

ANTIPASTI

Shrimp Antoinette \$16.

Francaise Shrimp in a lemon butter sauce with capers and Red peppers over Arugula salad greens.

Crab Cake St. James \$16.

Oven baked Jumbo Lump Crab Cakes wrapped in bacon Served with Dijon Cream sauce.
Also available as an Entree

Fried Calamari \$10.

Fresh Calamari lightly dusted and quick fried, served with Marinara sauce.
Tossed with Long Hots & Marinara \$15.

Clams Posilipo \$13.

Sauteed Clams with garlic and fresh tomatoes in a white wine broth.

Mussels Mediterranean \$7.

Fresh Mussels sauteed in a light broth with fresh herbs , Served in Marinara Sauce

Stuffed Mushrooms \$9.

Fresh mushroom caps stuffed with ricotta cheese, bacon, Onions and horseradish.

Asparagus Italiano \$9.

Broiled fresh Asparagus with butter, garlic & cheese.

Eggplant Rollantine \$10.

Sliced Eggplant stuffed with Ricotta cheese and Prosciutto topped with mozzarella and marinara sauce.

Beef Carpaccio \$15.

Thinly sliced rare filet mignon served with horseradish cream, roasted peppers and Arugula Salad greens.

Scallops Antonio \$15.

Fresh Jumbo Scallops served on Fig Polenta with Cippoline onion marmalade.

Homemade Beef Braciola \$10.

Tender Beef rolled with garlic, fresh herbs and Pecorino Romano Cheese served in tomato sauce...Great with our Homemade Gnocchi!!

Long Hot Italian Peppers \$9.

Our infamous Long, Hot Peppers sauteed in olive oil And garlic with Marinara sauce.

ZUPPA

Zuppa del Giorno \$7.

Fresh made soup of the day

INSALATE

House Salad \$8.

Fresh romaine greens topped with roasted red peppers, Pecorino Romano cheese, black olives and tossed in our own special balsamic dressing.

Meat and Cheese Antipasto \$14.

Our homemade Buffalo Mozzarella served with Parma Prosciutto, roasted red peppers , Pecorino Romano cheese and Italian black olives.

Insalata alla Caesar \$9.

Tre Figlio's offering of the world famous Caesar Dressing with Romaine lettuce and homemade croutons.

Arugula Salad \$9.

Fresh Arugula salad greens with almonds, white raisins, shaved pecorino Romano cheese in olive oil & lemon dressing.

Insalata Capra \$9.

Mesculan field green tossed with green apples, dried cranberries and toasted walnuts in a Champagne Vinaigrette topped with crumbled goat cheese.

Torre di Pomodori \$10.

Fresh vine ripened tomatoes layered with fresh Goat Cheese, drizzled with balsamic reduction.

VEGETALI

Spinaci \$6.

Fresh spinach sauteed with garlic and olive oil.

Broccoli Rabe (in season) \$11.

Fresh Italian Broccoli sauteed with garlic & olive oil

Broccoli Rabe and Italian Sausage \$13.

Fresh Italian Broccoli & sweet Italian Sausage sauteed with garlic & olive oil.

SIDE ORDERS

Side order of Spaghetti \$7. Side of Meatballs or Spaghetti Aglio e Olio \$7. Sweet Sausage \$6.00

PASTA

Tre Figlio's Pasta is homemade on the premises daily

Gnocchi Della Casa \$18.

Our own potato and ricotta dumplings served in a classic marinara sauce with fresh basil.

With Braciola \$25.

Cannelloni \$18.

Pasta sheets stuffed with veal and spinach served In a Rosa sauce.

Spinach and Crab Ravioli \$24.

Our new addition to our Pasta, fresh spinach and Crab Ravioli served in an Alfredo sauce.

Agnolotti al Formaggi \$18.

Homemade Cheese Ravioli topped with our Marinara sauce.

Capellini Calabrese \$29.

Shrimp, calamari and lump crabmeat sauteed in Marinara Sauce with capers and peas served over our own homemade Capellini pasta.

Pasta Giacomo \$19.

Jack's favorite, homemade spaghetti with diced meatballs and hot peppers in Marinara Sauce.

Papardelle alla Danielle \$24.

Homemade bow tie pasta with Broccoli Rabe and Italian Sausage in olive & garlic.

Farfalle alla Abruzzi \$21.

Chianti stained homemade Farfalle in a Bolognese Sauce.

Spaghetti "Mala Femina" \$29.

A classic from the bay of Naples---Crabmeat, Clams, Calamata olives and capers sauteed in olive oil and garlic over our homemade spaghetti.

Pollo alla Gianna \$29.00

Fresh Chicken & Jumbo Shrimp served over Pasta
In a Rosa Sauce with Sambuca.

Pollo alla Natalie \$27.

Sauteed Chicken breast layered with Prosciutto and
Mozzarella served in a caper lemon butter sauce.

Filetto Dominique \$39.

10 oz. Center Cut Prime Filet grilled to perfection served
with parsley butter.
Topped with Red Wine Sauce.....\$41.
Topped with Broccoli Rabe & Provolone.....\$43

Black Angus Sirloin \$40.

12 oz. Black Angus Sirloin grilled to perfection!

Pork Tenderloin alla Barreto \$28.

Herb encrusted Pork Tenderloin served over Arugula
greens in a Madeira Wine Sauce.

Vitello Veneziana \$39.

Francaise Veal sauteed with Jumbo lump crabmeat,
sun-dried tomatoes in white wine sauce with a touch of
cream.

Vitello Rollatini alla Ricardo \$29.

Veal Medallions stuffed with Prosciutto, mozzarella and
asparagus in a basil Rosa sauce.

Vitello Parmigiana \$29.

Breaded Veal Cutlet topped with Marinara sauce and
Mozzarella cheese.

Double Cut Veal Chop \$47.

Our signature giant Veal Chops: The Loin Chop is
served grilled or the Rib Chop is stuffed with Prosciutto
& Mozzarella Cheese, served on a Rosa sauce.

Lombata D'Agnello alla Sophia (market price)

Domestic Prime Rack of Lamb, grilled and topped with
seasoned bread crumbs and Dijon mustard.

FRUTTI DI MARE

Yellowfin Tuna alla Nicholas \$29.

Fresh Yellowfin Tuna dusted in Black pepper, pan seared
served over wild greens with a horseradish Beurre Blanc.

Lobster Venetian \$43.

Francaise Main Lobster and Jumbo Shrimp topped with a
light white wine cream sauce.

Zuppa Di Pesce \$43.

Lobster, Shrimp, Scallops, Clams & Mussels simmered in
a Saffron, White Wine Marinara sauce, served over our
homemade pasta.

Blackened Salmon \$23.

Fresh Norwegian Salmon blackened and served on a pool
of tomato vinaigrette, topped with a red pepper salsa.

Twin 5 oz. Stuffed Lobster Tails \$46.

Twin 5 oz. Main Lobster Tails stuffed with our Jumbo
Lump Crab Meat, served with drawn butter.

LA DOLCE VITA

Assorted homemade desserts made fresh daily.

Our Own homemade

Almond Biscotti,

Ricotta Cheese Pie,

Tartufo Ice Cream and Spumoni

Always available

CAFÉ

Soft Drinks, Coffee, Tea \$2.50

Cappuccino, decaf & regular \$4.50

Espresso, decaf & regular \$3.75

Italian Sparkling Water & Still Water \$6.00

CAFÉ DELLA CASA \$10.

Amaretto Café

Coffee with Amaretto & Cream

Café Tre Figlio

Nocello, Sambuca & Grand Marnier with
Coffee & Cream

Kioki Café

Brandy, Kahlua, coffee & whipped cream

DIGESTIVO

Taylor Fladgate 10 yr old Tawny Porto \$10/glass

Taylor Fladgate 20 yr old Tawny Porto \$14/glass

Fonseca Porto 20 yr old Tawny Port \$15/glass

Cockburn's Special Reserve \$7/glass

Cockburn's 10 yr old Tawny \$11/glass

Mazzetti Grappa, Italy \$10/glass

Banfi Grappa, Italy \$13/glass

DESSERT WINE

Muscato D'Asti Michele Chiarlo, "Nivole" Italy
\$10/glass

LIQUEUR

Casoni Limoncello, Italy \$7.

DEAN'S WINE PICKS

Omaka Springs Sauvignon Blanc

New Zealand

\$8/glass

\$26/bottle

Stratton Lummis Cabernet Sauvignon,

Napa Valley

\$12/glass

\$40/bottle

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