

# APPETIZERS

Wood Roasted Garlic Bread .....	5.95
Tomato Bruschetta .....	6.95
<i>Basil and Balsamic</i>	
Classic Minestrone .....	6.95
<i>Pesto</i>	
Meatballs .....	9.95
<i>Ricotta Cheese, Basil and Parm</i>	
Crispy Jumbo Shrimp .....	10.95
<i>Arrabiatta and Roasted Garlic Dip</i>	
Baked Clams Oreganata .....	12.95
<i>Parsley, Garlic and Bread Crumbs</i>	
Crispy Fried Zucchini .....	9.95
<i>Parmesan and Basil</i>	
Salumi and Formaggio Platter .....	14.95
<i>Assorted Artisanal Cured Meats and Cheeses</i>	
Grilled Gulf Shrimp .....	12.95
<i>Toasted Sourdough and Salsa Verde</i>	
Crispy Fried Calamari .....	10.95
<i>Spicy Marinara or Italian Sweet and Sour with Pine Nuts and Raisins</i>	

# SALADS

Classic Caesar .....	10.95
<i>Caesar Dressing and Croutons</i>	
Panzanella Salad .....	11.95
<i>Baby Lettuces, Balsamic Soaked Sourdough, Tomato and Fresh Basil</i>	
Burrata .....	12.95
<i>Cherry Tomatoes and Pesto</i>	
Tre Colore .....	10.95
<i>Endive, Radicchio, Arugula, and Lemon Dressing</i>	
Vinnie's Chopped Italian .....	11.95
<i>Chickpeas, Spicy Peppers, Mozzarella, Tomato, Cucumber, Oregano and Red Wine Vinaigrette</i>	

# SIDES

Spinach .....	7.95
<i>Sautéed in Garlic, Oil and Topped with Parmigiano Reggiano</i>	
Broccoli .....	7.95
<i>Sautéed in Garlic, Oil and Served with Lemon Wedges</i>	
Broccoli Rabe .....	7.95
<i>Sautéed in Garlic, Oil and a Pinch of Red Pepper Flakes</i>	
Potato Croquette .....	each 2.95
<i>Potatoes, Cheese and Fresh Minced Parsley, Lightly Breaded and Fried</i>	
Asparagus Gratinati .....	8.95
<i>Asparagus Topped with Pancetta, Parmigiano Reggiano and Italian Seasoned Bread Crumbs</i>	
Mashed Potatoes .....	6.95
<i>Made to Order, Creamy Whipped Potatoes with Butter</i>	
French Fries .....	5.95

WOOD FIRED  
PIZZA



RESTAURANT  
& BAR

# ENTRÉES

Classic Chicken Parmesan .....	21.95
<i>Tomato, Basil and Mootz</i>	
Grilled Salmon .....	23.95
<i>Eggplant Caponata and Sweet and Sour Onion</i>	
Chicken Breast Milanese .....	20.95
<i>Bread Crumbs, Arugula, Pecorino and Sweet Peppers</i>	
Costatella di Maiale .....	21.95
<i>Pork Chops roasted with Garlic and Oil, Sweet Cherry Peppers</i>	
Veal Scallopini Piccata .....	24.95
<i>Rosemary Potatoes</i>	
Eggplant Parm .....	17.95
<i>San Marzano Tomato, Mozzarella and Basil</i>	
Pan Roasted Branzino .....	22.95
<i>Olives, Potato and Lemon</i>	

# PASTA

Gnocchi .....	16.95
<i>Genovese Pesto</i>	
Spaghetti and Meatballs .....	18.95
Penne alla Vodka .....	16.95
Rigatoni .....	16.95
<i>San Marzano Tomato, Basil and Parmesan</i>	
Spaghetti Aglio e Olio .....	15.95
<i>Garlic, Olive Oil and Red Pepper Flakes</i>	
Fresh Pappardelle Bolognese .....	17.95
Spaghetti Cacio e Pepe .....	17.95
<i>Pecorino and Black Pepper</i>	
Linguine .....	21.95
<i>White Wine and Clams</i>	

# WOOD-FIRE BRICK OVEN PIZZAS

	Personal	Large
Margherita .....	13.95	19.95
<i>Tomato Sauce, Fresh Fior Di Latte Mozzarella and Fresh Basil</i>		
Napoletana .....	11.95	17.50
<i>Tomato Sauce, Anchovies, Capers and Fresh Basil</i>		
Salsiccia e Funghi .....	14.95	20.95
<i>Tomato Sauce, Fresh Mozzarella, Sausage and Fresh Mushrooms</i>		
Quattro Stagioni .....	14.95	20.95
<i>Tomato Sauce, Fresh Mozzarella, Black Olives, Artichokes, Ham and Fresh Mushrooms</i>		
Primavera Rossa .....	14.95	20.95
<i>Tomato Sauce, Fresh Mozzarella, Grilled Eggplant, Zucchini and Onion</i>		
Diavola .....	14.95	20.95
<i>Tomato Sauce, Mozzarella and Pepperoni</i>		
Bufalina .....	14.95	20.95
<i>Tomato Sauce, Buffalo Mozzarella and Fresh Basil</i>		
Prosciutto e Funghi .....	14.95	20.95
<i>Tomato Sauce, Fresh Mozzarella, Mushrooms and Prosciutto</i>		
Quattro Formaggi Rossa .....	14.95	20.95
<i>Tomato Sauce, Fresh Mozzarella, Parmigiano Gorgonzola and Fontina</i>		
Capricciosa .....	14.95	20.95
<i>Tomato Sauce, Mozzarella, Hot Sausage, Mushrooms, Artichokes, Black Olives and Ham</i>		
Vodka Pizza .....	14.95	20.95
<i>Mozzarella with a Prosciutto TRUE Vodka Sauce</i>		
Pizza con Carni (Meat Lovers Pizza) .....	18.95	27.95
<i>Tomato Sauce, Mozzarella, Meatballs, Pepperoni, Prosciutto and Sausage</i>		
Calzone .....		14.95
<i>Pizza Dough Stuffed with Mozzarella and Ricotta Cheese. Add any Pizza Toppings for an Additional Charge.</i>		
<b>WHITE</b>		
	Personal	Large
Tre Sorelle .....	12.95	18.50
<i>Fresh Arugula Salad, Diced Tomatoes and Sliced Parmigiano</i>		
Fornarina .....	11.50	16.95
<i>Extra Virgin Olive Oil, Salt and Rosemary (No Cheese)</i>		
Primavera Bianca .....	13.50	19.50
<i>Fresh Mozzarella, Cherry Tomatoes, Grilled Eggplant and Zucchini</i>		
Vegetarian .....	13.95	19.95
<i>Broccoli, Onions, Green Peppers, Eggplant, Mushrooms and Black Olives</i>		
Bianca .....	13.50	18.95
<i>Ricotta, Fresh Mozzarella and Parmigiano</i>		
Pizza Di Parma .....	14.95	20.95
<i>Mozzarella, Arugula, Prosciutto and Shaved Parmigiano</i>		

Gluten-free crust available upon request

Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

## WHITE

Albariño, Tricó, Tabla de Sumar  
*Rias Baixas, Spain 2019*  
glass 10.00 bottle 45.00

Verdicchio, Bisci, di Matelica  
*Marche, Italy 2019*  
glass 10.00 bottle 45.00

Chardonnay, Sandhi, Central Coast  
*Central Coast, California 2019*  
glass 15.00 bottle 58.00

Chardonnay, Domaine Vincent Dampt, Petit Chablis  
*Chablis, France 2019*  
glass 16.00 bottle 60.00

Pinot Grigio, Ca' Donini  
*Veneto, Italy 2018*  
glass 10.00 bottle 36.00

Dry Riesling, Ravines Wine Cellars  
*Finger Lakes, New York 2017*  
glass 12.00 bottle 48.00

Sauvignon Blanc, The Infamous Goose  
*Marlborough, New Zealand 2019*  
glass 12.00 bottle 48.00

Wiener Gemischter Satz  
*Neumeister, Austria 2018*  
glass 14.00 bottle 50.00

## WINES & COCKTAILS

### CHAMPAGNE & SPARKLING

Laurent-Perrier Brut, Tours-sur-Marne  
*Champagne, France NV*  
glass 21.00 bottle 86.00

Zardetto, Private Cuvée Brut Vino Spumante,  
Conegliano Valdobbiadene Prosecco DOCG  
*Veneto, Italy NV*  
glass 10.00 bottle 45.00

### ROSÉ

La Bernarde, Les Hauts du Luc Côtes de Provence Rosé  
*Provence, France 2019*  
glass 13.00 bottle 42.00

Pinot Noir, Pascal Jolivet, Sancerre Rosé  
*Loire Valley, France 2019*  
glass 15.00 bottle 50.00

## RED

Barbera D'Alba, Terra d'Oro, Montevina  
*Piedmont, Italy 2016*  
glass 14.00 bottle 50.00

Nebbiolo, Nino Negri, Quadrio Valtellina Superiore  
*Lambory, Italy 2017*  
glass 15.00 bottle 58.00

Cabernet Sauvignon, Greystone  
*California 2018*  
glass 16.00 bottle 60.00

Malbec, Amalaya Malbec  
*Salta, Argentina 2018*  
glass 12.00 bottle 45.00

Pinot Noir, King's Estate  
*Willamette, Oregon 2018*  
glass 12.00 bottle 45.00

Tempranillo, Finca Valpiedra Rioja  
*Rioja, Spain 2014*  
glass 13.00 bottle 48.00

## COCKTAILS

15.00

### TRE SORELLE LYCHEE MARTINI

True Vodka, Cranberry Juice,  
Lychee and Lime Juice

### MIKE AND VINNIE GIMLET

Pineapple & Serano Infused True  
Vodka, Lime Juice and Mint

### SOLERE NEGRONI

Bombay Sapphire, Campari  
and Orange Marmalade

### PEACH MARGARITA

Don Julio Blanco, Peach Shrub,  
and Cointreau

### TIKI TIME

Gosling Rhum, Coconut Milk,  
Pineapple Juice and Cayenne

### SMOKED OLD FASHION

Knob Creek Bourbon, Banane Du  
Bresil and Smoked Rosemary