

Zuppe - Soups

Bowl - 4.95

Minestrone -- Fresh mixed vegetable

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

Tortellini in Brodo -- Tortellini in chicken broth

Antipasti - Appetizers 7.95

Caprese - Buffalo Mozzarella with sliced tomatoes, Roasted peppers, and fresh basil

Mussels Fra Diavolo – Sautéed in garlic & white wine, in a spicy tomato fra diavolo Sauce

Broccoli Rabe Con Salsiccia - Sautéed broccoli rabe with sweet sausage & cherry peppers

Eggplant Rolatini – Ricotta cheese, mozzarella, tomato sauce

Calamari Fritti – Fried calamari served with marinara sauce

Clams Oreganata – Little neck clams baked with bread crumbs & Italian herbs – 12.95

Insalata - Salads 6.95

Add Chicken for an additional 6.95

Add Shrimp or Fish for an additional 9.95

Caesar Salad - Romaine lettuce with croutons and shaved pecorino Romano cheese

Tre Colore Salad - Belgium endive, arugula, and radicchio with our house dressing

Sicilian Salad - Mixed greens with chopped tomatoes, onions, carrots, olives and cheese

Baby Spinach Salad - Baby spinach, pears, pecans & gorgonzola cheese w/ honey mustard dressing

Arugula Salad - Tender leaf, bittersweet Italian salad w/ onions and tomatoes in a vinaigrette

Portobello Mushroom Salad - Mixed greens, arugula, goat cheese w/ a vinaigrette dressing

Fruti di Mare - Fresh seafood salad marinated in fresh herbs, virgin olive oil, and lemon 12.95

Pasta - 10.95

Penne alla Giorgio – Penne pasta with sundried tomatoes, fresh spinach, and garlic

Fettuccine Bolognese – Fettuccine with meat sauce

Spaghetti Puttanesca – Spaghetti in a tomato sauce w/ anchovies, black olives and capers

Spaghetti Carbonara – Spaghetti with bacon, onions, in a touch of cream sauce

Linguini Tre Colore – Shitake mushroom, sundried tomato, spinach, w/olive oil & garlic

Linguini – with Pesto sauce

Tortellini Papalina – Prosciutto and peas in a cream sauce

Mushroom Ravioli – Wild mushroom ravioli with pesto or pomodoro sauce

Eggplant Parmigiana – layered with ground beef & fresh basil 12.95

Linguine alla Vongole – Linguine with fresh clams in white or red sauce – 17.95

Special Gourmet Sandwiches - 8.95

All sandwiches with your choice of Focaccia or Italian Bread

Portobella mushrooms, roasted red peppers arugola and fontina cheese

Genovese - Grilled chicken with fontina cheese and pesto

Giulia Grilled chicken with arugola, onions, tomatoes, and roasted peppers

Caprese Fresh mozzarella with prosciutto, roasted peppers, and arugola

Alfontina fontina cheese Spinach onions vinaigrette

Fillet minion Steak with gorgonzola cheese, arugola, and balsamic vinegar 12.95

Chicken - 14.95

Italian Classics – Chicken Francese, Marsala, or Parmesan

Chicken Caprese Chicken cutlet with chopped tomatoes, onions, provolone cheese, & fresh basil over arugola

Chicken Palpiaeze – Sautéed with sundried tomato, fresh garlic, basil, white wine & lemon, topped with melted brie

Veal - 15.95

Veal Tre Colore - Shitaki mushrooms, sun dried tomatoes & snow peas with marsala wine

Veal Romano - Artichoke hearts, mushrooms fresh garlic, & rosemary

Veal Sorentina - Layered with eggplant & cheese in a light tomato sauce

Fish - Gambertti 17.95

Salmon Capri - Capers, sundried tomatoes, sautéed in white wine, and lemon

Blackened Talapia - Pan seared with garlic, white wine, and lemon sauce

Shrimp Sugoloso - Simmered in a Pesto sauce with sun-dried tomatoes & olives

Shrimp Fra Diavolo - Sautéed in a spicy tomato fra diavolo sauce

Scallop Toscana- Fresh tomatoes, garlic & olives

Express Lunch - 12.95

Soup or Salad

&

Choice of One Italian Classic

Buon Appetitio