

# TRE PIANI

## Dinner

### 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

### Entrees

Vegetable Cassoulet, Cannellini Beans, Tomato, Spinach, Mushrooms, Zucchini, Potatoes Baked in in a Pastry Crust	22
Chicken alla Milanese with Arugula, Tomato, Shaved Parmigiano, Olive Oil and Lemon	22
Amish Chicken sauteed with Shibimu Farms Mushrooms, Fresh Herbs a Touch of Marsala Wine and served with Creamy Organic Polenta	22
Seafood Mixed Grill, Shrimp, Tuna, Salmon and Calamari with Arugula, Tomato, Olive Oil and Balsamic Vinegar	22
Local Fluke Fillet Sautéed in Brown Butter, Lemon, Capers, Cherry Tomatoes and Potatoes	25
Sicilian Style Grilled Tuna Steak, Lemon, Herbs and Garlic, Saffron Cous Cous	28
Pignolia Nut Crusted Sea Scallops, Sauteed Julienne Vegetables, Honey Lemon Beurre Blanc	27
Jumbo Shrimp Arancini: Stuffed inside Imported Arborio Rice with Homemade Mozzarella Cheese, Sauteed Spinach, Tomato and Scampi Sauce	24
Beef Osso Buco Red Wine Sauce, Saffron Risotto	35
Local Grass Fed Beef Hanger Steak, Seared in a Cast Iron Skillet with Garlic, Butter and Herbs and served with Homemade Potato Gnocchi and a Medley of Fresh Vegetables	34

### Side Dishes

Tuscan Style Beans with Sage	6
Mixed Mushrooms with Garlic and Olive Oil	
Sauteed Spinach with Garlic and Olive Oil	
Cauliflower Puree with Toasted Almonds	

*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.*

Catering



Weddings



Corporate Events

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### 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
Arugula, Crispy Prosciutto, Melon, Shaved Parmigiano, Olive Oil and Aged Balsamic Vinegar	9

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### 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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### 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

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Our Chef creates dishes based on solid Italian and Mediterranean techniques using local, fresh ingredients whenever possible. Chef and owner James Weaver's cooking is unique and as a result he has garnered many awards and accolades throughout his career. The food is not complicated or fussy thus letting the best possible ingredients speak for themselves. Some of the dishes on the menu are also a nod to current preferences and classics typical to the American palette. We hope you enjoy yourself. Mangia Bene e Grazie.

Contact Jim at [jim@trepiani.com](mailto:jim@trepiani.com)

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

James Weaver, Owner/Chef