

# SUNDAY BRUNCH

## BRUNCH COCKTAILS

MARKET BELLINI  
\$4 each/\$14 Carafe

TRE BLOODY MARY  
\$5 each

ITALIAN SANGRIA  
\$4 each/\$14 Carafe

## ANTIPASTI

\$5 each / 4 for \$18

ISRAELI COUSCOUS, KALE  
AND MARCONA ALMONDS

ROASTED GOLDEN BEETS

TUSCAN FARRO SALAD

CANNELLINI WHITE BEANS  
WITH GREMOLATA

HOUSE-MADE RICOTTA BRUSCHETTA

## MOZZARELLA

HAND-CRAFTED

PULLED-TO-ORDER MOZZARELLA,  
SEA SALT AND TOAST \$12

SLOW ROASTED CAPRESE,  
HOUSE MOZZARELLA AND BASIL \$9

BURRATA WITH MARKET FRUIT  
AND AGED SABA \$16

CHEESE AND SALUMI PLATE \$24

## BRUNCH ENTREES

“TUSCAN MARINATED RIB EYE AND HEN EGGS”  
WITH CANNELLINI WHITE BEAN RAGU \$MP

SOFT SCRAMBLED HEN EGGS AND BURRATA  
WITH MARINATED CHERRY TOMATOES \$16

NUTELLA PANCAKES, SEASONAL FRUIT AND VANILLA BEAN MAPLE SYRUP \$11

BRAISED BEEF CHEEK “CHILAQUILES”  
WITH WALNUT PESTO AND OVEN DRIED TOMATOES \$16

FRIED HEN EGGS, CHARRED TOAST AND HOT SAUCE \$7

## TRE FAVORITES

CHEF’S DAILY MARKET SALAD \$MP

GRILLED “CRISPY SKIN” RAINBOW TROUT  
WITH CAESAR SALAD AND PARMIGIANO FRICO \$14

CAMPANELLE BOLOGNESE \$16

PAN SEARED GNOCCHI \$16  
CREAMY GORGONZOLA OR SAN MARZANO TOMATO

PAN SEARED SALMON  
WITH ORZO, CHERRY TOMATO, KALE,  
RED ONION AND SMOKED TOMATO VINAGRETTE \$14

~ GLUTEN FREE FRESH PASTA AVAILABLE \$3 SUPPLEMENT~

## “CAST IRON” PIZZA

\$15

TOMATO, SOPPRESETTA AND SPICY PEPPERONCINI

GOAT CHEESE, PISTACHIO AND BALSAMIC CIPOLLINI

QUATTRO FORMAGGI WITH BASIL PESTO AND CHERRY TOMATO

BRUNCH MARKET PIZZA

PIZZAS TAKE UP TO 20 MINUTES TO COOK AND ARE SERVED WHEN READY

## DOLCE

DESSERT

\$8

NUTELLA X3

TEXAS PEACH CROSTADA

WALNUT TART

LEMON POUND CAKE WITH BERRIES  
AND VANILLA MASCARPONE

—We can accommodate vegetarians and diet restrictions —  
Please notify your server.

*Jason Dady*  
RESTAURANTS