



# ANTIPASTI

## VERDURE

*Vegetables*

\$4 each or 4 for \$14

ASPARAGUS WITH SALSA RUSTICA

ROASTED GOLDEN BEETS

TUSCAN FARRO SALAD

CANNELLINI WHITE BEANS WITH GREMOLOTA

HOUSE-MADE RICOTTA BRUSCHETTA

SEASONAL PICKLES

PARSNIP PUREE WITH ORANGE, MINT, CROSTINI

## MOZZARELLA

*Crafted In-House*

SLOW ROASTED CAPRESE  
WITH MOZZARELLA AND BASIL \$6.5

PULLED-TO-ORDER MOZZARELLA  
WITH SEA SALT AND TOAST \$7.5

GRILLED CHEESE CURDS SANDWICH  
WITH HOUSE-MADE JAM \$7

## SALUMI

*Sliced Cured Meats*

\$6.55 each or 3 for \$18

COPPA

HOUSE-CURED SELECTION

SOPPRESSETTA

PROSCIUTTO DI PARMA

## INSALATE

*Salads*

\$7

GRILLED RADICCHIO WITH LEMON VINAIGRETTE

SIMPLE MIX FIELD GREENS  
WITH RED WINE VINAIGRETTE

CAESAR WITH PARMIGIANO FRICO

RUSTIC ITALIAN WHITE BEAN SOUP  
WITH BROWN BUTTER CREMA

CHEF'S DAILY MARKET SALAD \$MP

## APERITIVI SPECIALI

\$10

CLASSIC BELLINI  
*Our favorite Prosecco  
with peach puree*

“THE REFRESHER”  
*Honeydew melon, English cucumber,  
lemon puree, fresh mint and  
Skyy Ginger Vodka*

“ITALIAN MOJITO”  
*Mount Gay Rum, sweet basil, lime,  
orange-infused simple syrup and soda*

TRE MARTINI  
*Fresh pomegranate juice,  
Three Olives Pomegranate vodka,  
soda and thyme-infused simple syrup*

ITALIAN “SWEET TEA”  
*Firefly Sweet Tea Vodka,  
Limoncello and fresh lemon*

TUSCAN-TEXAS TONIC  
*Distillery No. 209 Gin with tonic,  
lime juice, fresh jalapeno,  
bell pepper and cilantro*

THE HOUSE MARGARITA  
*Hussong's Tequila, fresh lime juice,  
simple syrup, orange half and  
Cointreau Noir*

JOIN US FOR BRUNCH  
SATURDAY & SUNDAY  
MIMOSAS AND BLOODY MARYS

# PRIMI

## FRESH PASTA

*House-Made Pasta Served Family-Style*

\$15

PAN SEARED GNOCCHI WITH  
CREAMY GORGONZOLA OR SAN MARZANO TOMATO

LINGUINI AND CLAMS

TAGLIATELLE, THYME AND WILD MUSHROOM

GORGONZOLA-POTATO RAVIOLI  
WITH BRAISED SHORT RIB RAGU

PEAR AND PARMIGIANO RISOTTO  
WITH CANDIED HAZELNUT PANGRATTO

SMOKED PORK JOWL AMATRICIANA WITH SPAGHETTI

FETTUCINI WITH ROASTED CAULIFLOWER,  
ITALIAN SAUSAGE AND SAFFRON CREAM

PAPPARDELLE BOLOGNESE

## WOOD FIRED OVEN PIZZA

*Chef Dady's Signature Pizzas*

\$12

TOMATO, SOPPRESSETTA  
AND SPICY PEPPERONCINI

GOAT CHEESE, PISTACHIO  
AND BALSAMIC CIPOLLINI

DUCK CONFIT, BACON CREAM,  
RADICCHIO, APPLE, RED ONION  
AND WHITE CHEDDAR

*Pizzas take up to 20 minutes to cook  
and are served when ready*

# SECONDI

## PIATTI SPECIALI

*Dinner Entrees*

PARMIGIANO FRIED CHICKEN  
WITH CREAMED POTATOES AND PARMIGIANO CREAM \$17

MOZZARELLA STUFFED WAGYU MEATBALLS  
WITH FRESH SPAGHETTI AND SAN MARZANO FRESCA \$20

PAN ROASTED SALMON  
WITH ROASTED CAULIFLOWER AND FINGERLING  
POTATO HASH AND PEAR MOSTARDA \$18

CRISPY PORK MILANESE  
WITH SPINACH SALAD, SWEET POTATO,  
GOLDEN RAISIN VIN AND “APPLE BUTTER” \$19

## “LA FAMIGLIA CUCINA”

*Family-Style Entrees for Sharing*

ROASTED FREE-RANGE CHICKEN \$21/36

TUSCAN MARINATED RIB EYE \$MP

FRESH MARKET FISH \$MP

VEAL OSSO BUCCO \$30/50

GRILLED “CRISPY SKIN” RAINBOW TROUT \$22/37

## CONTORNI

*Sides*

\$5

CREAMY PARMIGIANO POLENTA

HERBED MASHERS

ROASTED EGGPLANT  
WITH SAN MARZANO

CARAMELIZED BRUSSELS SPROUTS

CHEF'S MARKET SELECTION

## DOLCE

*Dessert*

\$7

BREAD PUDDING “TIRAMISU”

WALNUT AND HONEY TART

NUTELLA X 3

SEASONAL CROSTADA

HOUSE-MADE GELATO SELECTIONS

RICOTTA CAKE WITH MASCARPONE

## FORMAGGI

*Cheese*

\$7

PARMIGIANO-REGGIANO

PECORINO ROMANO

GORGONZOLA DOLCE

MARKET SELECTIONS

Executive Chef/Owner: Jason Dady

Owner: Jake Dady

Sous Chef: Matt Hanck

General Manager: Mark Burnett



Tre Trattoria Downtown

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www.TreTrattoria.com

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