

TRE PIANI RESTAURANT

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

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

ANTIPASTI

All of our food has a story just ask us

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

SALADS

Many of our greens are grown all year round for us in local greenhouses and are always 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, olive oil and balsamic vinegar 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

Hummus Salad

Chopped salad, olives and warm pita bread, roasted garlic-lemon dressing 11

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 17

Tortellini alla Bolognese

Our famous tomato and meat sauce 18

Angel Hair

Jersey tomato sauce, goat cheese, oregano and olive oil 18

Homemade Fettuccine with Sausage Sauce

The chefs special sauce, Homemade Berkshire pork sausage, Jersey Tomato, cream, imported parmigiano and fresh herbs 18

Penne al Forno

Griggstown Farm chicken, Jersey tomato sauce, mozzarella and parmigiano cheese 21

Risotto Pescatore

Italian style rice simmered with clams, shrimp, mussels and sea scallops with tomato, white wine and basil 24

Pappardelle with Exotic Mushrooms

Parmigiano and truffle butter sauce 19

Fettuccine with Shrimp Sauce

Green onions, cream, garlic and Parmigiano 22

Gemelli with Smoked Salmon

Cherry tomatoes, toasted almonds, mascarpone and fennel dust 21

Rigatoni with Filet Mignon Tips

Gorgonzola Cheese 24

Spinach and Ricotta Gnocchi

Brown butter, fresh sage and parmigiano cheese 19

Crispy Spaghetti (no side orders)

Shrimp, prosciutto, wild mushrooms and saffron cream sauce 22

Ultimate Lasagna (no side orders)

Baked bubbly hot in a terra cotta pot with ricotta, mozzarella and homemade meat sauce 22

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

Sautéed Littleneck Clams

Garlic, olive oil and parsley 10

Asian-Scented Tuna Tartare

Pickled onions and wasabi aioli 10

Our Famous Fried Calamari

Italian-Style Sweet and Sour Sauce 11

Garden State Seafood Panzanella Salad

(as seen on the TV Food Network) Sea scallops, littleneck clams and calamari sautéed with fennel, tomato, cucumber, garlic and olive oil with Italian bread 14

SIGNATURE ENTREES

The Chefs Special Pignolia Nut Crusted Jersey Sea Scallops

Julienne vegetables, whipped Yukon gold potatoes, honey-lemon beurre blanc 28

Spicy Skillet-Seared Local Tuna Steak

Balsamic glazed cippollini onions and portabello mushrooms, avocado risotto 28

Filet of Barneget Flounder

Sautéed with lemon zest, white wine, parsley and brown butter, roasted potatoes and julienne vegetables 26

Whole Roasted Branzino

Lemon herb sauce, autumn vegetables and roasted potatoes
(a farm raised sustainable species) 34

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 19

Seafood Mixed Grill

Calamari, shrimp, tuna and salmon char grilled and served over local greens with balsamic vinaigrette 24

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

Ossobuco alla Milanese

Fork tender braised veal shank with lemon-scented tomato sauce and saffron risotto 34

Grilled Filet Mignon

Whipped potato, grilled portabello, haricot verts and herb demi-glace 34

Basket of Brooklyn Bread
Free just ask

WEEKLY SPECIALS

MONDAY

Tre Piani and Tre Bar
1/2 price on all bottles of wine

TUESDAY

Tre Bar
\$5.00 Tre Burgers from 7-9

WEDNESDAY

Tre Bar
\$5.00 pizzettes from 7-9

THURSDAY

Tre Bar
\$5.00 Pastas from 7-9

FRIDAY

Tre Piani and Tre Bar
1/2 price wine by the glass
All night

SATURDAYS

Tre Bar
1/2 price wine flights all night

Parties of 6 or more get 10% off their entire lunch bills Monday, Tuesday and Wednesday