



ALAMO HEIGHTS

APERITIVI SPECIALI

CLASSIC BELLINI
Our favorite Prosecco with peach puree 10

“THE REFRESHER”
Honeydew melon, English cucumber, lemon puree, fresh mint and Skyy Ginger Vodka 12

“ITALIAN MOJITO”
Mount Gay Rum, sweet basil, lime, orange-infused simple syrup and soda 12

TRE MARTINI
Fresh pomegranate juice, pomegranate vodka, soda and thyme-infused simple syrup 10

ITALIAN “SWEET TEA”
Firefly Sweet Tea Vodka, Limoncello and fresh lemon 10

ITALIAN SODAS

\$3.25

- PEACH
- ALMOND
- VANILLA
- LEMON

PRANZO

CHEF'S QUICK BITE

Choice of

ITALIAN WHITE BEAN SOUP
SIMPLE MIX FIELD GREENS

AND LUNCH SIZED CHOICE OF

PAN SEARED GNOCCHI WITH CREAMY GORGONZOLA

LINGUINI AND CLAMS
(\$2 supplement)

TAGLIATELLE WITH THYME AND WILD MUSHROOM

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

\$12.50

LUNCH SPECIALS

GRILLED RAINBOW TROUT
WITH CHEF MARKET SALAD \$14

CHEF'S DAILY PANINI
GRILLED FRESH SANDWICH STUFFED
WITH THE DAILY SELECTION OF
FRESH MEATS AND VEGETABLES \$9

HOUSE-MADE PASTRAMI REUBEN
SERVED WITH FINGERLING POTATO SALAD \$9

CHEF'S DAILY LUNCH SPECIALS
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 CREMA

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

“CAST IRON” GRIDDLED 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

WALNUT AND HONEY TART

NUTELLA X 3

SEASONAL CROSTADA

HOUSE-MADE GELATO SELECTIONS

RICOTTA CAKE WITH MASCARPONE

BREAD PUDDING “TIRAMISU”

FORMAGGI

Cheese

\$7

PARMIGIANO-REGGIANO

PECORINO ROMANO

GORGONZOLA DOLCE

MARKET SELECTIONS

Executive Chef/Owner: Jason Dady
Owner: Jake Dady
Chef De Cuisine: Mark Weaver



Tre Trattoria Alamo Heights
(210) 805-0333
www.TreTrattoria.com
4003 Broadway, San Antonio TX 78209

Dady Family of Fare: