

TRE PIANI RESTAURANT

The great American poet Wendell Berry said "Eating is an agricultural act". That means you make a financial decision about who your money supports every time you purchase food. Here in The Garden State we have a rich tradition of farming and fishing. When the food comes from local sources it is generally fresher, therefore tastier. Today it is also extremely important to know where your food comes. Tre Piani purchases locally whenever possible, so spend your food dollars wisely and nourish yourself and your community.

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
15 half dozen / 28 per dozen

Asian-Scented Tuna Tartare
Pickled onions and wasabi aioli 11

Our Famous Fried Calamari
Italian-style sweet and sour sauce 12

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 16

SALADS

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

Mr. McGregor's Green Salad
Sherry vinaigrette 8

Caesar Salad
A blend of romaine, red oak and endive, parmigiano cheese and spicy croutons in our famous dressing 8

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

Roasted Beets
Apple, micro green, toasted almond, feta and Jersey tomato vinaigrette 10

Arugula Salad
Vine-ripened tomato, goat cheese and olive oil 9

Grilled Chicken Gyro Salad
Feta cheese, warm pita, lettuce, kalamata olives, tomato, red onion and tzatziki 14

Hanger Steak Salad
Arugula, tomato, gorgonzola cheese, crispy onions, grilled bruschetta, olive oil and balsamic syrup 15

ANTIPASTI

All of our food has a story - Just ask us!

Fresh Mozzarella Made to Order
Vine-ripened tomatoes and fresh basil 12

White Bean Hummus
Bruschetta and fresh veggies for dipping 10

Prosciutto with Ricotta
Locally produced prosciutto and homemade bruschetta with roasted garlic and extra virgin olive oil 12

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 9

Antipasti Misti
A delicious selection of house made ricotta bruschetta, prosciutto, salumi, mozzarella, tomato, calamari, shrimp with wild mushrooms and roasted peppers
16 per person
(2 or more only please)

PASTAS

Side orders are \$10.00 less

Penne with Jersey Tomato sauce
Garlic, olive oil and basil 19

Chefs Special Fettuccine
Fried chicken meatballs with herb gravy 19
Homemade Fettuccine with Sausage Sauce
The chefs special sauce, homemade Berkshire pork sausage, Jersey tomato, cream, imported parmigiano and fresh herbs 19

Tortellini alla Bolognese
Our famous tomato and meat sauce 19

Angel Hair
Jersey tomato sauce, eggplant, goat cheese, oregano, peperoncini and olive oil 19

Paglio e Fieno
Homemade spinach and egg linguine with crabmeat, zucchini, lemon and cream 22

Seafood Risotto
Shrimp, sea scallops and clams simmered with imported Italian rice, tomato, lemon zest, mascarpone cheese and basil 24

Pappardelle with Exotic Mushrooms
Parmigiano and truffle butter sauce 21

Rigatoni with Filet Mignon Tips
Gorgonzola cheese sauce 25

Crispy Spaghetti (no side orders)
Shrimp, prosciutto, wild mushrooms and saffron cream sauce 23

Ultimate Lasagna (no side orders)
baked bubbly hot in a terra cotta pot with ricotta, mozzarella and homemade meat sauce 22

PIZZETTE 10" PIE

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

Margherita
Jersey tomato sauce, mozzarella and basil 12

Bologna
Bolognese meat sauce, ricotta and mozzarella 14

Pepperoni
Pepperoni, tomato and mozzarella 14

Insalate
Arugula, mozzarella, olive oil and lemon 14

Quattro Formaggio
Four cheeses: ricotta, mozzarella, gorgonzola and parmigiano 15

Funghi
Exotic mushrooms, garlic, spicy tomato sauce and parmigiano cheese 15

SIGNATURE ENTREES

The Chef's Special Pignolia Nut Crusted Sea Scallops
Julienne vegetables, whipped potatoes and honey-lemon beurre blanc 30

Spicy Grilled Tuna Steak
Avocado risotto, frisee salad and citrus vinaigrette 29

Seafood Mixed Grill
Char grilled shrimp, salmon, tuna and calamari over mixed local greens with balsamic syrup 25

Monkfish al Forno
Paprika-scented Jersey tomato sauce, little neck clams, chorizo, potatoes, and basil aioli 30

Lemon and Rosemary Scented Breast of Pasture Raised Chicken alla Milanese
Arugula, vine ripe tomato, red onion and shaved parmigiano 25

Pasture Raised Chicken Breast
Sauteed prosciutto, mozzarella, sage, gnocchi and herb jus 25

Vegetable Cassoulet
White beans, spinach, julienne vegetables, potatoes, mushrooms, tomato and herbs baked with a pastry crust in a terra cotta pot 24

Osso Buco
Jersey tomato sauce and four cheese risotto 34

Tuscan Seasoned Grilled Ribeye Steak
Whipped Yukon gold potatoes, roasted garlic sauce and fried onions 34

CONTORNI

\$5

Tuscan beans with sage

Spinach with garlic and olive oil

Gorgonzola cheese fries

WEEKLY SPECIALS

MONDAY
Tre Piani and Tre Bar
1/2 price on selective 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

Happy hour in Tre Bar is from, 4 - 6:30pm Monday - Friday