



Tre Famiglia

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



HADDONFIELD SPRING RESTAURANT WEEK PRIX FIXE MENU

MARCH 4TH-10TH, 2024 FOUR COURSES FORTY DOLLARS

SERVED DAILY AFTER 3:30PM

FIRST COURSE

Zuppa Di Granchio (GF)

Crab chowder, fresh vegetables and crabmeat in a light tomato base

Insalata di Ricotta e Barbabietole (GF)

Roasted beet, ricotta, pecans, dried cranberries honey drizzle and baby arugula balsamic dressing

SECOND COURSE

Involtino Primavera Di Maiale Italiano

Spring roll wrapped slow-roasted pork, broccoli rabe and sharp provolone

Caesar Salad Alla Griglia Con Granchio (GF)

Grilled romaine wedge with crabmeat, house-made Caesar dressing

Lasagna Al Peperone Dolce

Baked sweet pepper, layered with pasta, ground beef, ricotta cheese topped with provolone and tomato sauce

MAIN

Bronzino alla Griglia (GF)

Grilled mediterranean skinless bronzino fillet served with ginger-mango salsa, risotto and baby greens

Panko Crusted Pork Chop

Center cut, french cut, pork chop, panko breaded, and pan-fried wild mushroom sauce, sauteed vegetables, roasted potatoes

Filetto Di Manzo Ai Funghi (GF)

6 ounce, char-grilled, center-cut filet mignon topped with shitake mushrooms and brandy-cream sauce, sauteed string beans and garlic-mashed potatoes

Brasato di Agnello

Slow roasted leg of lamb ragu pulled and tossed with pappardelle pasta

Pesce alla Limone

Baby shrimp, jumbo crab meat served over lobster ravioli with baby spinach, tomato-lemon cream sauce

Pesce Salmon (GF)

Pan-seared pesto crusted salmon parmesan cream sauce, mashed sweet potato, asparagus

DESSERT

Torta al Cioccolato

Rich chocolate cake layered with chocolate-hazelnut icing

Zeppoli

Traditional Italian fried dough, powdered sugar accompanied with caramel sauce

Seasonal Gelato (GF)

Our seasonal selection of homemade gelato served with fresh fruit

(GF) Gluten_free
Select (1) item from each category
No discounts of any kind will be accepted
Changes to above items may result in additional charges