

# TRE PIANI RESTAURANT

## LUNCH MENU

Welcome to Tre Piani! We're so glad you're here. Our name translates as "Three levels," and it means more than just the distance between the terrace and banquet rooms. We also want to nourish you on three levels -- physically, emotionally and spiritually.

For us, it means offering you the finest of local food sources available. Tre Piani led the way for the local food movement in New Jersey and we continue to lead today. Chef and owner Jim Weaver has forged alliances with food producers throughout the tri state region and has been one of the pioneers in introducing the international Slow Food movement to our area. As founder of one of the state's first Slow Food chapters, Jim is committed to supporting fresh food, locally grown and raised, as well as a food economy that promises to be "good, clean and fair."

Today, thanks to Jim's network of alliances, we are able to offer our guests the freshest and most seasonal food, thoughtfully grown and nurtured by our own neighboring farms and food producers -- the way food is meant to be.

These foods, delivered fresh daily through a network of more than 100 local farmers and fishermen, are translated by Tre Piani's chefs, European-style, into our unique cuisine.

We believe you can taste the difference. (Nor will you find any convenience foods, soup bases or microwave ovens here!)

We cherish our strong ties to the community, and when you're with us we always want you to feel at home. Truly, when you dine at Tre Piani, you are among friends.

So please enjoy your time with us, and know that we always have an extra chair waiting for you.

"Eating is an agricultural act." / Wendell Berry 1989

### LOCAL SEAFOOD APPETIZERS AND SALADS

New Jersey is one of the top producers of seafood in the country

**Cape May Salt Oysters on the 1/2 shell**  
(Really world class oysters!)  
Cilantro mignonette and cocktail sauce  
10 half dozen / 18 whole dozen

**Skillet Sautéed Littleneck Clams**  
Garlic, olive oil and parsley 10

**Asian-Scented Tuna Tartare**  
Pickled onions and wasabi mayonnaise 10

**Our Famous Fried Calamari**  
Italian-Style Sweet and Sour Sauce 11

### SALADS

Many of our greens are grown all year round for us in local greenhouses and are super fresh

**Mr. McGregors Green Salad**  
sherry vinaigrette 7

**Caesar Salad**  
A blend of romaine, red oak and endive, parmigiano cheese and spicy croutons in our famous dressing 7

**Chefs Favorite Salad**  
Local bibb lettuce, Old Chatham blue cheese, Amish bacon, tomato, red onion croutons, oregano, balsamic vinager 8

**Crabmeat and Avocado Salad**  
Radicchio, tomato and cilantro lime dressing  
(a delicious favorite) 15

**Arugula with Prosciutto**  
Imported Parmigiano Reggiano and roasted pepper cream 11

**Endive Salad**  
Candied walnuts, gorgonzola cheese, radicchio and balsamic vinaigrette 10

### LIGHT ENTREES & SALADS

**Hummus Salad**  
Chopped Salad, olives and warm pita bread, roasted garlic-lemon dressing 11

**Garden State Seafood Panzanella Salad**  
(as seen on the TV Food Network)  
Sea scallops, littleneck clams, and calamari, sauteed with fennel, tomato, cucumber, garlic and olive oil with Italian Bread 14

**Steak Salad**  
Grilled hanger steak, vine ripened tomatoes, arugula, crispy onions, garlic bruschetta and blue cheese 18

**Classic Mussels and Frites**  
Tender North Atlantic mussels steamed with garlic, shallots, grape tomatoes, white wine and parsley served with crisp fries and garlic mayonnaise 16

**Seafood Mixed Grill**  
Tuna, Salmon, Shrimp and Calamari char-grilled and served over local mixed baby greens with balsamic vinaigrette 15

**Chicken Milanese Salad**  
Tomato, arugula, Parmigiano cheese crisps and lemon-garlic vinaigrette 14

### PIZZETTE 10" PIE

Hand stretched thin and baked to order  
Share one it's fun

**Margherita**  
Homemade mozzarella, Jersey Tomato and fresh basil 11

**Pepperoni**  
Locally made pepperoni 12.5

**Four cheeses**  
Ricotta, mozzarella, gorgonzola, parmigiano 12.5

**Spinach**  
Roasted garlic, ricotta and mozzarella 12.5

**Chopped salad pizzette**  
Arugula, tomato, roasted peppers, radicchio and mozzarella 12.5

**Jersey Pie**  
Pork roll, onion, garlic, tomato and mozzarella 12.5

### PASTAS

Side orders are \$10.00 less

**Penne with Jersey Tomato sauce**  
Garlic, olive oil and basil 15

**Tortellini alla Bolognese**  
Our famous tomato and meat sauce 16

**Angel Hair**  
Jersey tomato sauce, goat cheese, oregano and olive oil 16

**Homemade Fettuccine with Sausage Sauce**  
The chefs special sauce, homemade Berkshire pork sausage, Jersey Tomato, cream, imported parmigiano and fresh herbs 16

**Penne al Forno**  
Griggstown farm chicken, Jersey tomato sauce, mozzarella and parmigiano cheese 19

**Risotto Pescatore**  
Italian style rice simmered with clams, shrimp, mussels and sea scallops with tomato, white wine and basil 22

**Pappardelle with Exotic Mushrooms**  
Parmigiano and truffle butter sauce 17

**Fettuccine with Shrimp Sauce**  
Green onions, cream, garlic and Parmigiano 20

**Gemelli with Smoked Salmon**  
Cherry tomatoes, toasted almonds, mascarpone and fennel dust 19

**Rigatoni with Filet Mignon Tips**  
and Gorgonzola Cheese 22

**Spinach and Ricotta Gnocchi**  
Brown butter, fresh sage and parmigiano cheese 17

**Crispy Spaghetti (no side orders)**  
Shrimp, prosciutto, wild mushrooms and saffron cream sauce 20

**Ultimate Lasagna (no side orders)**  
Baked bubbly hot in a terra cotta pot with ricotta, mozzarella and homemade meat sauce 20

### ANTIPASTI

All of our food has a story just ask us

**Bruschetta**  
Grilled Italian Bread brushed with raw garlic and Sicilian Olive Oil And your choice of topping: Vine-ripened tomato and basil, Homemade mozzarella and roasted peppers or Tuscan-style white beans 6

**Homemade mozzarella**  
Vine-ripened tomatoes and fresh basil 9

**Prosciutto and Melon "Carpaccio"**  
Locally produced prosciutto 10

**Beef Carpaccio**  
Arugula, shaved parmigiano and green peppercorn aioli 14

**World's Best Meatballs**  
Brown butter, sage and a splash of tomato sauce 12

**Baked Eggplant Rollatine**  
Ricotta, mozzarella and parmigiano cheese with tomato sauce 10

**Tuscan Grilled Shrimp**  
Radicchio, cannellini beans, balsamic and olive oil 12

**Antipasti Misti**  
A selection of hot and cold Tre Piani specialties for two or more including fried calamari, shrimp, prosciutto, homemade mozzarella, eggplant rollatine, roasted peppers and brie cheese-bruschetta  
16 per person

### SANDWICHES & ENTREES

**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 14**

**Spicy Grilled Chicken Breast**  
Avocado, tomato and aioli on toasted Italian bread; served with spaghetti salad and peperoncini 14

**Grilled Tuna Club Sandwich**  
Amish bacon, vine-ripened tomato and arugula on toasted bread with herb mayonnaise with spaghetti salad and peperoncini 18

**Filet of Branzino**  
Sautéed with littleneck clams, shrimp, tomato, white wine and basil 23

**Filet of Barneget Flounder**  
Sautéed with lemon zest, white wine, parsley and brown butter, roasted potatoes and julienne vegetables 26

**Vegetarian Cassoulet**  
White beans, tomato, spinach, wild mushrooms, zucchini, carrots, potatoes and herbs baked in a terra cotta pot with a pastry crust 18

**Pan-Roasted Breast of Griggstown Farm Chicken**  
Whipped Yukon Gold potatoes, spinach and herb jus 24

**Boneless Berkshire Pork Chops**  
Forest mushrooms, polenta and marsala cream 26

**Breast of Chicken Saltimbocca**  
Prosciutto, fresh sage, sauteed spinach, potatoes, white wine sauce, fontina cheese gratinee 24

#### ASK ABOUT OUR NEWEST ADDITION TO THE TRE PIANI FAMILY, **trecatering** !

Trecatering is the Princeton area's finest full service caterer for corporate, social and special events. Our emphasis is on high quality, distinctive food, exceptional design and impeccable service. Our event planner can provide you with complimentary quotes and on site consultation for your next event.