

TRE PIANI

Dinner

Antipasti Misti

Calamari Fritti, lemon, sea salt, smoked paprika, basil aioli	13
Tuna Tartare, asian seasonings, pickled onion, wasabi aioli	14
Cape May Salt Oysters cocktail sauce, mignonette	15 for 6/28 for 12
Tuscan Meatballs brown butter, sage, tomato, ricotta	12
Homemade mozzarella, vine-ripe tomato, basil, olive oil	14
Carpaccio of buffalo with chipotle aioli, olive oil, 25 year old balsamic vinegar and shaved reggiano	15
Eggplant Rollatine, ricotta, mozzarella, pecorino, tomato sauce	9
Roasted beets, fresh horseradish, granny smith apples, jersey tomato vinaigrette, toasted almonds, feta	12
Egg-less Caesar salad shaved parmigiano, garlic bruschetta	8
Arugula, tomato, crispy prosciutto, dried fig and olive oil	9
Simple Italian style greens with tomato, olive oil and sherry vinegar	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

Pasta (most of our pasta is made in-house)

Homemade ravioli of the day (priced accordingly)	
Homemade silk ravioli, lobster, spinach, mascarpone	14/27
Homemade pappardelle with our famous sausage sauce	10/19
Homemade “Paglio e Fieno” spinach and egg linguine with olive oil, garlic, spinach, chopped fresh tomato and goat cheese	10/19
Homemade potato gnocchi with arugula-walnut pesto and homemade mozzarella	11/21
Homemade Lasagna al Forno, Bolognese meat sauce, ricotta, béchamel, mozzarella, tomato	22
Rigatoni filet mignon tips, gorgonzola, garlic, cream	13/24
Risotto, shrimp, clams, scallops, tomato, lemon zest, mascarpone	12/23
Homemade Linguine clams, bacon, cherry tomatoes, garlic	11/21

Mix and Match Pasta

Penne, Rigatoni, Cappellini, Tortellini, Fettuccine

Sauces:

Jersey Tomato Sauce, Bolognese Meat Sauce, Oil and Garlic, Parmigiano Cream	9/18
---	------

Pizzette

Jersey tomato, mozzarella and basil	12
Garlic, rosemary, fontina, mozzarella, pecorino	12
Spicy calabrese sausage, Jersey tomato, mozzarella, oregano	14
Fontina, prosciutto, apple, arugula, truffle	14
Arugula, mozzarella, olive oil and lemon	14

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.

Light Entrees

Eggplant alla parmigiano, mozzarella, tomato, zucchini “spaghetti”	18
Seafood mixed grill, tuna, calamari, shrimp, salmon, arugula, balsamic syrup	22
Shrimp “alla diavolo” with spicy tomato sauce, brandy and homemade potato gnocchi	22
Breast of chicken “alla milanese” arugula, tomato, shaved parmigiano, lemon, olive oil	19
Breast of chicken sautéed with mushrooms, roasted peppers, garlic, balsamic vinegar and fresh rosemary served with sautéed kale	19

Main Dishes

Big eye tuna “tagliati” with arugula, green peppercorns, sweet potato puree, spicy radish and 25 year balsamic vinegar	32
Amish chicken breast, potato truffle-millefeuille, sautee of kale and apples, chicken jus	24
Local monkfish baked in a terra cotta pot with a Spanish style paprika-laced tomato sauce, potatoes, aioli and French-style green beans	28
Pignolia nut crusted sea scallops, honey lemon beurre blanc, julienne vegetables	32
Osso buco, red wine sauce, four cheese risotto, sautéed mushrooms	35
Veal alla sorrentino, eggplant, spinach, prosciutto, mozzarella, tomato	29
Vegetable cassoulet, cannellini, tomato, kale, mushrooms, zucchini, green beans, potatoes, pastry crust	25
Grilled hanger steak with homemade gnocchi, arugula, crispy fried onions, and old chatham blue cheese	27
Filet mignon with green peppercorn sauce sautéed button mushrooms, roasted garlic polenta and sautéed spinach	35

Side Dishes

Sautéed kale, oil and garlic
Sautéed exotic mushrooms, oil and garlic
Tuscan style beans
Zucchini “alla carbonara”
6 each



Slow Food®

Snail of Approval

James Weaver, Owner/Chef
Kevin Bennett, Chef de Cuisine
Douglas Rodriguez, Sous Chef

Catering 

Weddings 

Corporate Events