



ANTIPASTI



Bruschetta \$ 6

Crostini topped with tomato and fresh basil mixture

Chef Bills' Stewed Meatballs \$ 7

Veal, Pork, Beef meatballs stewed in Marinara with parmesan cheese

Clams Casino \$ 8

Twelve clams dressed with a bell pepper, bacon, parmesan bread crumb topping and baked

PEI Mussels \$ 8

Sautéed in a white wine butter herb sauce



Walnut-Encrusted Goat Cheese \$ 9

Walnut crusted goat cheese served with tomato chutney with Crostini

Calamari \$ 9

Fried calamari served with marinara sauce & spicy peppercorn dressing

Grilled Lamb Lolipops \$ 9

Three grilled lamb chops on crostini with sautéed onions & mushrooms with demi-glace

ZUPPA

Soups of the Day: Cup \$ 4 Bowl \$ 6



**** Our Vegetarian-Friendly Dishes**

INSALATE

Tre Bicchieri House Salad \$ 6 \$ 4



Mixed greens, tomatoes, carrots, cucumber, red onion, parmesan peppercorn dressing

Caesar \$ 6 \$ 4

Romaine, parmesan, garlic croutons, anchovy & caper dressing

Mediterranean \$ 7 \$ 5



Romaine, roma tomato, cucumber, red onion, olives, pepperocini, feta cheese, red wine vinaigrette

Maple Butternut Squash & Apple \$ 7 \$ 5



Mixed greens, dried cranberries, maple roasted butternut squash & apples, feta, toasted pumpkin seeds, sweet apple vinaigrette

Kale & Roasted Beet \$ 7 \$ 5



Kale, roasted golden & red beets, goat cheese, toasted pumpkin seeds, red wine vinaigrette

ADD TO YOUR SALAD: SHRIMP OR SALMON \$ 6
CHICKEN \$ 4

PASTA – BUILD YOUR OWN

Choose a Pasta

Fettuccini / Linguine / Spaghetti / Penne \$ 8
Whole Wheat Penne \$ 8
Cheese Tortellini \$ 9

Choose a Sauce

Marinara / Pesto / Alfredo / Spicy Vodka Cream

Bolognese add \$ 1
(marinara with ground beef & sausage)


Add:


Mixed Seasonal Vegetables add \$ 2
Savory Swine Sausage add \$ 4
Chicken or Meatball add \$ 5
Shrimp add \$ 6

HOUSE FAVORITES

Lasagna **\$ 16**
Traditional pork, veal & beef lasagna with ricotta, mozzarella and asiago

House Ravioli **Market Price**
Chef's choice house-made ravioli with sauce

 **Four Cheese Manicotti** **\$ 15**
Manicotti shells stuffed with ricotta, mozzarella, cheddar and parmesan cheese topped with marinara

 **Fall Vegetable Toss** **\$15**
Penne tossed with broccoli, carrots, butternut squash and white wine garlic oil

Baked Sausage Penne **\$ 16**
Savory Swine Italian sausage, mozzarella cheese, marinara, penne topped with house-made bread and baked until golden

Chicken Parmesan **\$16**
Chicken breasts breaded & fried over linguine with marinara and fresh mozzarella

Chicken Marsala **\$17**
Sauteed chicken breasts, peppers, onions, mushrooms, in a rich chicken stock & marsala wine sauce over fettuccini

Seafood Diablo **\$ 19**
Scallops, salmon, mussels, shrimp in a spicy vodka cream over linguine

Mediterranean Beef Tips **\$ 20**
Sauteed with bell peppers, onions, mushrooms, greek olives, topped with feta on fettuccini

Lamb Chops **\$ 22**
Mediterranean-rubbed lamb, yukon gold potatoes, mushrooms, spinach with honey parsley sauce

Grilled Ribeye **\$ 20**
Grilled ribeye topped with onions, mushrooms; served over sautéed potatoes, sweet potatoes and zucchini

Seared Sea Scallops **\$ 22**
Browned butter sauce, creamed orzo with golden beets & carrots

Grilled Salmon **\$ 20**
Topped with tomato chutney over roasted fall vegetable risotto

Cioppino **\$20**
Scallops, clams, mussels, shrimp, carrots, red peppers, onions in a white wine tomato broth & crostini

Catch of the Week **Market Price**
Chef's choice Fresh fish special, ask server for more details

Available Thursday, Friday, Saturday Only

Pork Loin **\$ 19**
Italian-marinated pork loin with apple stuffing over sautéed sweet & white potatoes with sage sauce

All Entrees served with House, Caesar or Cup of Soup.
Sub a Mediterranean, Squash & Apple or Kale & Beet
for an additional \$ 2.50

Parties of 6 or more will have 20% gratuity added

Our Local Partner Spotlight:

Brothers Trevor and Brett Glick founded **Brothers Beef** to provide high-quality, hormone-free, nutrient-rich beef to meet consumer demands in these evolving times when more and more of us care what we're putting in our bodies. All cuts of Brothers Beef come from free-range cattle humanely and sustainably raised on the Glick family farm in Bartholomew County, which dates back more than three generations.