

Soups \$5.95

MINESTRONE

fresh mixed vegetables

STRACCIATELLA ALLA ROMANA

Italian egg-drop soup with spinach and parmesan cheese in chicken broth

Appetizers

CAPRESE \$9.95

buffalo mozzarella with sliced tomatoes, roasted peppers, and fresh basil

MUSSELS FRA DIAVOLO \$9.95

sautéed in garlic and white wine in a spicy fra diavolo sauce

BROCCOLI RABE CON SALSICCIA \$12.95

sautéed broccoli rabe with sweet sausage and cherry peppers

EGGPLANT ROLLATINI \$12.95

ricotta and mozzarella cheese in a tomato sauce

CALAMARI FRITTI \$12.95

fried calamari served with marinara sauce

CLAMS OREGANATA \$12.95

little neck clams baked with breadcrumbs and Italian herbs

Salads \$8.95

CAESAR

romaine lettuce with croutons and shaved pecorino romano cheese

TRE COLORE

belgium endive, arugula, and radicchio with our homemade house dressing

SICILIAN

mixed greens with chopped tomatoes, onions, carrots, olives, and cheese with our homemade house dressing

BABY SPINACH SALAD

baby spinach, pecans, and gorgonzola cheese with honey mustard dressing

ARUGULA SALAD

onions and tomatoes with vinaigrette dressing

PORTOBELLO MUSHROOM SALAD

mixed greens, arugula, and goat cheese with vinaigrette dressing

Add chicken for an additional \$8.95

Add shrimp or fish for an additional \$12.95

Gourmet Sandwiches \$13.95

PORTOBELLO

grilled portobello mushrooms, roasted peppers, arugula, and mozzarella cheese

MARGARITA

fresh mozzarella, prosciutto, arugula, tomato, and fresh basil

GENOVESE

grilled chicken with fontina cheese and pesto

GIULIA

grilled chicken with arugula, onions, tomatoes, and roasted peppers

ALFONTINA

grilled chicken, fontina cheese, arugula, and onions drizzled with vinaigrette

MARIA

chicken milanese topped with melted mozzarella cheese and arugula, drizzled with house dressing

FILET MIGNON \$16.95

topped with gorgonzola cheese and arugula, drizzled with balsamic vinaigrette

Pasta – \$14.95

PENNE ALLA GIORGIO

sundried tomatoes, fresh spinach, and garlic

FETTUCINI BOLOGNESE

classic meat sauce

PENNE ALLA RUSSA

classic vodka sauce

SPAGHETTI CARBONARA

bacon and onions in a cream sauce

LINGUINI TRE COLORE

shitake mushrooms, sundried tomatoes, and spinach with olive oil and garlic

TORTELLINI PAPALINA

prosciutto and peas in a cream sauce

MUSHROOM RAVIOLI

with your choice of pesto or pomodoro sauce

EGGPLANT PARMIGIANA

layered with cheese, ground beef, and fresh basil

LINGUINE ALLA VONGOLE \$18.95

fresh clams with your choice of white or red sauce

Chicken \$16.95

ITALIAN CLASSICS

chicken francese, marsala, or parmesan

CHICKEN PALPIAEZE

sautéed with sun-dried tomatoes, fresh garlic, and basil in a white wine and lemon sauce topped with melted brie

CHICKEN CAPRESE

breaded or grilled chicken topped with chopped tomatoes, onions, fresh basil, and cheese over arugula

Veal – \$18.95

VEAL TRE COLORE

shitake mushrooms, sun-dried tomatoes, and snow peas in a marsala wine sauce

VEAL ROMANO

artichoke hearts, mushrooms, fresh garlic, and rosemary

VEAL SORRENTINA

layered with eggplant and cheese in a light tomato sauce

Seafood – \$19.95

SALMON CAPRI

capers and sun-dried tomatoes sautéed in white wine and lemon sauce

SHRIMP SUGOLOSO

simmered in a pesto sauce with sun-dried tomatoes and olives

SHRIMP FRA DIAVOLO

sautéed in a spicy tomato fra diavolo sauce

SCALLOP TOSCANA

fresh tomatoes, garlic, and olives

BLACKENED TILAPIA \$15.95

pan seared with a garlic, white wine, and lemon sauce

Express Lunch – \$15.95

SOUP OR SALAD AND YOUR CHOICE OF AN ITALIAN CLASSIC