

# TRE PIANI

## Lunch

### 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
Roasted Beet Carpaccio, Julienne Apples, Horseradish Crema, Feta and Toasted Almonds	12
Classic Caesar Salad, Our Famous Homemade Dressing, Spicy Croutons and Shaved Parmigiano	9
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

### Pasta

Crispy Spaghetti, Shrimp, Prosciutto, Mushrooms, Saffron Cream	23
Homemade Pappardelle with Roman Style Sausage Sauce	10/19
Risotto with Littleneck Clams, Shrimp, Sea Scallops, Tomato, Saffron, Lemon and Mascarpone	12/23
Spaghetti "Caccio e Pepe" Black Pepper and Pecorino	9/17
Risotto with Wild Mushrooms, Fontina, Parmigiano and Herbs	11/21
Homemade Gnocchi with Arugula -Pistachio Pesto and Mozzarella	12/23
Ultimate Lasagna, Layers of Homemade Pasta, Bolognese Meat Sauce, Bechamel and Three Cheese Baked until Bubbly Hot	11/21
Penne with Stuffed Chicken Parmigiano Meatballs and Vodka Sauce	10/19
Rigatoni with Filet Mignon Tips and Gorgonzola Cheese Sauce	13/24
Penne with Tomato and Basil Sauce	9/17
Tortellini with Bolognese Meat Sauce	10/19
Vegan Lasagna; Grilled Zucchini, Tomato Sauce, Cauliflower Puree and Spinach (no pasta, no cheese)	10/19
Zucchini "Spaghetti", Tomato, Garlic, Peperoncini, Olive Oil, Oregano and Goat Cheese	9/17

### Neopolitan Style Pizza

Margherita; Homemade Mozzarella, Tomato and Basil	12
Alla Diavlo; Spicy Calabrese Sausage, Tomato, Mozzarella, Oregano	14
Fontina Cheese, Prosciutto, Apple, Arugula, Truffle	14
Arugula, Mozzarella, Olive Oil and Lemon	14
Grilled Chicken, Ricotta and Pesto	14

### Entrée Salads

Roast Chicken Cobb Salad, Bacon, Avocado, Crostini, Gorgonzola Cheese, Tomato Vinaigrette, Baby Greens	16
Antipasti Salad, Romaine, Arugula, Olives, Tomato, Mozzarella, Bruschetta, Crispy Prosciutto, Olive Oil	14
Crabmeat and Avocado Salad, Radicchio, Tomato, Basil Oil	16
Seafood Mixed Grill, Tuna, Calamari, Shrimp, Salmon, Arugula, Balsamic Syrup	22
Breast of Chicken "alla Milanese" Arugula, Tomato, Shaved Parmigiano, Lemon, Olive Oil	19

### Sandwiches

(served on a toasted Italian roll with choice of fries or farmhouse salad)

Steak Sandwich, Sliced Hanger Steak, Sauteed Mushrooms, Herb Jus, Arugula, Tomato	17
Grilled Tuna Steak Sandwich, Spicy Aioli, Wakami and Tomato	18
Vegetable Panini, Avocado, Tomato, Arugula, Grilled Zucchini, Eggplant and Spicy Aioli	12
Grilled Chicken Caesar Sandwich, Spicy Grilled Marinated Chicken, Julienne Romaine, Caesar Dressing, Tomato, Aged Manchego Cheese Open Faced on Crispy Italian Toast	14

### Entrées

Vegetable Cassoulet, Cannellini Beans, Tomato, Spinach, Mushrooms, Zucchini, Potatoes Baked in a Pastry Crust	19
Zucchini "Spaghetti" Tomato Sauce, Garlic, Oregano and Goat Cheese	18
Seared Sea Scallops "alla Saltimbocca" Prosciutto, Sage, Spinach and White Wine Sauce	24
Local fluke fillet sautéed in Brown Butter with Lemon, Sicilian Capers, Cherry Tomatoes, and Potatoes	25
Breast of Organic Chicken with Portabello Mushrooms, Garlic, Rosemary, Tomato and Olives	23
Pan Roasted Hanger Steak, Crispy Gnocchi, Arugula, Tomato and Balsamic	25

Welcome to Tre Piani. Our food is cooked fresh to order with the best available ingredients. If you are looking for an "old favorite" and do not see it on the menu, please ask, there is a very good chance we can prepare it for you.

Due to new credit card and tax laws we now offer an incentive for cash or checks and add a 2.5% surcharge on all credit card transactions. Thank you.



**Slow Food**<sup>®</sup>  
Snail of Approval

James Weaver, Owner/Chef

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