



Tutto il Gusto Dell' Italia

## SALAD - SOUP

### MISTA \$10

Mixed greens, carrot, red onion, cherry tomato house vinaigrette

### CAESAR \$11

Romaine hearts, croutons, shaved parmigiano Add grilled Chicken \$7 or Shrimp \$9

### CAPRESE \$14

Mozzarella di Bufala, tomato, basil, extra virgin olive oil & balsamic vinegar of Modena Add Prosciutto di Parma \$6

### CARPACCIO di MANZO \$15

Thinly sliced prime raw beef, arugula, roasted peppers, capers & parmigiano

### MINISTRONE \$12

vegetable & red kidney bean soup, tomato-vegetable broth

## ANTIPASTO

### MOZZARELLA IN CARROZZA \$14

Parmesan-crusted fried mozzarella served with marinara sauce

### TAVOLA alla TRE COLORI \$18

Sweet Salumi, Prosciutto di Parma, Spicy Sopressata, Parmigiano Reggiano, Pecorino Toscano, Burrata, marinated olives & roasted red peppers

### FRITTO MISTO \$20

Crispy calamari, shrimp, cherry peppers, zucchini, marinara sauce

### GAMBERI \$22

Shrimp, cannellini beans, broccoli rabe, sun dried tomatoes, garlic, olive oil

## SANDWICHES

(Served with choice of house fries or salad)

### MORTADELLA \$15

Burrata, mint, pistachio, artichoke aioli, housemade focaccia

### PROSCIUTTO di PARMA \$16

Fiore di Latte mozzarella, tomato, basil pesto, crispy baguette

### CHICKEN PARM \$17

crispy baguette

### TRE COLORI BURGER \$17

6 oz. burger, BLT, fontina cheese, tomato-aioli brioche bun

## PASTA

### PENNE e VERDURE \$17

Oven-roasted broccoli, cauliflower, tomatoes, carrots, asparagus, zucchini, red pepper, onion, garlic & extra virgin olive oil

### FETTUCINE ALFREDO \$18

Add grilled Chicken \$7 or Shrimp \$9

### SPAGHETTI alla CARBONARA \$19

Pancetta, onion, creamy egg yolk brodo

### GNOCCHI alla BABA \$20

Plum tomato, basil, mozzarella, roasted garlic & eggplant

### I RIGATONI \$21

Chicken breast, spicy sausage, rosemary, tomato-cream

### RAVIOLI DEL GIORNO (\$ P/A)

### LASAGNA BOLOGNESE \$23

### LINGUINE al VONGOLE \$24

Cockles & little neck clams, roasted garlic & herbs, extra virgin olive oil

### LINGUINE NERI alla MONSIGNORE \$29

Squid-ink pasta, little neck clams, mussels, scallops, shrimp & calamari, marinara

## CARNE & PESCE

CHICKEN CUTLET MILANESE \$19/ PARMIGIANO \$22 served with salad or spaghetti marinara

### SCARPARELLO \$22

Breast of chicken, fennel sausage, rosemary & garlic demiglace served with house cut fries

### VEAL SCALLOPINE al MARTINI \$26

Parmesan-crusted, white vermouth reduction, artichoke hearts served with oven roasted vegetables

### VEAL CHOP alla PARMIGIANA \$32 choice of side

### 14 oz. NY STRIP \$32

Grilled & seasoned with parsley, toasted garlic & butter choice of side

### AMERICAN LAMB CHOPS \$34

Grilled & seasoned rosemary & garlic choice of side

### MONKFISH \$30

Little neck clams & mussels, tomato, garlic & herbs white wine broth over linguine

## CONTORNI - SIDES

House cut fries, sea salt & herbs \$8

Sautéed broccoli rabe \$8

Oven-roasted garden vegetable medley \$9

Choice of Pasta with Marinara, Arrabbiata, Vodka, or Aglio e Olio \$10

