

TRE ENOTECA DINNER

ANTIPASTI

\$5 EACH - 3 FOR \$14

ITALIAN WHITE BEANS WITH GREMOLATA

ROASTED GOLDEN BEETS WITH ORANGE SEGMENTS

FRESH HEN EGG "DEVILED EGGS" WITH KEWPIE, CRISPY PROSCIUTTO, CALABRIAN CHILES, FENNEL, AND CHIVES

ORZO WITH ARTICHOKE, KALAMATA OLIVE, SUNDRIED TOMATO

INSALATE

SALADS

CHERRY TOMATO CAPRESE WITH FRESH MOZZARELLA AND BASIL \$9

CAESAR SALAD WITH PARMIGIANO \$8

CHEF'S MARKET SALAD *MP*

DAILY BISQUE \$7

WOOD OVEN FIRED PIZZA

\$15 EACH

"MARGHERITA"

SAN MARZANO, BASIL AND FRESH MOZZARELLA

SOPPRESSATA, SAN MARZANO TOMATO, SHAVED MOZZARELLA AND SPICY PEPPERONCINI

CHÈVRE GOAT CHEESE, BALSAMIC CIPPOLINI ONIONS AND PISTACHIO

WILD MUSHROOMS, CARAMELIZED ONIONS, ROSEMARY, RICOTTA AND ARUGULA

PIZZAS ARE SERVED WHEN READY, PLEASE ALLOW 20 MINUTES.

HOUSE SPECIALTIES

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

Additional Toast \$2

GRILLED GOAT CHEESE SANDWICHES WITH TOMATO JAM \$12

BUFFALO MILK BURRATA WITH STRAWBERRY MOSTARDA AND TARRAGON \$14

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

ITALIAN CHEESE AND SALUMI BOARD \$20

HOUSE-MADE SEMOLINA PASTA

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

CAMPANELLE BOLOGNESE \$16

ZUCCA PASTA WITH HOUSE-MADE PORK SAUSAGE, RAPINI, ITALIAN WHITE BEANS AND SAGE-HAZELNUT NOUGAT \$17

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

"LITTLENECK CLAMS AND BUCATINI" WHITE WINE-CLAM BROTH AND ORANGE BREADCRUMBS \$20

WILD MUSHROOM ORECCHIETTE WITH GUANCIALE AND PARMIGIANO-REGGIANO \$17

FAMILY-STYLE OGGI

WEDNESDAY

WOOD FIRED WAGYU BEEF AND RICOTTA LASAGNA \$29

THURSDAY

CHICKEN PARMIGIANA WITH GARLIC SPAGHETTI \$30

FRIDAY

MOZZARELLA-STUFFED 44 FARMS ANGUS MEATBALLS AND SPAGHETTI \$33

SECONDI

TUSCAN MARINATED MARKET-CUT STEAK WITH CHEF'S ACCOUTREMENTS *MP*

PAN SEARED SEA DIVER SCALLOPS WITH WINTER SQUASH, SUCCOTASH RED ONION PETALS AND WILD MUSHROOMS \$30

BRAISED PORK SHANK WITH ROASTED CIPOLLINI, CREAMY POLENTA, PICKLED MUSTARD SEEDS AND CHIVES \$28

WOOD OVEN ROASTED CHICKEN WITH "FARROTTO" AND BRAISED KALE \$23

CONTORNI

SIDES
\$8

ROASTED ACORN SQUASH WITH MAPLE GLAZE AND PEPITAS

PAN ROASTED BRUSSELS SPROUTS WITH DATES AND PRESERVED LEMON

CREAMY ROASTED CAULIFLOWER WITH PARMIGIANO AND GARLIC BREADCRUMBS

POTATO GRATIN WITH TALEGGIO AND CHIVES

DOLCE

DESSERT
\$8

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

NUTELLA X 3

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!*

Dady Family of Fare:

*—We can accommodate vegetarians and diet restrictions —
Gluten Free Pasta Available. Please notify your server.*

Executive Chef/Owner: Jason Dady
Owner: Jake Dady
General Manager: John Eggert
Sous Chef: Esteban Valdez



Tre Enoteca at The Alley on Bitters
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