Zuppe - Soups \$6.95

Minestrone - Homemade hearty vegetable soup Stracciatella alla Romana – Spinach, egg-drop and Parmesan cheese in chicken broth

Antipasti \$9.95

Caprese - Buffalo mozzarella, roasted peppers & fresh basil Broccoli Rabe Salsiccia – Sautéed broccoli rabe with sweet sausage & cherry peppers--\$12.95 GRILLED PORTOBELLO MUSHROOMS-Shaves of parmigano reggiano in Balsamic vineg-\$12.95 Calamari Fritti - Fried calamari served with marinara sauce -\$13.95 Mussels Provencale - Sautéed in a pomodoro, fresh basil & garlic - 12.95 Garlic Shrimp - Sautéed Shrimp in a garlic, white wine sauce - \$13.95 Grilled Calamari- Calamari on the grill in olive oil &lemon served over mixed greens -\$13.95 Clams Oreganata – Little neck clams baked with bread crumbs & Italian herbs -\$ 12.95 Filet Mignon - Filet slices, topped with gorgonzola cheese, served over toasted bread - \$13.95

Insalata - Salads \$9.95

InsaLata della casa-Mixed Green

Caesar Salad - Hearts of romaine, croutons, shaves of parmesan Sicilian Salad - Chopped greens, tomatoes, onions, carrots, cheese & olives Tre Colore Salad - Arugula, radichio, & endive in our house vinegarette Arugula Salad - Red onions, tomatoes, balsamic vinegar & extra virgin olive oil

Pasta \$18.95

Penne Alla Giorgio's - Sundried tomatoes, fresh spinach and garlic Fettduccine Bolognese - Ground veal Mushroom Ravioli - Wild Mushroom Ravioli with Pesto or Alfredo Sauce Tortollini Porcini Mushrooms - Porcini mushrooms in a cream or pomodoro sauce Penne Alla Russa - penne pasta in a vodka pink sauce Spaghetti Carbonara - Bacon, onion & a touch of cream Linguini Tre Colore – Shitake mushroom, sundried tomato, spinach, w/olive oil & garlic Linguine alla Vongole - Linguine with fresh clams in white or red sauce - \$19.95 Rigatoni Rabe –Brocli Rabe,garlic,sausage,& hot cherry peppers -\$19.95

Pollo - Chicken \$20.95

Chicken Scarpariella - Sausage, mushrooms, garlic, white wine & lemon Chicken Contadina - Onions, peppers, garlic & potatoes in a marinara sauce Chicken Palpiaeze —sundried tomato, garlic, basil, white wine & lemon, topped with melted brie Chicken Portofino - Artichokes, prosciutto, brandy & cream Chicken Caprese -chicken cutlet w/chopped tomatoes, onions, cheese, over arugula Italian Classics - Chicken Francese, Marsala, or Chicken Parmesan

Vitello- Veal \$24.95

Veal Tre Colore - Shitake mushrooms, sun dried tomatoes & snow peas with marsala wine Veal Romano - Artichoke hearts, mushrooms, fresh garlic, & rosemary Veal Principesa - Scaloppine of veal with proscuitto, cheese & asparagus Veal saltimbocca- Topped with prosciutto in a light marsala served over spinach Veal Sorrentina – Eggplant, Mozzarella, & Light tomato Sauce Veal Chop Milanese - Breaded veal chop w/ arugula, onions, tomatoes & parmesan cheese - \$32.95

Grill \$32.95

Pork Chops Murphy – Grilled Pork Chops with peppers, onions, mushrooms & hot cherry peppers - \$24.95 Rib Eye Steak - Grilled to your liking and topped with onions & mushrooms served with mashed potatoes VEALChops- Grilled with fresh rosemary served with mashed potatoes Rack of Lamb - Grilled rack of lamb served with rice pilaf and grilled asparagus Filet Mignon - Grilled & served with mushrooms in a Barolo wine sauce –\$ 34.95 Costallette Di Agnella-Lamb Chops Sauteed with Shallots in a Barolo wine

Pesce - Seafood

All Shrimp & Scallop dishes served over pasta Shrimp Sugoloso - Simmered in a pesto sauce with sundried tomatoes & olives -\$ 24.95 Shrimp Fra Diavolo - In a spicy tomato, Fra Diavolo sauce - \$24.95 Shrimp Scampi - fresh garlic, white wine, and lemon sauce - \$24.95 Scallops Toscana - Fresh tomatoes, garlic & olives \$25.95 Scallops Siciliana - Olives, capers & garlic \$25.95 Salmon Capri - Capers, sun dried tomatoes sauteed in white wine & garlic \$26.95 Crusted Hazelnut Salmon - Pan seared, served with mushrooms & asparagus in a creamy pesto sauce \$27.95 Blackened Tilapia - Pan seared with garlic, white wine, and lemon sauce \$ 25.95 Zuppa Di Pesci - Shrimp, scallops, mussels, clams and fish in a light marinara sauce - \$31.95

BUON APPETITO