

TRE TRATTORIA SUNDAY BRUNCH

BRUNCH COCKTAILS

MARKET BELLINI
\$4 each/\$14 Carafe

TRE BLOODY MARY
\$5 each

WHITE 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 \$14

CHEESE AND SALUMI PLATE \$20

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 \$19 ~

“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

SEASONAL CROSTADA

WALNUT TART

CRÈME CARAMEL WITH PECAN NOUGAT

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

Dady Family of Fare:

