

# Tre Famiglia

R I S T O R A N T E EST. 1903

## Christmas Eve Takeout Menu 2020

Orders must be received by 12 noon, Monday, December 21, 2020  
Orders must be picked up no later than 2:00PM, Thursday, December 24, 2020  
Closed Christmas and New Year's Day

### ♥ Customer Favorites

#### Appetizers

**ANTIPASTO** Freshly roasted peppers, Italian long hot peppers, mozzarella cheese, & prosciutto (Serves 10-12) \$75

**BRUSCHETTA (MINIMUM 8)** Italian bread, lightly toasted with garlic & herbs, topped with finely diced tomatoes & fresh basil \$2.25 ea

**CHIP'S ITALIAN MIXED SALAD** Mixed vegetables & romaine salad topped with roasted peppers, tuna & anchovy (Serves 10-12) \$70

**CHEESESTEAK SPRING ROLL (MIN. 8)** ♥ Shaved filet mignon and provolone cheese in a crispy wrapper served with a cheese-cream dipping sauce \$3.75 ea

**CAESAR SALAD** ♥ House-made dressing, Pecorino Romano cheese & croutons (Serves 10-12) \$55

**MINI CRAB CAKES (MIN. 8)** ♥ Our famous crab cakes, loaded with crab and served with our roasted tomato-cream sauce \$5 ea

**ARANCINI (MIN. 8)** Fried rice balls with a cheese center and served with a light tomato sauce \$3.5 ea

**CRAB BISQUE** Creamy, velvety crab laced soup with a hint of sherry \$24 qt

**CLAMS CASINO (MIN. 8)** Sautéed peppers, onions and bacon with chopped clams and baked to perfection \$3.5 ea

**CALAMARI FRITTI** Tender squid rings, lightly dusted with flour, fried & served with marinara \$75

**STUFFED LONG HOTS (MINIMUM 8)** ♥ Italian long hot pepper stuffed with prosciutto, sausage and provolone cheese topped with caramelized onions \$4.75 ea

#### Entrees

**CHICKEN AVANTI (MIN. 8)** Sautéed breast of chicken topped with prosciutto, spinach and mozzarella cheese in marsala wine sauce \$5.5 ea

**CHICKEN MARSALA (MIN. 8)** Sautéed breast of chicken with mushrooms in a marsala wine sauce \$5 ea

**CHICKEN PARMIGIANA (MIN. 8)** ♥ Breaded chicken breast, fried and topped with tomato sauce and mozzarella cheese \$5.5 ea

**FLOUNDER FRANCAISE (MIN. 8)** ♥ Flounder dipped in egg and served in a white wine-citrus sauce \$6 ea Crabmeat \$2 additional

**FLOUNDER STUFFED (MIN. 8)** Broiled fillet of flounder stuffed with crab imperial \$7.5 ea

**MEATBALLS MARINARA (MIN. 8)** ♥ Homemade and served in our tomato sauce \$4 ea

**ITALIAN CRISPY CHICKEN** Breaded chicken strips tossed with hot peppers, mushrooms and tomato sauce (1/2 pan) \$65

**EGGPLANT ROLLATINI (MIN. 8)** Lightly egg battered and fried eggplant stuffed with ricotta, topped with mozzarella cheese, in marinara sauce \$5 ea

#### Pastas

**RIGATONI BOLOGNESE** Rigatoni pasta tossed with meat sauce, topped with freshly grated Pecorino Romano cheese (1/2 pan) \$75

**PENNE ALLA VODKA** ♥ Short tube pasta, homemade ground sausage & sun-dried tomato, blush pecorino cream sauce (1/2 pan) \$65

**CHIP'S GNOCCHI** ♥ Homemade potato dumplings in our tomato sauce tossed with mozzarella (1/2 pan) \$70 Blush \$75

**ZUPPA DE PESCE** Clams, mussels, shrimp & crab served in red or white sauce over pasta (Full pan) (Serves 8-10) \$125

**CRAB MAC AND CHEESE** Lump crabmeat tossed in a cream & cheese sauce with pasta (1/2 pan) \$85

**SHRIMP FRA DIAVOLO** Sautéed jumbo shrimp with long hot peppers in our fresh tomato sauce over pasta (1/2 pan) \$95

**SHRIMP SCAMPI** Sautéed jumbo shrimp in a lemon-butter sauce over pasta (1/2 pan) \$95

**PASTA AND CLAMS (40)** Succulent clams simmered in garlic, tomato and basil over pasta (1/2 pan) \$75

#### Sides

**SAUTEED BROCCOLI RABE** Sautéed with olive oil and garlic (1/2 pan) \$65

**SAUTEED SPINACH** Sautéed with olive oil and garlic (1/2 pan) \$65

**RISOTTO MILANESE** ♥ Our house made specialty, creamy with a blend of cheeses (1/2 pan) \$60

**STRING BEANS MARINARA** Simmered in a rich tomato sauce (1/2 pan) \$45

**ROASTED POTATOES** Roasted potatoes sprinkled with herbs (1/2 pan) \$45

**SAUTEED VEGETABLES** Sautéed green and yellow zucchini, carrots, red onions in garlic and olive oil (1/2 pan) \$45

#### Desserts

**HOMEMADE BISCOTTI OR PIZZELLES** \$15 lb.

**RICOTTA CANNOLI** Tube-shaped shells of fried pastry dough, filled with a sweet, creamy ricotta cheese \$6 ea

**TIRAMISU** ♥ Layered Italian dessert made with delicate ladyfinger cookies, espresso or instant espresso, mascarpone cheese, eggs, sugar, Marsala wine, rum and cocoa powder (Serves 8-10) \$38

**CHIP'S APPLE CAKE** Moist, dense granny smith apple cake with with a perfect balance of sweetness and tartness. (Approx. 20-24 slices) \$45

856-429-1447

*Gluten Free Catering Options Available. View Online!*

To place your order for Christmas Eve, go to [trefamiglia.com](http://trefamiglia.com) and click on "Catering", Christmas Eve Takeout