



CUCINA | VINO | AMORE

COCKTAILS

Live and Let Die 16

Shaken Rocks -Pineapple infused Woodford, Campari, fresh lime juice, pineapple syrup

Date Night 16

Stirred, rocks - Uncle Nearest 1856, house made date simple, orange bitters

Shara Spritz 16

Stirred rocks - Lillet blanc, Chambord, Limoncello, guava purée, prosecco

Naked and Famous 16

Shaken, up - Dos Generaciones Tequila, Faccia Brutto centerbe, Aperol, lime juice

Miseria e Nobilita 16

Caviar stuffed olives 15. extra Stirred, up - (available with caviar stuffed olives)Monkey 47 Gin, dry vermouth, pasta water

Cognac West 16

Shaken, double strain - Cognac, fig simple, fee foam, fresh thyme

Alcohol Free Option

Phony Negroni 11

Carbonated zero proof Negroni

ANTIPASTI

Tartara di Manzo 22

Beef tartare, shallot, capers, dijon, lemon juice, olive oil

Polenta Fritta 14

Fried Polenta served with truffle aioli

Brushetta 14

Roma tomato, garlic, shallot, oil, mozzarella, basil, toast points

Fritto Misto 20

Lightly floured and fried calamari, shrimp and bay scallops served with a marinara sauce

Mussels 16

Fresh mussels, cooked in white wine, garlic, basil and parsley

Goat Cheese 16

Goat Cheese baked in our signature marinara served with toasted points

Shrimp Cocktal 22

Four Jumbo prawns, home-made spicycocktail sauce

TRE Meatballs 16

Tre signature meatballs over cream sauce

SALADS

Burrata 18

Burrata, arugula, pickled watermelon radish, tomatos, beets

Summer Fruit Salad 12

Spring mix tossed with fresh berries, pineapple, goat cheese and an apple cider vinaigrette dressing

Ceasar 14

Charred romain leaves, croutons, EVOO, shaved pParm



PASTA

Spaghetti Sangiovese 24

Marinara Sauce

Pappardelle Sunday Sauce 34

Fresh pappardelle, short rib ragú, tomato sauce

Fettuccine al Tartufo 33

Fresh fettuccine, Truffle butter, fresh seasonal truffle shaved table side



Penne Tre Viso 30

Penne pasta tossed in a radicchio, pancetta and creamy tomato sauce topped with smoked mozzarella

Orecchiette Alla Vodkai 32

Orecchiette tossed with shallots, mascarpone cheese, anduille sausage, in a spicy vodka sauce

Bolognese 28

Fusili tossed in our signature bolognese sauce

Linguine Al Frutti Di Mare 35

Assorted seafood, garlic, lightly spicy marinara sauce,

Bucatini al limone 24

Bucatini tossed with fresh lemon, garlic, mint, sun-dried tomatoes and parmesan cheese

MAIN

Pork Chop Parmigiana 40

Bone-in pork chop, parmesan, TRE signature sauce, smoked mozzarella, Basil, evoo. Served with spaghetti pomodoro sauce

18oz Prime Rib-Eye Steak MP

Prime DRY AGED - Split bone Rib-eye, marinated in a rosemary garlic, evoo

Pollo alla Oscar 32

Breaded chicken breast , sundried tomatoes in a creamy garlic white wine sauce, served with mash potatoes and seasonal vegetables

Ossobuco 65

Braised veal shank in a hearty wine and root vegetable based sauce served with creamy polenta

Gold Risotto Carbonara 35

Safron rissotto, pecorino, egg yolk, 24kt. edible gold leaf

Pan Seared Salmon 36

lemon - dill butter, roasted asparaugus, and garlic mash potatoes

Hallibut MP

Pan seared filet of halibut served over a light marsala cream sauce. Served with daily starch and vegetables



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness.

A gratuity of 20% will be added for parties of six or more. Please. No separate checks for parties over six people.