

TRE PIANI

Lunch 2009

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

Beef Carpaccio with chiffonade arugula, mustard aioli and shaved Parmigiano cheese

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

Baked Littleneck clams stuffed with chorizo, peppers and parmigiano

12

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

Local Heirloom Tomatoes with garlic chips, olive oil, basil and sea salt

9

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, artisinal blue cheese,
croutons, oregano, olive oil and balsamic vinegar

8

Tomato, arugula and goat cheese salad

8

Watermelon salad with frisee, toasted almonds, feta cheese and balsamic syrup

9

Add chicken to any salad \$5.50

Add shrimp \$6.50

ENTRÉE SALADS

Salumi Salad; local arugula, locally made soppressata, fiocchetti, prosciutto and olive oil

12

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

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 10oz. 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 aioli on toasted Italian bread; served with fennel slaw

14

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

19

Sliced Beef Tenderloin on ciabatta with arugula, tomato, shaved parmigiano and truffle butter served with pommes frites

18

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

18

Pan-roasted monkfish with cherry tomatoes, basil, white wine and butter served with summer vegetables and roasted potatoes

21

Poached Salmon with cucumber salsa and avocado risotto

22

Breast of Chicken sauteed with fresh artichokes, capers, rosemary served with roasted potatoes

18

Bourbon braised shortribs with whipped potatoes and sauteed spinach

19

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 Four Cheeses

14

Pizzette with heirloom tomatoes, burrata and oregano

14

PASTA

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

17

Rigatoni with filet mignon tips and gorgonzola cheese

19

Rigatoni, with eggplant, tomato, capers and olives

18

Fettuccine with shortrib, sausage, mushrooms, parmigiano and cream

18

Tortellini alla Bolognese; a rich tomato and meat sauce

18

Smoked Provolone Ravioli "Al Forno" with spinach, roasted garlic and cream

21

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

23

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

22

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

www.trepiani.com

www.slowfoodusa.org