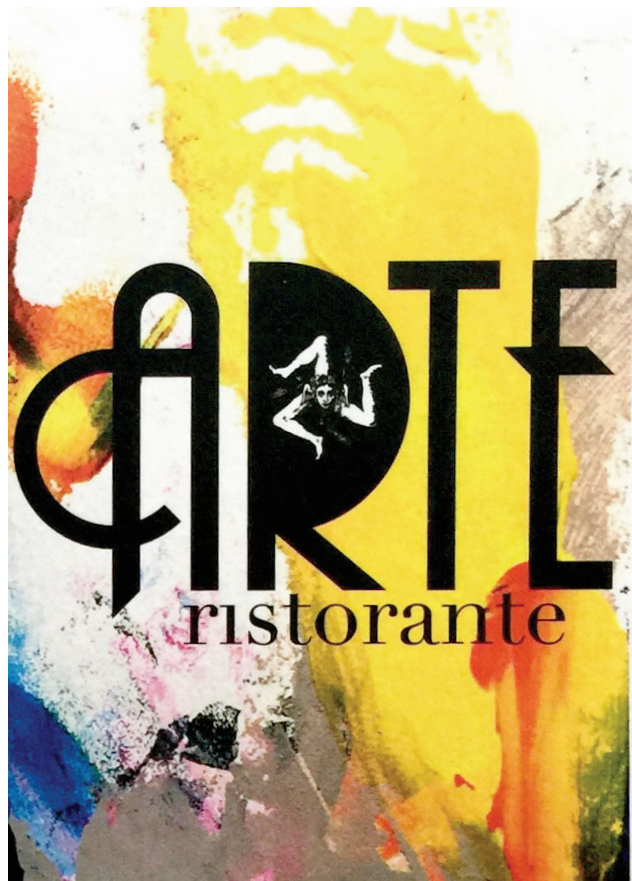


PIZZA

Margherita	17
chopped tomatoes, basil and fresh ovoline mozzarella	
Pizza Italia	18
pesto sauce, chopped tomatoes and fresh ovoline mozzarella	
Arugula and Prosciutto	20
mozzarella cheese, prosciutto and arugula	
Primavera	18
chopped tomatoes, onions, bell peppers, mushrooms and basil	
Salsiccia and Mushroom	19
pork salsiccia and mushroom	
Pizza Patate	18
mozzarella, tomato and roasted potato	



Dinner

check us out:

facebook
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www.menu.me

reservations through:

www.opentable.com
www.seatme.yelp.com

delivery available through:

www.eat24.com
www.doordash.com

LE ZUPPE

- Minstrone** 9
mixed vegetables, pinto beans & pancetta soup
- Zuppa del Giorno** 9
soup of the day

LE INSALATE

(add chicken 8, prawns 12, salmon 18)

- Arte Salad** 9
mixed spring greens with Italian dressing
- Cesare** 11
crisp romaine lettuce, shaved Parmigiano & butter croutons with Caesar dressing
- Panzanella** 15
tomato, mozzarella, cucumber, red onion, basil, croutons, with organic extra virgin olive oil, balsamic reduction & champagne vinegar
- Orange Salad** 16
orange, fennel, red onion & cherry tomato with organic extra virgin olive oil & balsamic reduction
- Beet Salad** 16
red & gold beets with arugula and goat cheese topped with pomegranate dressing, drizzled with a balsamic reduction
- Gamberi** 20
baby spinach & goat cheese topped with prawns in a warm lemon dressing

ANTIPASTI

- Bruschetta** 9
baked roma tomatoes, with basil and extra virgin olive oil, served on toasted bread with a side of spiced olives medley
- Caponatina** 10
eggplant, capers, onions, green olives & celery, mixed with balsamic vinegar. Served cold
- Caprese** 15
sliced tomatoes and fresh Bufala mozzarella cheese & basil, topped with organic extra virgin olive oil & balsamic vinegar
- Carpaccio di Manzo** 15
thinly sliced prime beef tenderloin in a lemon dressing, topped with arugula, capers, & shaved Parmigiano. Drizzled with balsamic vinegar
- Fritto Misto** 15
fried calamari, shrimp, lemon, onion & zucchini, served with a side of garlic potato aioli
- Antipasto Arte** 16pp
platter of assorted Italian sliced meats & cheeses. Served with sides of honey, and a fig & marsala sauce

PRIMI

- Spaghetti Carrettiera** 16
garlic, red chili flakes sautéed in organic extra virgin olive oil
- Penne Peró** 18
penne pasta, basil, Italian sausage & baby spinach in a spicy garlic marinara sauce
- Spaghetti Carbonara** 18
pancetta, shallots, eggs, & Parmigiano in a light cream sauce

- Lasagna** 20
homemade lasagna with ground beef, ground veal and ground pork
- Penne Primavera** 19
onion, bell peppers, zucchini, carrots & cherry tomatoes, sautéed in organic extra virgin olive oil
- Gnochhi - with your choice of:** 20
- Sorrento** - mozzarella, basil, chopped tomatoes & garlic in a marinara sauce
 - Pesto** - basil, pine nuts, garlic, parmesan cheese, organic extra virgin olive oil & cream cheese
 - Gorgonzola** - gorgonzola sauce
- Ravioli Ricotta e Spinaci** 20
homemade ravioli stuffed with ricotta & spinach with a light butter and sage sauce, served on a bed of tomato sauce and topped with parmesan cheese
- Linguine Vongole** 22
linguine & clams sautéed in white wine, garlic, cherry tomatoes & parsley
- Farfalle Salmone** 22
farfalle with smoked salmon, shrimp, leeks, in a creamy tomato vodka sauce
- Risotto Salsiccia e Funghi** 22
homemade sausage with mushrooms & gorgonzola
- Spaghetti allo Scoglio** 26
clams, muscles, fresh fish, prawns, fresh tomatoes, calamari, with a hint of black ink

SECONDI CARNE

- Pollo alla Puttanesca** 22
sautéed chicken with clamata olives, capers, chopped tomatoes & basil in a white wine and marinara sauce served with a side of mixed vegetables
- Veal Marsala** 26
veal scaloppini coated in flour, topped with mushrooms in marsala wine with a touch of marinara served with a side of mixed vegetables
- Ossobuco alla Milanese** 28
braised veal shank served with saffron risotto
- Bistecca ai Ferri** 30
grilled New York steak topped with mushrooms & green onions in olive oil and balsamic vinegar, served with roasted fingerling potatoes & a side of mixed vegetables

SECONDI PESCE

- Salmone Piccata** 25
seared wild coho salmon in white wine, capers & lemon sauce, with a side of mixed vegetables
- Cioppino alla Messinese** 26
calamari, clams, mussels, prawns & fresh fish sautéed in a tomato garlic broth