



Tre Famiglia

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

FRIDAY/SATURDAY SIT DOWN DINNER MENU

APPETIZERS

Select 2

Antipasti

Freshly roasted peppers, Italian long hot peppers, mozzarella cheese, & prosciutto

Calamari Fritti

Tender rings, lightly dredged in flour and fried to a golden brown. Served with tomato sauce.

Bruschetta

grilled and topped with tomato, balsamic, olive oil, basil

Cheesesteak Spring Rolls

Sliced beef & provolone wrapped in crispy wonton

Clams Casino

Chopped clams baked with sweet peppers, onions and bacon

Grilled Vegetables

Julienned garden-fresh vegetables, char-grilled and served with aged balsamic drizzle

Stuffed Long Hots

Prosciutto and provolone cheese stuffed long hot peppers, caramelized onions, garlic & white wine

Roasted Peppers

House roasted peppers with fresh mozzarella

Sausage and Figs

House-made sweet sausage tossed with dry figs balsamic reduction

Stuffed Mushrooms

Sweet sausage and provolone cheese stuffed mushrooms

Grilled Shrimp

Grilled, wrapped with prosciutto, balsamic & olive oil drizzle

Arancini-Suppli

Crispy risotto balls with a mozzarella cheese center

Appetizers served family-style

INSALATE

Select 1

Misto Salad

Baby greens, tomato, red onion & cucumber in balsamic & extra virgin Included

Caesar Salad

tossed in house-made dressing, Pecorino Romano cheese & croutons Included

Roasted Beet Salad

fresh roasted beets, with goat cheese over baby arugula with balsamic reduction drizzle \$5.5/guest

Grilled Apple & Shrimp Salad

Granny Smith apples, candied walnuts, maple honey dressing topped with goat cheese & jumbo grilled shrimp \$7.5/guest

PASTA COURSE

Optional

Penne Pomodoro

Tomato-basil sauce \$3/guest

Chip's Famous Gnocchi

House-made potato gnocchi served in tomato sauce \$4.5/guest

Gnocchi Blush Sauce

Chip's gnocchi tossed in vodka-cream sauce \$5.5/guest

Pasta course served family-style

ENTREES

Choice of 3

Grilled Filet Mignon

Grilled, 8 ounce, center-cut filet mignon topped with frizzled onions \$65/guest

Grilled Pork Chop Florentine

Grilled center-cut bone-in pork chop topped with spinach and provolone cheese, marsala wine sauce \$52/guest

Grilled Salmon

Farm-raised salmon, grilled and served with dijon mustard-honey drizzle \$55/guest

Crab Cake Famiglia

Crab cake on a bed of roasted tomato cream sauce \$58/guest

Stuffed Twin Lobster Tails

Coldwater lobster tails topped with Crab Imperial, broiled and served with drawn butter \$65/guest

Lobster Ravioli

Served in a pesto-cream sauce with sun-dried tomatoes \$52/guest

Breast of Chicken Roulade

Boneless breast of chicken stuffed with sweet sausage, spinach and a blend of Italian cheeses topped with tomato-cream sauce \$52/guest

DOLCI

Choice of 1

Mini Cannoli

Filled with sweet ricotta cheese filling and chocolate chips

Homemade Pizzelles and Biscotti

Chocolate Bread Pudding

Rich and chocolatey bread pudding served with warmed vanilla sauce

Coffee and tea included. Soft drinks, specialty coffees additional
Gratuity not included.

Quantities must be provided by the Monday preceding the event

