

Zuppe \$6.95

Minestrone - Homemade hearty vegetable soup

Stracciatella alla Romana - Spinach egg-drop and parmesan cheese in a chicken broth

Antipasti \$ 9.95

Grilled Portobello Mushrooms - Shaves of Parmigiano Regiano in Balsamic Vinegar

Broccoli Rabe Con Salsiccia - Sauteed broccoli rabe with sweet italian sausage, garlic and spicy cherry peppers

Calamari Fritti - Fried calamari served with marinara sauce 12.95

Grilled Calamari - Calamari on the grill in olive oil & lemon served over mesclun 12.95

Caprese - Buffalo mozzarella, roasted peppers & fresh basil 9.95

Mussels Provencale - Sauteed in a pomodoro, fresh basil & garlic

Zuppa Di Vongole - Sauteed in basil, white wine, in a fradiavolo sauce

Garlic Shrimp - Sauteed Shrimp in a garlic, white wine sauce – \$12.95

Filet Mignon - Grilled filet slices, topped with gorgonzola cheese, served over toasted bread – \$12.95

Insalata \$8.95

Insalata Della Casa - mixed greens

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

Fruti di mare (Fresh Seafood Salad) - \$14.95

Farinacei - Pasta \$17.95

Penne Alla Giorgio's - Sundried tomatoes, fresh spinach and garlic

Rigatoni Rabe - Brocoli Rabe, garlic, sausage, and hot cherry peppers

Fettuccine Bolognese - Ground veal

Mushroom Ravioli - Wild Mushroom Ravioli with Pesto or Alfredo Sauce

Tortellini 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

Rigatoni Amatriciana - Rigatoni with fresh tomato, touch of onions and bacon

Fusilli Primavera - Spiral pasta sauteed with garlic and mixed vegetables

Linguine alla Vongole - Linguine with fresh clams in white or red sauce - \$18.95

Pollo Chicken \$19.95

Chicken Scarpariella - Sausage, mushrooms, garlic, white wine & lemon

Chicken Contadina - Onions, peppers, garlic & potatoes in a marinara sauce

Chicken Palpaieze - Sauteed with sundried tomatoes, fresh garlic, basil white wine & lemon topped with melted brie

Chicken Caprese - Chicken cutlet w/Chopped tomatoes, onions, romano cheese, fresh basil over arugula

Chicken Portofino - Artichokes, prosciutto, brandy & cream

Italian Classics - Chicken Francese, Marsala, or Parmesan

Vitello- Veal \$22.95

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 prosciutto, cheese & asparagus

Veal sorrentina – *Eggplant, Mozzarella, & Light tomato Sauce*

Veal Saltimbocca Alla Romana - Topped w/ prosciutto in a light marsala sauce served over spinach

Veal Chop Milanese - Breaded veal chop w/ arugula, onions, cherry tomatoes & parmesan cheese - \$29.95

Costallette Di Agnella – Lamb Chops Sauteed with shallots in a Barolo wine - \$29.95

Grill \$29.95

Rib Eye Steak - Grilled to your liking and topped with onions & mushrooms served with mashed potatoes

Veal Chops - Grilled with fresh rosemary served with julien vegetables

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 32.95

Costollette Di Agnella - Lamb Chops Sauteed with shallots in a Barolo wine \$29.95

Pork chops Murphy - GRILLED PORK CHOPS WITH PEPPERS, ONIONS, MUSHROOMS & HOT CHERRY PEPPERS 2

Pesci- Seafood \$23.95

All Shrimp & Scallop dishes served over Pasta

Shrimp Sugoloso - Simmered in a pesto sauce with sundried tomatoes & olives

Shrimp Fra Diavolo - In a spicy tomato, Fra Diavolo sauce

Shrimp Scampi - fresh garlic, white wine, and lemon sauce

Shrimp Francese - Egg-dipped, sauteed in white wine, lemon sauce

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 25.95

Crusted Hazelnut Salmon - Pan seared, served with mushrooms & asparagus in a creamy pesto sauce \$25.95

Blackened Tilapia - Pan seared with garlic, white wine, and lemon sauce \$24.95

Zuppa Di Pesci - Shrimp, scallops, mussels, clams and fish in a light marinara sauce - \$29.95