



ANTIPASTI

VERDURE

Vegetables

\$3.75 each or 4 for \$13

ASPARAGUS WITH SALSA RUSTICA

ROASTED GOLDEN BEETS

TUSCAN FARRO SALAD

CANNELLINI WHITE BEANS WITH GREMOLOTA

CHARRED ZUCCHINI WITH PARMIGGIANO

SHAVED FENNEL, ENDIVE,
GRAPEFRUIT AND PISTACHIO

ITALIAN OLIVES WITH ORANGE AND FENNEL SEED

NEW POTATOES WITH MINT AIOLI AND SEA SALT

INSALATE

Salads

\$6

GRILLED RADICCHIO WITH LEMON VINAIGRETTE

MIX FIELD GREENS WITH
RED WINE VINAIGRETTE

BABY BUTTERLEAF WITH SHAVED RADISH,
BASIL AND CREAMY CITRUS DRESSING

CHEF'S DAILY MARKET SALAD \$MP

SALUMI

Sliced Cured Meats

\$6.25 each or 3 for \$17

COPPA

FINOCCHIONIO

SOPPRESSETTA

PROSCIUTTO DI PARMA

BRESAOLA

SAUCISSON SEC BASQUESE

HOUSE-CURED PASTRAMI

MOZZARELLA

Crafted In-House

SLOW ROASTED CAPRESE WITH
MOZZARELLA AND BASIL \$6

HOUSE MADE BURRATA \$9

PULLED-TO-ORDER MOZZARELLA
WITH SEA SALT AND TOAST \$7

MARINATED BOCCONCINI \$8

APERITIVI SPECIALI

\$ 12

CLASSIC BELLINI

*Our favorite Prosecco
with peach puree*

“THE REFRESHER”

*Honeydew melon, English cucumber,
lemon puree, fresh mint and
Grey Goose Le Citron*

“ITALIAN MOJITO”

*Tommy Bahama White Sand Rum,
sweet basil, lime, orange-infused
simple syrup and soda*

TRE MARTINI

*Fresh pomegranate juice,
pomegranate vodka, soda and
thyme-infused simple syrup*

ITALIAN “SWEET TEA”

*Firefly Sweet Tea Vodka,
Limoncello and fresh lemon*

ITALIAN SODAS

\$ 3.25

PEACH
ALMOND
VANILLA
LEMON

PRIMI

FRESH PASTA

House Made Pasta

\$14

GNOCCHI WITH GORGONZOLA

SPAGHETTI POMODORA

LINGUINI AND CLAMS

PARSNIP RAVIOLI WITH BROWN BUTTER,
APPLES, MINT AND ORANGE BREADCRUMBS

PAPPARDELLE AND BOLOGNESE

TAGLIATELLE, THYME AND WILD MUSHROOM

RISOTTO PARMIGGIANO

“CAST IRON” GRIDDLED PIZZA

Chef Dady's Signature Pizzas

\$10

PROSCIUTTO, MINT
AND HOUSE MADE RICOTTA

TOMATO, SOPPRESSETTA
AND SPICY PEPPERONCINO

GOAT CHEESE, PISTACHIO
AND BALSAMIC CIPPOLINI

PIZZAS TAKE UP TO 20 MINUTES TO COOK

SECONDI

“LA FAMIGLIA CUCINA”

Family-Style Entrees

ROASTED ORGANIC CHICKEN \$20/35

TUSCAN MARINATED RIB EYE \$28/43

FRESH MARKET FISH SELECTION \$ MP

SLOW BRAISED SHORT RIBS \$26/41

PORK RIBS AND SAUSAGE WITH CRANBERRY RAGOUT \$22/37

GRILLED “CRISPY SKIN” RAINBOW TROUT \$20/35

OGGI PIATTO

Daily Family-Style Specials

\$25/40

MONDAY PAN ROASTED SALMON WITH TAPENADE

TUESDAY GRILLED RUSTIC ROSEMARY PORK CHOPS

WEDNESDAY ORGANIC PARMIGGIANO FRIED CHICKEN

THURSDAY VEAL MILANESE

FRIDAY WAGYU MEATBALLS WITH SPAGHETTI
AND SAN MARZANO FRESCA

CONTORNI

Sides

\$5

CREAMY PARMIGGIANO POLENTA

HERBED MASHERS

ROASTED EGGPLANT
WITH SAN MARZANO

TUSCAN BRAISED KALE

CHEF'S MARKET SELECTION

DOLCE

Dessert

\$6

PINENUT AND CHESTNUT HONEY TART

NUTELLA X 3

GRILLED PEACH WITH MASCARPONE

LEMON PARFAIT WITH ALMOND CRUMBLES

HOUSE MADE GELATO SELECTIONS

RICOTTA CAKE WITH MASCARPONE

AFFOGATO

FORMAGGI

Cheese

\$6

PARMIGGIANO-REGGIANO

PECORINO ROMANO

GORGONZOLA DOLCE

MARKET SELECTIONS

Executive Chef/Owner: Jason Dady
Owner: Jake Dady

(210) 805-0333 TreTrattoria.com
4003 Broadway, San Antonio, TX 78209

General Manager: Suzanne Pike
Sous Chef: Mark Weaver

*Thank you for dining with us. Please visit all Jason Dady Restaurants:
Bin 555 Restaurant & Wine Bar • The Lodge Restaurant of Castle Hills • Two Bros. BBQ Market*