

# SUNDAY BRUNCH

## MIMOSAS

GLASS \$5 / CARAFE \$14

## ROSÉ BUBBLE FLIGHT

\$12

### MENU SELECTIONS

FRESH HEN EGG “DEVILED EGGS” WITH  
CRISPY PROSCIUTTO, CALABRIAN CHILES, KEWPIE, FENNEL AND CHIVES \$4

MARINATED CHERRY TOMATO CAPRESE \$9

FARMERS’ MARKET SALAD *MP*

CAESAR SALAD WITH PARMIGIANO-REGGIANO \$6

PULLED-TO-ORDER MOZZARELLA, SEA SALT WITH TOAST \$12

GRILLED GOAT CHEESE SANDWICHES WITH TOMATO JAM \$12

TRE SIGNATURE ANTIPASTI PLATE \$13

ITALIAN CHEESE AND SALUMI BOARD *MP*

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PEANUT BUTTER PANCAKES AND VANILLA BEAN MAPLE SYRUP \$11

BUFALA BURRATA AND SOFT SCRAMBLED EGGS WITH BASIL PESTO \$16

“STEAK AND EGGS”  
\$25

CAST IRON BUTTERMILK BISCUITS WITH HONEY BUTTER  
AND HOUSE-MADE JAM \$8

“PORK PLATE”

TWO BROS. SMOKED BACON AND HOUSE-MADE PORK SAUSAGE \$8

CREAMY SHRIMP RISOTTO WITH PARMIGIANO BRODO,  
CHERRY TOMATO, LEMON AND BASIL OIL \$15

HOUSE-MADE CAMPANELLE  
WITH TRE SIGNATURE BOLOGNESE \$16

CRESTE DE GALLO WITH SMOKED CHICKEN RAGU,  
OLIVE AND BLACK PEPPER CRÉMA \$15

HOUSE-MADE GNOCCHI WITH LAMB RAGU,  
BUTTERNUT SQUASH AND PARMIGIANO-REGGIANO \$19

## WOOD OVEN FIRED PIZZA

BREAKFAST PIZZA WITH FRIED EGG,  
TWO BROS. SMOKED BACON, ROASTED POTATOES AND PESTO \$16

“MARGHERITA”  
WITH SAN MARZANO, BASIL AND FRESH MOZZARELLA \$15

*PIZZAS TAKE UP TO 20 MINUTES TO COOK AND ARE SERVED WHEN READY*

## BAMBINOS

PANCAKE WITH MAPLE SYRUP \$6

CHEESE PIZZA \$10

PARMIGIANO RISOTTO \$8

BUCCATINI PASTA WITH SAN MARZANO TOMATO SAUCE \$8

BUTTERED PASTA \$7

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## DOLCE

*DESSERT*

\$8

NUTELLA X 3

VANILLA BREAD PUDDING WITH WHITE CHOCOLATE,  
CRANBERRY AND BROWN SUGAR ANGLAISE

PEAR COBBLER WITH MAPLE BOURBON MASCARPONE,  
ALMOND CRUMBLE AND “HOUSE TEA” POWDERED SUGAR

### ***Check Out Our Private Dining Room!***

*It's perfect for your next party, meeting, group dinner, luncheon and more!  
Now Booking for Graduations, Birthdays, and more! Call Liza 289-4955 today!*