

Tre Piani

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
\$16 pp add shrimp for \$2 more

Cold Appetizers

Imported Parma prosciutto ham with melon "carpaccio"

10

Daily Homemade Mozzarella with vine-ripened
tomatoes, roasted peppers and basil

10

Bruschetta with Smoked Salmon, Arugula and Warm Goat Cheese

10

Beef Carpaccio with chiffonade arugula, Dijon mustard sauce and shaved Parmigiano Cheese

12

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

13 ½ dozen

25 dozen

Hot Appetizers

Homemade Soup Daily

7

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

14

Spedini Alla Romana; Skewered Mozzarella and Italian Bread Grilled and Served with Spicy
Tomato-Anchovy Sauce

12

Wild Mushroom Strudel baked with mascarpone cheese and herbs served with truffle cream sauce

12

Homemade Italian Sausage and Clams baked in a terra cotta pot with garlic and olive oil

10

INSALATE

Mr. McGregor's baby green salad with aged sherry vinaigrette

8

Caesar salad with a blend of romaine, red oak and endive, parmigiano cheese
and spicy croutons in our famous dressing

8

Crabmeat and avocado salad with radicchio, tomato and cilantro lime dressing

15

Italian "Wedge"; radicchio, sun-dried tomato, crispy prosciutto and gorgonzola dressing

10

Local bibb lettuce with vine-ripened tomato, bacon, artisinal blue cheese, croutons, oregano, olive oil
and balsamic vinegar

9

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 bread

18

Pasta

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

18

Tortellini alla Bolognese; a rich tomato
and meat sauce

20

Pappardelle with wild mushrooms
and mascarpone cheese

21

Rigatoni with filet mignon tips and
gorgonzola cheese

25

Pumpkin Ravioli with Brown Butter, Sage and Parmigiano Cheese

24

Orecchiette with Homemade Italian sausage, broccoli rabe and tomato sauce

19

Ultimate Lasagna; Baked fresh daily with homemade meat sauce, béchamel, mozzarella, ricotta cheese
and layers of homemade pasta

22

Angel Hair with shrimp, clams, sea scallops and spicy tomato sauce

25

Crispy spaghetti with shrimp, prosciutto, roasted garlic, parmigiano and cream

25

Gnocchi al Forno; homemade potato gnocchi baked in a terra cotta pot with mozzarella and tomato

23

Entree Salads and Light Entrees

Mixed Grilled Seafood Salad

Tuna, Salmon, Shrimp and Calamari served over mixed local baby greens and balsamic vinaigrette

20

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

18

Pizzette Margherita; crispy homemade with tomato, fresh mozzarella and tomato

15

Pizzette with choice of four cheeses, pepperoni, mushrooms or vegetables

17

Filet of sole sauteed with brown butter, lemon and capers served with sauteed spinach and herb risotto

23

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

19

Grilled hanger steak with "feta frites" and aioli

26

Main Dishes

Sea Scallops sauteed in a Pignolia nut crust with winter vegetables and honey-lemon beurre blanc

30

Spicy grilled tuna steak with creole style shrimp and roasted pepper risotto

32

Breast of chicken sauteed in egg batter with tomato, lemon, white wine and capers served with sauteed winter vegetables and whipped potatoes

26

Breast of chicken rollatine stuffed with prosciutto, ricotta and mozzarella baked in a terra cotta pot

28

Boneless Pork Chops with wild mushroom-marsala cream sauce served with creamy polenta

28

Osso Buco with porcini mushroom sauce and Fontina cheese risotto

35

Veal cutlet Milanese with a chopped salad of radicchio, roasted peppers, tomato and mozzarella cheese

32

Grilled Filet Mignon with whipped potatoes, grilled portabello mushrooms and green peppercorn sauce

35