

TRE PIANI

Dinner

Neopolitan Style Pizza

Margherita; Homemade Mozzarella, Tomato and Basil	12
Alla Diavolo; Spicy Calabrese Sausage, Tomato, Mozzarella, Oregano	14
Fontina Cheese, Prosciutto, Apple, Arugula, Truffle	14
Arugula, Mozzarella, Olive Oil and Lemon	14
Broccoli Rabe, Ricotta, Tomato, Mozzarella, Basil, peperoncini	14

Specialty Vegetarian Entrees

Vegetable Cassoulet, Cannellini Beans, Tomato, Spinach, Mushrooms, Zucchini, Potatoes Baked in in a Pastry Crust	24
Zucchini “Spaghetti” Tomato Sauce, Garlic, Oregano and Goat Cheese	18
Roast Portabello Mushroom “Caprese” with Tomato, Basil and Homemade Mozzarella	18

Entrees

Local Fluke Fillet sautéed in Brown Butter with Lemon, Sicilian Capers, and Cherry Tomatoes	25
Grilled Tuna Steak Au Poivre, White Bean Puree, Sauteed Spinach	27
Pignolia Nut Crusted Sea Scallops, Sauteed Julienne Vegetables, Honey Lemon Beurre Blanc	27
Zuppa di Pesce; Littleneck Clams, Shrimp, Salmon, Fluke, Sea Scallops and Calamari Simmered in a Light Seafood Broth with White Wine, Julienne Vegetables, Garlic and Basil	28
Organic Chicken Roasted with Balsamic and Herb Glaze served with Homemade Potato Gnocchi	24
Pork “Osso Buco” Red Wine and Apple Risotto with Fontina Cheese and Sage	29
Roast Sliced Filet Mignon, Sauteed Broccoli Rabe, Gorgonzola-Gratin Potatoes, Red Wine Sauce	35

Side Dishes

Tuscan Style Beans with Sage	6
Mixed Mushrooms with Garlic and Olive Oil	
Sauteed Spinach with Garlic and Olive Oil	
Gorgonzola Potatoes Gratin	
Sauteed Broccoli Rabe with Garlic and Olive Oil	

Catering



Weddings



Corporate Events

TRE PIANI

Dinner

Antipasti

Tuna Tartare, Avocado, Tomato Coulis, Habanero Oil, Sea Salt, Bruschetta	14
Caprese Salad; Homemade Mozzarella, Vine Ripe Tomato and Basil Oil	14
Calamari Fritti Smoked Paprika, Lemon Zest, Sea Salt and served with Basil Aioli	14
Meatballs al Forno, Beef, Pork, Pancetta and Herbs, Brown Butter Ricotta and Sage	12
Homemade Burratta with Arugula, Roasted Garlic, Toasted Pistachio, Lemon and Bruschetta	16
Roasted Beet Carpaccio, Julienne Apples, Horseradish Crema, Feta and Toasted Almonds	12
Arugula, Crispy Prosciutto, Melon, Shaved Parmigiano, Olive Oil and Aged Balsamic Vinegar	9

Antipasti Misti (2 or more only please)

An assortment of Prosciutto, Salumi, Homemade Mozzarella, Olives, White Bean Bruschetta, Fried Calamari, Meatballs, and Eggplant Rollatine	16 per person
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Specialty Pasta Dishes

Crispy Spaghetti, Shrimp, Prosciutto, Saffron Cream	12/23
Homemade Pappardelle with Roman Style Sausage Sauce	10/19
Risotto with Littleneck Clams, Shrimp, Sea Scallops, Tomato, Saffron, Lemon and Mascarpone	12/23
Risotto with Chicken Confit, Portabello Mushrooms, Truffle and Fontina Cheese	12/23
Homemade Gnocchi with Arugula-Pistachio Pesto and Mozzarella	12/23
Homemade Fettuccine with Lobster Sauce, Lemon, Butter, Rosemary, Garlic	15/29
Spaghetti with Stuffed Chicken Parmigiano Meatballs and Tomato Sauce	10/19
Rigatoni with Filet Mignon Tips and Gorgonzola Cheese Sauce	13/24

Catering



Weddings



Corporate Events

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Dinner

La Cucina Tradizionale

Choose one selection from each category for only
\$29.00 per person

Antipasti

- Classic Caesar Salad 7
- Italian Farmhouse Salad 7
- Daily Soup Selection 7
- Bruschetta with Homemade Mozzarella, Tomato and Basil 9

Entrees

- Penne with Crushed Tomato and Basil 18
- Tortellini with Bolognese Meat Sauce 19
- Chicken alla Milanese with Arugula, Tomato, Shaved Parmigiano,
Olive Oil and Lemon 22
- Pork Cutlet alla Parmigiana 24
- Baked Eggplant Rollatine with Penne Pasta 18
- Lasagna al Forno, Baked with Three Cheeses, Bechamel and Meat Sauce 22
- Seafood Mixed Grill, Tuna, Calamari, Shrimp, Salmon, Arugula, Balsamic Syrup 24

Dolci

- Gelati or Sorbetti 8
- Flourless Chocolate Cake 9
- Orange-Basil Canoli 8

(please note that the above selections cannot be combined with other discounts or coupons)



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