

# TRE PIANI

## Lunch

### Antipasti Misti

Calamari Fritti, lemon, sea salt, smoked paprika, basil aioli	13
Tuna Tartare, asian seasonings, pickled onion, wasabi aioli	12
Cape May Salt Oysters, cocktail sauce, mignonette	6 for 15 or 12 for 28
Tuscan Meatballs brown butter, sage, tomato, ricotta	12
Homemade mozzarella, vine-ripe tomato, basil, olive oil	14
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, olive oil, lemon, sea salt	8

*Add chicken, salmon or shrimp to a salad or pasta for \$5.00*

### Pasta

Chefs homemade ravioli of the day	priced accordingly
Homemade Lasagna al Forno, Bolognese meat sauce, ricotta, béchamel, mozzarella, tomato	18
Homemade pappardelle with our famous sausage sauce	10/19
Homemade Paglio e Fieno "spinach and egg linguine" with olive oil, garlic, spinach, cherry tomato and goat cheese	10/19
Homemade potato gnocchi with arugula-walnut pesto and homemade mozzarella	10/19
Rigatoni filet mignon tips, gorgonzola, garlic, cream	12/23
Risotto, shrimp, clams, scallops, tomato, lemon zest, mascarpone	11/23
Homemade linguine with littleneck clams, bacon, cherry tomatoes, garlic	11/23

### Mix and Match Pasta

Penne, Rigatoni, Cappellini, Tortellini, Fettuccine

#### Sauces:

Jersey Tomato Sauce, Bolognese Meat Sauce, Oil and Garlic, Parmigiano Cream	8/15
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### 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

### Main Dishes

Tre Piani antipasti salad with arugula, radicchio, endives, crispy prosciutto, straciatelle mozzarella, olives, tomato, crostini, white balsamic vinegar and extra virgin olive oil	14
Crabmeat and avocado salad with radicchio, tomato and chipotle aioli	15
Grilled chicken cobb salad, bacon, avocado, crostini, old chatham blue cheese, tomato vinaigrette, romaine	14
White bean hummus, bruschetta, vegetables for dipping, arugula, olive oil	14
Eggplant alla parmigiano, mozzarella, tomato, zucchini "spaghetti"	15
Vegetable cassoulet, cannellini, tomato, kale, mushrooms, zucchini, green beans, potatoes, pastry crust	25
Seafood mixed grill, tuna, calamari, shrimp, salmon, arugula, balsamic syrup	18
Shrimp "alla diavolo" spicy tomato sauce, brandy and homemade potato gnocchi	22
Local monkfish pan roasted with lemon, olive oil, white wine and sage served with potatoes and sautéed spinach	24
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
Grilled hanger steak gnocchi, arugula, fried onions and old chatham blue cheese	24
Tre Burger sliders on sweet onion rolls with caramelized onions, pancetta, fontina cheese, arugula, tomato, shoestring fries and basil aioli	15
Spanish style pulled pork sliders on sweet onion rolls with gruyere cheese and chipotle aioli served with shoestring fries	14
Warm buttered fresh picked lobster sliders arugula, tomato, lemon, shoestring fries	24



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