



# Tre Famiglia

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

## FRIDAY & SATURDAY DINNER BANQUET MENU \$95 PP

### 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

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

### 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  
\$6/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  
\$5.5/guest

#### Chip's Famous Gnocchi

House-made potato gnocchi served in tomato sauce  
\$6/guest

#### Gnocchi Blush Sauce

Chip's gnocchi tossed in vodka-cream sauce  
\$7/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*

#### Grilled Filet Mignon

Grilled, 8 ounce, center-cut filet mignon topped with frizzled onions

#### Grilled Salmon

Farm-raised salmon, grilled and served with dijon mustard-honey drizzle

#### Crab Cake Famiglia

Crab cake on a bed of roasted tomato cream sauce

#### Chicken Avanti

Topped with prosciutto, spinach & mozzarella cheese, finished in a garlic demi-glace sauce

#### Grilled Stuffed Veal Chop

16 ounce, center-cut, bone-in veal chop stuffed with prosciutto and provolone cheese served au jus  
Add \$10

#### Stuffed Twin Lobster Tails

Coldwater lobster tails topped with Crab Imperial, broiled and served with drawn butter  
Add Market Price



Quantities must be provided by the Monday preceding the event