



INSALATE

SALADS
\$8

BOSTON BIBB, POMEGRANATE
SWEET ONION, TOASTED PECAN
AND BROWN BUTTER VINAIGRETTE

GRILLED RADICCHIO WITH WALNUTS
PECORINO AND LEMON VINAIGRETTE

CAESAR WITH PARMIGIANO FRICO

CHEF'S DAILY MARKET SALAD \$MP

SEASONAL SOUP

SALUMI

SLICED CURED MEATS
\$6.75 each or 3 for \$19

SOPPRESSETTA

PROSCIUTTO DI PARMA

HOUSE-CURED PASTRAMI

HOUSE-CURED SELECTION

HOUSE-MADE PORCHETTA

FOIE GRAS TERRINE \$18

CHEESE AND SALUMI PLATE \$20

VERDURE

VEGETABLES
\$5 each or 4 for \$18

ISRAELI COUSCOUS, KALE
AND MARCONA ALMONDS

ROASTED GOLDEN BEETS

TUSCAN FARRO SALAD

CANNELLINI WHITE BEANS
WITH GREMOLOTA

HOUSE-MADE RICOTTA BRUSCHETTA

CAST IRON GRIDDLED PIZZA

CHEF DADY'S SIGNATURE PIZZAS
\$15

TOMATO, SOPPRESETTA AND SPICY PEPPERONCINI

GOAT CHEESE, PISTACHIO AND BALSAMIC CIPOLLINI

QUATTRO FROMAGGI WITH BASIL PESTO AND CHERRY TOMATO

PIZZAS ARE SERVED WHEN READY, PLEASE ALLOW 20 MINUTES.

MOZZARELLA

CRAFTED IN-HOUSE

SLOW ROASTED CAPRESE
WITH FRESH MOZZARELLA AND BASIL \$9

BURRATA WITH SEASONAL FRUIT
AND AGED SABA \$14

PULLED-TO-ORDER MOZZARELLA
WITH SEA SALT AND TOAST \$12
Additional Toast \$2

HOUSE-MADE SEMOLINA PASTA

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

CAMPANELLE BOLOGNESE \$16

BRAISED PORK BELLY CARBONARA WITH BUCATINI
GREEN ONION AND PECORINO \$17

LINGUINI AND CLAMS \$17

SWEET POTATO RAVIOLI WITH CELERY ROOT
PEARL ONIONS AND TOASTED SUNFLOWER SEEDS \$19

MOZZARELLA-STUFFED 44 FARMS ANGUS MEATBALLS,
WITH SAN MARZANO FRESCA AND SPAGHETTI \$33

ORECCHIETTE WITH DUCK CONFIT,
SWEET CORN AND ITALIAN BREADCRUMBS \$16

RISOTTO WITH CHANTERELLE MUSHROOMS,
PARMIGIANO-REGGIANO AND PORCINI DUST \$19

PAPPARDELLE WITH "OSSO BUCO" RAGOUT
PECORINO ROMANO AND GREMOLATA \$17

~ GLUTEN FREE FRESH PASTA AVAILABLE ~
\$3 SUPPLEMENT

"LA FAMIGLIA CUCINA"

FAMILY-STYLE ENTREES

GRILLED "CRISPY SKIN" RAINBOW TROUT \$24/40

MARKET FISH \$MP

ROASTED CHICKEN \$22/36

PAN SEARED SALMON \$25/40

BRAISED LAMB RAGOUT \$29/54

TUSCAN MARINATED RIB EYE \$MP

WEDNESDAY SPECIAL

PARMIGIANO
FRIED CHICKEN

Market Price

CONTORNI

SIDES
\$8

HERBED MASHERS

ROASTED EGGPLANT WITH SAN MARZANO

CARAMELIZED BRUSSELS SPROUTS WITH BACON

CHEF'S MARKET SELECTION

FORMAGGI

CHEESE
\$8

AGED MANCHEGO

MOODY BLUE

UBRIACO

PODDA CLASSICO

DOLCE

DESSERT
\$8

NUTELLA X3

SEASONAL CROSTADA

WALNUT TART

CRÈME CARAMEL WITH PECAN NOUGAT

Dady Family of Fare:

—We can accommodate allergy and dietary restrictions —
Please notify your server.

Executive Chef/Owner: Jason Dady
Owner: Jake Dady
Executive Sous Chef: Joe Gallero
General Manager: Colin Bryant



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