

Lunch Menu

APPETIZERS

Yellowfin Tuna Tartar - avocado-pear, diced red and yellow bell peppers and cucumber slices.....	11.00
Beef Carpaccio - with parmesan slivers and olive oil mustard dressing.....	10.50
Mozzarella Caprese - with tomatoes, fresh basil and drizzled extra virgin olive oil.....	11.00
Italian Prosciutto - with fresh burrata cheese and paper thin fried zucchini.....	10.00
Calamari Croccanti - crispy fried calamari and zucchini served with marinara sauce.....	9.00
Crabcakes - blended with mayonnaise, mustard and lemon juice serve with lobster sauce.....	11.00
Goat Cheese Roasted Tomato - with herbs and sun-dried tomatoes on grilled red bell pepper puree.....	9.00
Pan Seared baby Scallops - with artichoke heart, sliced yellow tomato prepared in a tarragon-white wine-butter sauce.....	11.00
Shrimp and Pancetta - on a creamy Polenta with diced tomatoes.....	9.00

SALADS

Caesar Salad - tossed with parmesan slivers and herbed croutons.....	7.00
Tre Gusti Salad - arugula, red radicchio, endive and tomatoes.....	7.00

PASTAS

Tortellini "Tatiana" - Homemade, filled with Asiago cheese and pear, light champagne pink sauce.....	17.00
Pappardelle - Homemade with wild mushrooms trifolani veal sauce and white-truffle-oil.....	17.00
Whole Wheat Linguine - tossed with Italian sausage, sun-dried tomatoes and broccoli rabe.....	17.00
Gnocchi - Homemade with blended creamy pesto sauce.....	16.00
Fettucine Bolognese - Old School bolognese meat sauce.....	16.00
Farfalle - Bow-tie with fresh salmon, asparagus, cream and vodka-tomato sauce.....	16.00
Agnolotti "Katerina" - Homemade filled with spinach and ricotta cheese, light pink sauce.....	17.00
Linguini "Frutti di Mare" - prepared in a tasty tomato sauce, with an array of fresh fish and seafood.....	23.00
Black Ravioli - Homemade, filled with Maine lobster, light Cognac lobster sauce.....	23.00
Pennette - with black and green olive purée.....	17.00

RISOTTI

With Asparagus - and Prosecco wine.....	20.00
With Saffron - shrimp and a touch of Mascarpone cheese.....	22.00
With Porcini Mushrooms - drizzled with white truffle oil.....	20.00

SEAFOOD

*** Seafood is served with potatoes and vegetables of the day ***

Red Snapper - oven roasted with Italian herbs, white wine, halved green olives, lemon juice and fresh oregano.....	26.00
Tuna Arcobaleno - grilled and relished with diced tomatoes, fresh basil, touch of onions and olive oil.....	28.00
Grilled Langostinos - marinated in fresh herb olive oil and lemon juice.....	32.00
Medierranea Branzino - pan roasted, prosecco wine and orange juice saffron butter sauce, topped with julienne of leeks.....	28.00
Italian Seafood Soup - a hearty fish and shellfish with herbs and sicilian sun-dried tomato paste.....	27.00

ENTRÉES

*** Entree's are served with potatoes and vegetables of the day ***

Chicken Breast - fresh herbs topped with bruschetta tomatoes served with Tuscan beans in olive oil and sauteed spinach.....	22.00
Grilled Lamb Chops - Old Port wine reduction and blueberry sauce.....	32.00
Grilled Veal Chop - with fresh sage.....	32.00
Veal Scaloppine - with chanterelles mushrooms and fontina cheese fondue.....	24.00
Veal Chop Tricolore - pounded, grilled and crowned with marinated tomatoes, radicchio and arugula.....	32.00
Veal "Milanesa" - large pounded breaded veal paillard.....	28.00
New York Sirloin Steak - 14 oz "USDA Choice".....	34.00
Center Cut Filet Mignon - 12 oz "Select" dry aged.....	34.00

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.