



Tre Famiglia

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

SIT DOWN LUNCHEON 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
\$3.5/guest

Grilled Apple & Shrimp Salad

Granny Smith apples, candied walnuts, maple honey dressing topped with goat cheese & jumbo grilled shrimp
\$5/guest

PASTA COURSE

Optional

Penne Pomodoro

Tomato-basil sauce
\$2.5/guest

Chip's Famous Gnocchi

House-made potato gnocchi served in tomato sauce
\$4/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
\$26/guest

Crab Cake Famiglia

Crab cake on a bed of roasted tomato cream sauce
\$30/guest

Chicken Francese

Lightly egg battered, served in a lemon butter, white wine sauce
\$26/guest

Grilled Salmon

Farm-raised salmon, grilled and served with dijon mustard-honey drizzle
\$27/guest

Lobster Ravioli

Served in a pesto-cream sauce with sun-dried tomatoes
\$26/guest

Grilled Pork Chop Florentine

Grilled center-cut bone-in pork chop topped with spinach and provolone cheese, marsala wine sauce
\$27/guest

Veal Milanese

Breaded veal cutlet, fried. Topped with baby arugula, lemon & EVOO
\$28/guest

Eggplant Rollatini

Filled with ricotta cheese baked in marinara sauce
\$24/guest

Grilled Filet Mignon

Grilled, 6 ounce, center-cut filet mignon topped with frizzled onions
\$41/guest

