



# Tre Famiglia

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

## SIT DOWN DINNER MENU

### APPETIZERS

*Optional*

#### Antipasti

Freshly roasted peppers, Italian long hot peppers, mozzarella cheese, & prosciutto  
\$5/guest

#### Calamari Fritti

Tender rings, lightly dredged in flour and fried to a golden brown. Served with tomato sauce.  
\$5.5/guest

#### Bruschetta

grilled and topped with tomato, balsamic, olive oil, basil  
\$2.5/guest

#### Cheesesteak Spring Rolls

Sliced beef & provolone wrapped in crispy wonton  
\$5/guest

#### Clams Casino

Chopped clams baked with sweet peppers, onions and bacon  
\$5/guest

#### Grilled Vegetables

Julienned garden-fresh vegetables, char-grilled and served with aged balsamic drizzle  
\$4/guest

#### Stuffed Long Hots

Prosciutto and provolone cheese stuffed long hot peppers, caramelized onions, garlic & white wine  
\$4.5/guest

#### Roasted Peppers

House roasted peppers with fresh mozzarella  
\$4.5/guest

#### Sausage and Figs

House-made sweet sausage tossed with dry figs balsamic reduction  
\$5/guest

#### Stuffed Mushrooms

Sweet sausage and provolone cheese stuffed mushrooms  
\$4/guest

#### Grilled Shrimp

Grilled, wrapped with prosciutto, balsamic & olive oil drizzle  
\$5.5/guest

#### Arancini-Suppli

Crispy risotto balls with a mozzarella cheese center  
\$5/guest

Appetizers served family-style

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

### INSALATE

*Choice of 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  
\$4.5/guest

#### Grilled Apple & Shrimp Salad

Granny Smith apples, candied walnuts, maple honey dressing topped with goat cheese & jumbo grilled shrimp  
\$6.5/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

### 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

### ENTREES

*Choice of 3*

#### Chicken Parmigiana

A classic topped with mozzarella cheese & marinara sauce  
\$34/guest

#### Crab Cake Famiglia

Crab cake on a bed of roasted tomato cream sauce  
\$39/guest

#### Chicken Francese

Lightly egg battered, served in a lemon butter, white wine sauce  
\$34/guest

#### Grilled Salmon

Farm-raised salmon, grilled and served with dijon mustard-honey drizzle  
\$36/guest

#### Lobster Ravioli

Served in a pesto-cream sauce with sun-dried tomatoes  
\$33/guest

#### Grilled Pork Chop Florentine

Grilled center-cut bone-in pork chop topped with spinach and provolone cheese, marsala wine sauce  
\$34/guest

#### Veal Milanese

Breaded veal cutlet, fried. Topped with baby arugula, lemon & EVOO  
\$36/guest

#### Eggplant Rollatini

Filled with ricotta cheese baked in marinara sauce  
\$30/guest

#### Grilled Filet Mignon

Grilled, 8 ounce, center-cut filet mignon topped with frizzled onions  
\$45/guest

