIZERS

Ribollita Soup  
*thick vegetable Tuscan style*

Tricolore Salad  
*baby arugula, endive, radicchio & Gorgonzola dolce*

Three Vegetable Antipasti  
*from our antipasto bar*



### ENTREES

Herb Crusted Organic King Salmon  
*Sardinian artichoke couscous*

Tagliatelle Bolognese  
*three meat ragu*

Sliced Sirloin Steak Toscana  
*hen of the woods mushrooms*



### DESSERTS

Fresh Fruit Crostada  
*fresh whipped cream*

Gelato / Sorbetto

add a glass of white or red wine from our sommelier's selections

\$7.00

## PRIX-FIXE BUSINESS LUNCH

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\$35.00

PER PERSON– select one from each course –  
a glass of white or red wine from our sommelier's selections  
may be substituted in place of dessert



### APPETIZERS

Three Seafood Antipasti  
*from our antipasto bar*

Tordelli Bolognese  
*wild boar & porcini stuffed pasta with  
a three meat ragu, baby arugula*

Red & Golden Beet Asparagus Salad  
*Gorgonzola dolce*

Buffalo Mozzarella & Beefsteak Tomato Salad  
*cucumber, Vidalia onions, ume vinegar*



### ENTREES

Claypot Red Snapper Livornese  
*Santorini capers & San Marzano tomatoes*

Grilled Lamb Chops  
*soft polenta*

Seafood Pappardelle  
*fresh wide ribbon pasta, crab meat,  
shrimp, langoustine & clams*

Veal & Wild Mushroom Marsala  
*shaved black truffle*



### DESSERTS

Chocolate Mousse  
*fresh whipped cream*

Tiramisu

Gelato  
Sorbetto



# 2010 WINTER PRIX-FIXE DINNER

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– select one from each course –  
a glass of white or red wine from our sommelier's selections  
may be substituted in place of dessert



## APPETIZERS

Three Seafood Antipasti  
*from our antipasto bar*

Tordelli Bolognese  
*wild boar & porcini stuffed pasta with  
a three meat ragu, baby arugula*

Red & Golden Beet Asparagus Salad  
*Gorgonzola dolce*

Buffalo Mozzarella & Beefsteak Tomato Salad  
*cucumber, Vidalia onions, ume vinegar*



## ENTREES

Claypot Red Snapper Livornese  
*Santorini capers & San Marzano tomatoes*

Grilled Lamb Chops  
*soft polenta*

Seafood Pappardelle  
*fresh wide ribbon pasta, crab meat,  
shrimp, langoustine & clams*

Veal & Wild Mushroom Marsala  
*shaved black truffle*



## DESSERTS

Chocolate Mousse  
*fresh whipped cream*

Gelato  
Sorbetto

Tiramisu

\$35.00

PER PERSON