

## 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



## Lunch

*check us out:*

facebook

instagram

[www.menu.me](http://www.menu.me)

*reservations through:*

[www.opentable.com](http://www.opentable.com)

[www.seatme.yelp.com](http://www.seatme.yelp.com)

*delivery available through:*

[www.eat24.com](http://www.eat24.com)

[www.doordash.com](http://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

---

*(choice of soup or salad)*

- 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 meat lasagna with ground beef, ground veal and ground pork
- Penne Primavera** 19  
onion, bell peppers, zucchini, carrots, cherry tomatoes & green peas, 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** 24  
clams, muscles, fresh fish, prawns, fresh tomatoes, calamari, with a hint of black ink

## SECONDI CARNE

---

*(choice of soup or salad)*

- 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 sautéed in olive oil and balsamic vinegar, served with roasted fingerling potatoes & a side of mixed vegetables

## SECONDI PESCE

---

*(choice of soup or salad)*

- 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