



Happy Valentine's Day!

FRIDAY, FEBRUARY 14TH, 2025

APERITIF

TRE MARTINI \$14

AMUSE BOUCHE FOR THE TABLE...

FAMILY-STYLE ANTIPASTI

SLOW ROASTED TOMATO CAPRESE
Fresh Mozzarella and Basil Oil

AND THEN...

Choice of

SIGNATURE CAESAR SALAD
House-Made Croutons and Parmigiano-Reggiano

HOUSE ITALIAN SALAD
Artichokes, Hearts of Palm, Olive and Italian Dressing

CAULIFLOWER BISQUE
Black Pepper Crema

JOEL GOTT SAUVIGNON BLANC

FOLLOWED BY...

Choice of

WILD MUSHROOM RISOTTO
Black Truffle Crema and Chives

HOUSE-MADE CAMPANELLE WITH TRE CLASSICO BOLOGNESE

SMOKED GOUDA WHITE TRUFFLE RADIATORE
Brown Butter Cauliflower, Red Onion, Charred Lemon, Chive and Hazelnuts

BOTTEGA PINOT NOIR

ENTRÉE...

Choice of

HERB-ROASTED HALF CHICKEN
White Beans, Roasted Red Bell Pepper, Baby Arugula and "Giardiniera Relish"

SLOW BAKED ORA KING SALMON
Roasted Asparagus and Lemon Aioli

PAN SEARED POTATO GNOCCHI WITH GORGONZOLA CREMA
Pancetta, Swiss Chard, Artichoke, Fontina Fondue, Lemon and Toasted Pinenuts

VEAL OSSOBUCO
Creamy Parmigiana Polenta, Mushrooms and Gremolata
(\$25 Supplement)

MASI CAMPOFIORIN "BABY AMARONE"

FOR DESSERT...

Choice of

NUTELLA X 3

LEMON RICOTTA CAKE
Seasonal Jam, Vanilla Bean Chantilly and Nougat

ITALIAN CHEESES AND HONEYCOMB

\$100 PER PERSON PLUS TAX AND 20% GRATUITY
\$40 WINE PAIRINGS

Thank You for Joining Us!