Appetizers

Fried Calamari 16.95

Crispy fried Squid with a side of marinara sauce

Mozzarella en Carozza 13.95

Pan-fried mozzarella cheese in a caper & anchovy sauce -or- tomato sauce (sauce served on the side)

Shrimp Goccino 14.95

Baby rock Shrimps sautéed with garlic & olive oil, white wine, lemon & parsley - **spicy**

Eggplant Rollatini 13.95

Eggplant stuffed with fresh Ricotta Cheese, in a tomato sauce

Stuffed Mushrooms 13.95

Fresh Mushrooms stuffed with a mixture of beef, Veal, Pork & Vegetable stuffing in a brown cream cognac sauce

Zuppe Di Vongole 14.95

Little Neck Clams in a light tomato sauce (or white wine & garlic)

Vongole Al Forno 14.95

Little Neck Clams baked oreganata style

Mozzarella Caprese 11.95

Fresh Mozzarella with tomatoes, Fire Roasted Peppers, Gaeta olives & Extra Virgin Olive Oil

Salads & Soups

Arugula 10.95

Fresh Arugula, shaved Parmigiano-Reggiano Cheese, Home-made Italian dressing

Red Beets 13.95

Fresh red steamed Beets, baby Arugula, Goat cheese, Caramelized Walnuts, red beet juice dressing

Tre Colore 12.95

Baby Arugula, Belgian Endive, Radicchio, toasted Almonds, Shaved Parmigiano-Reggiano cheese, home made Italian dressing

Cesare 11.95

Fresh Romaine lettuce tossed with olive oil, garlic, egg, Anchovies & Parmigiano-Reggiano

Pasta E fagioli 10.95

Pasta, Cannelloni beans, light touch of tomato

Tortellini En Brodo 7.95

Cheese stuffed Tortellini in a broth

Pasta

Capellini Sinatra 25.95

Angel hair pasta, baby Shrimp, Scallops, Gaeta olives, in a light tomato sauce

Capellini Pomodoro 18.95

Angel hair pasta with fresh tomato & basil

Rigatoni Arrabbiata 20.95

Rigatoni pasta, homemade sausage, garlic & oil, in a **SPICY** plum tomato sauce

Linguini Alla Vongole 24.95

Linguini pasta, baby clams, garlic & Olive Oil in a white or red sauce

Spaghetti Alla Amatriciana 20.95

Spaghetti pasta, Bacon, Onions, Basil, red tomato sauce

Penne alla Vodka 18.95

Penne pasta in a light pink Vodka sauce

Penne Norma 18.95

Penne pasta, eggplant, Shaved Aged Rícotta Cheese, garlíc, basíl & tomato sauce

Ravioli Pomodoro 22.95

Ravioli stuffed with Ricotta Cheese in tomato & basil

Tortellini Bolognese 24.95

Stuffed with Ricotta Cheese, in a Fresh Meat Sauce

Entrée portioned Lunch Salads

Grilled Chicken 19.95

Grilled Chicken over your choice of ARUGULA -or- CESARE salad

Grilled Salmon 23.95

Fresh Filet of Wild Salmon, Mixed Baby Greens, Lemon & House dressing

Grilled Shrimp 24.95

Grilled Shrimp served over our classic TRE COLORE salad

Entrées

*Chicken Parmigiana 22.95

Classical Chicken Parmigiana served over penne pasta

*Chicken Marsala 22.95

Breast of Chicken served in a marsala wine mushroom sauce

*Chicken Francese 22.95

Breast of Chicken dipped in egg-batter, sautéed in wine, lemon, and butter sauce

Chicken Paillard 22.95

Breast of Chicken pounded and grilled, topped with chopped tomato, onions, fresh mozzarella, touch of balsamic and oil

Chicken Milanese 22.95

Breast of Chicken pounded & breaded, topped with Arugula, slices of tomato and fresh Mozzarella cheese in a balsamic and olive oil dressing

Chicken Vino Bianco 22.95

Breast of Chicken sautéed with Artichoke Hearts, garlíc, Asparagus, Shiitake Mushrooms, White Wine Sauce

Eggplant Parmigiana 22.95

Fresh Eggplant Parmigiana, over penne pasta

Salmon Mediterranean 25.95

Fresh filet of wild Salmon, Artichoke Hearts, sundried tomatoes, Wild mushrooms, lemon and white wine

Salmon Dijon 25.95

Fresh filet of wild Salmon, served in a Dijon Mustard sauce

Shrimp Fra Diavolo 25.95

Shrimp served over Linguini in a **spicy** tomato sauce

Shrimp Francese 25.95

Shrimp egg-battered, served in a lemon, butter & white wine sauce

Shrimp Scampi 25.95

Shrimp served over Linguini in a garlic, olive oil & lemon wine sauce

* VEAL (PARMIGIANA, MARSALA, FRANCESE) ALSO AVAILABLE — 26.95*