



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

PRANZO

THE POWER LUNCH

Choice of
MIX FIELD GREENS
CAESAR SALAD

and Lunch Sized Choice of

PAN SEARED GNOCCHI
WITH CREAMY GORGONZOLA

PAPPARDELLE BOLOGNESE

FETTUCINI WITH ROASTED CAULIFLOWER,
ITALIAN SAUSAGE AND SAFFRON CREAM

TAGLIATELLE WITH THYME
AND WILD MUSHROOMS

PEAR AND PARMIGIANO RISOTTO
WITH CANDIED HAZELNUT PANGRATTO

\$12.50

LUNCH SPECIALS

MOZZARELLA STUFFED WAGYU MEATBALLS
WITH FRESH SPAGHETTI AND SAN MARZANO FRESCA
\$15

GRILLED RAINBOW TROUT
WITH CHEF MARKET SALAD
\$14

PAN ROASTED SALMON
WITH CAULIFLOWER AND FINGERLING POTATO HASH,
CAULIFLOWER PUREE AND PEAR MOSTARDA
\$16

CHEF'S DAILY PANINI
GRILLED SANDWICH STUFFED WITH
FRESH DAILY SELECTIONS
\$11

DAILY LUNCH SPECIAL
FRESH DAILY MARKET INSPIRATIONS \$MP

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

INSALATE

Salads

\$7

GRILLED RADICCHIO
WITH LEMON VINAIGRETTE

SIMPLE MIX FIELD GREENS
WITH RED WINE VINAIGRETTE

CAESAR WITH PARMIGIANO FRICO

SLOW ROASTED CAPRESE
WITH MOZZARELLA AND BASIL

RUSTIC ITALIAN WHITE BEAN SOUP
WITH BROWN BUTTER

PRIMI

FRESH PASTA

House-Made Pasta

\$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

FETTUCINI WITH ROASTED CAULIFLOWER,
ITALIAN SAUSAGE AND SAFFRON CREAM

SMOKED PORK JOWL AMATRICIANA WITH SPAGHETTI

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*

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



Tre Trattoria Downtown
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