



PRANZO

CHEF'S QUICK BITE

\$12.50

Choice of

CAESAR SALAD OR CHEF'S SEASONAL SOUP

and Lunch Sized Choice of

PAN SEARED GNOCCHI WITH CREAMY GORGONZOLA OR SAN MARZANO TOMATO

BRAISED PORK BELLY CARBONARA WITH BUCATINI, GREEN ONIONS AND PECORINO

ORECCHIETTE WITH DUCK CONFIT, SWEET CORN AND ITALIAN BREADCRUMBS

CAMPANELLE BOLOGNESE

PAPPARDELLE WITH "OSSO BUCO" RAGOUT PECORINO ROMANO AND GREMOLATA
(\$2 Supplement)

*GLUTEN FREE PASTA \$3 SUPPLEMENT
FULL SIZED PORTIONS OF PASTA ARE AVAILABLE*

ITALIAN SODAS
\$3.25

PEACH
ALMOND
VANILLA
LEMON

ORGANIC ICED TEA
\$3

ILLY DARK ROAST COFFEE
\$3

ANTIPASTI

INSALATE

SALADS
\$8

GRILLED RADICCHIO WITH WALNUTS
PECORINO AND LEMON VINAIGRETTE

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

CAESAR WITH PARMIGIANO FRICO

CHEF'S DAILY MARKET SALAD \$MP

CHEF'S SEASONAL SOUP

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

VERDURE

VEGETABLES

\$5 each or 4 for \$18

ISRAELI COUSCOUS, KALE
AND MARCONA ALMONDS

ROASTED GOLDEN BEETS

TUSCAN FARRO SALAD

CANNELLINI WHITE BEANS WITH GREMOLATA

HOUSE-MADE RICOTTA BRUSCHETTA

PRIMI

CAST IRON GRIDDLED PIZZA

CHEF DADY'S SIGNATURE PIZZAS

\$15

TOMATO, SOPPRESSETTA
AND SPICY PEPPERONCINI

GOAT CHEESE, PISTACHIO
AND BALSAMIC CIPOLLINI

QUATTRO FORMAGGI, BASIL PESTO
AND CHERRY TOMATO

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

LUNCH SPECIALS

GRILLED "CRISPY SKIN" RAINBOW TROUT
WITH CAESAR SALAD AND PARMIGANIO FRICO \$14

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

"P-L-T" SANDWICH
PROSCIUTTO, LETTUCE, OVEN-ROASTED TOMATOES
FRESH MOZZARELLA AND LEMON AOILI ON TOASTED BATARD
SERVED WITH A MIXED GREENS SALAD \$11

DOLCE

DESSERT

\$8

NUTELLA X 3

SEASONAL CROSTADA

WALNUT TART

CRÈME CARAMEL WITH PECAN NOUGAT

FORMAGGI

CHEESE

\$8

AGED MANCHEGO

MOODY BLUE

UBRIACO

PODDA CLASSICO

CHEESE AND SALUMI PLATE \$20

SALUMI

SLICED CURED MEATS

\$6.75 each or 3 for \$19

SOPPRESSETTA

PROSCIUTTO DI PARMA

HOUSE-MADE PORCHETTA

HOUSE-CURED PASTRAMI

HOUSE-CURED SELECTION

FOIE GRAS TERRINE \$18

Dady Family of Fare:

*—We can accommodate vegetarians and diet 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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