

TRE PIANI

Lunch 2010

ANTIPASTI

Antipasti Misti alla Tre Piani.

**A selection of hot and cold house specialties served tableside for two or more
Homemade mozzarella, calamari, eggplant rollatine, prosciutto, brie bruschetta,
roasted peppers and mushrooms**

16pp

add shrimp for \$2 more

Imported prosciutto ham with melon "carpaccio"

8

Carpaccio of Pennsylvania Venison, whole grain mustard, cherry pepper aioli, arugula, onion jam
and shaved aged provolone

12

Asian-scented Local Tuna Tartare with Mr McGregors micro greens
and wasabi aioli

12

Fresh Mozzarella made on premise daily with vine-ripened
tomatoes, roasted peppers and basil

10

Delaware Bay Oysters on the half shell served with
traditional cocktail sauce and cilantro mignonette

12 ½ dozen

23 dozen

Fried Cherry Peppers stuffed with provolone cheese, roasted garlic and prosciutto

10

Our famous local fried calamari tossed in an Italian sweet and sour sauce

14

18% gratuities added to parties of six or more

We pride ourselves in using the finest, freshest, sustainable, local ingredients, in season

www.trepiani.com

SALADS

Mr. McGregor's mixed field greens with garden vegetables and aged sherry and herb vinaigrette

7

Caesar salad with a blend of romaine and red oak leaf lettuces,
Belgian endive, spicy garlicky croutons

7

Local Bibb lettuce with vine-ripened tomato, onion, bacon, artisanal blue cheese,
croutons, oregano, olive oil and balsamic vinegar

8

Tomato, arugula and goat cheese salad

8

Hummus Salad;with chopped salad, olives and warm pita bread, roasted garlic-lemon dressing

8

Radicchio "Wedge Salad", prosciutto crisps, cherry tomatoes and Old Chatham blue cheese dressing

8

Poached Chicken Cobb Salad with Bacon, Avocado, Tomato ,Blue Cheese, Frissee and hard cooked
egg with Dijon Mustard and Herb Vinaigrette

12

Add chicken to any salad \$5.50

Add shrimp \$6.50

ENTRÉE SALADS

Crabmeat and avocado salad with radicchio, tomato and cilantro-lime vinaigrette

13

Chicken Milanese salad with roasted tomato, arugula, parmigiano cheese crisps and lemon-garlic
vinaigrette

14

Grilled Chicken Paillard Salad; Thin chicken cutlet quickly grilled with olive oil and rosemary served
with local baby greens, tomato and shaved parmigiano cheese

14

As Seen on the TV Food Network

Garden State Seafood Panzanella Salad. Little neck clams, scallops and calamari
quickly sautéed with garlic, fennel, vine-ripened tomato, cucumber and basil with a bread crisp

15

Seafood Mixed Grill

Tuna, Salmon, Shrimp and Calamari char-grilled and served over
mixed local greens with olive oil and balsamic syrup

18

MAIN DISHES and SANDWICHES

Tre Burger; Handmade 8oz. Burger seared in a cast iron skillet and served on a toasted Italian roll with pancetta, caramelized onions and Fontina cheese served with herb mayonnaise, fries, Jersey tomato and bibb lettuce

15

Plain burger 12 w/cheese 14

Spicy Grilled Chicken Breast with avocado, tomato and lemon aioli on toasted Italian bread; served with fennel slaw

12

Grilled Tuna Club Sandwich, organic bacon, vine-ripened tomato and bibb lettuce on toasted bread with herb mayonnaise and served with fennel slaw

14

Goat cheese, Tomato, arugula and Olive Tapenade and toasted ciabatta

10

Eggplant Rollatine baked in a terra cotta pot with spaghetti, four cheeses and tomato sauce

18

Vegetable Cassoulet with white beans, tomato, lentils, spinach, butternut squash walnuts, olive oil, roasted garlic and herb breadcrumbs

18

Breast of chicken sautéed with shrimp, cherry tomatoes, garlic, lemon, rosemary, potatoes and rosemary

19

Filet of Sole alla Livornese sautéed with tomato, Kalamata olives, capers, garlic and herbs served with saffron risotto

21

Pepper Grilled Tuna Steak with Avocado risotto and sautéed sweet peppers and leeks

23

Tre Piani is the perfect venue for your next event or meeting

PIZZETTE

Authentic Neopolitan-style

Pizzette Margherita with fresh mozzarella, tomato and basil

13

Pizzette with locally made organic pepperoni

15

Pizzette with spinach, ricotta and mozzarella cheese

15

Spicy Pizzette with roasted garlic

14

Pizzette with portabello mushrooms, tomato, mozzarella and parmigiano cheese

15

PASTA

Penne with fresh crushed tomato, garlic, basil and olive oil

15

Angel Hair Pasta with Cherry Tomatoes, Olive Oil, Garlic, Spinach
and Goat Cheese

17

Rigatoni with filet mignon tips and gorgonzola cheese

22

Tortellini alla Bolognese; a rich tomato and meat sauce

18

Fettuccine with Roman-Style sausage sauce

18

Linguine with white clam sauce

18

Farfalle with Roast Chicken, Arugula, Toasted Pine Nuts, Garlic, Roasted Peppers and Parmigiano
Cheese

18

We support local farmers and producers of fresh quality and artisinal ingredients

www.trepiani.com

www.slowfoodusa.org