

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
Arugula, Crispy Prosciutto, Melon, Shaved Parmigiano, Olive Oil and Aged Balsamic Vinegar	9
Farmhouse Salad, Mixed Greens, Cucumbers, Carrots, Tomato, Red Onion and Sherry Vinaigrette	7
Classic Caesar Salad	8

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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Specialty Pasta Dishes

Homemade Pappardelle with Roman Style Sausage Sauce	10/19
Risotto with Littleneck Clams, Shrimp, Sea Scallops, Tomato, Saffron, Lemon and Mascarpone	12/23
Risotto with Portobello Mushrooms, Truffle and Fontina Cheese	11/21
Homemade Gnocchi with Arugula-Pistachio Pesto and Mozzarella	12/23
Spaghetti with Stuffed Chicken Parmigiano Meatballs and Tomato Sauce	10/19
Rigatoni with Filet Mignon Tips and Gorgonzola Cheese Sauce	13/24

Add chicken, shrimp or salmon to any salad or pasta for \$6.00

Mix and Match Pasta

Penne, Rigatoni, Cappellini, Tortellini, Fettuccine	
Sauces:	
Jersey Tomato Sauce	
Bolognese Meat Sauce	
Oil and Garlic	
Parmigiano Cream	8/15

Neopolitan Style Pizza

Margherita; Homemade Mozzarella, Tomato and Basil	12
Alla Diavolo; Spicy Calabrese Sausage, Tomato, Mozzarella, Oregano	14
Fontina Cheese, Prosciutto, Apple, Arugula, Truffle	14
Arugula, Mozzarella, Olive Oil and Lemon	14
Broccoli Rabe, Ricotta, Mozzarella, Tomato, Peperoncini and Basil	14

Entrée Salads

Grilled Chicken Paillard Cobb Salad, Bacon, Avocado, Crostini, Gorgonzola Cheese, Tomato Vinaigrette, Romaine	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	19
Breast of Chicken "Alla Milanese" Arugula, Tomato, Shaved Parmigiano, Lemon, Olive Oil	19

Entrees

Vegetable Cassoulet, Cannellini Beans, Tomato, Spinach, Mushrooms, Zucchini, Potatoes Baked in a Pastry Crust	24
Zucchini "Spaghetti" Tomato Sauce, Garlic, Oregano and Goat Cheese	18
Baked Portobello Mushroom Caprese, Oven Roasted with Tomato, Mozzarella and Basil	16
Local fluke fillet sautéed in Brown Butter with Lemon, Sicilian Capers, and Cherry Tomatoes	25
Grilled Salmon, White Bean Puree, Sauteed Spinach, Balsamic Syrup	25
Breast of Organic Chicken Sauteed with Portobello Mushrooms, Garlic, Rosemary, Tomato and Olives	23
Brassato of Beef with Red Wine Sauce and Creamy Polenta	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.

Catering 

Weddings 

Corporate Events