



Lunch

SOUPS

- French Onion** with Provolone and Gruyère au gratin 7.50 Crock
Clam Chowder 5 Crock 7 Bowl
Italian Wedding 6 Crock

INSALATA

Tre Belle Chopped Iceberg, Tomatoes, Red Onion, Black Olives, Imported Cured Meats, Garbanzo Beans & Provolone tossed in House-Made Herb Parmesan Dressing 7.95

Arugula with Apples, Shaved Fennel, Candied Walnuts & Gorgonzola tossed in Balsamic Reduction 8.75

Caesar with Hearts of Romaine, Buttered Croutons, Anchovy & Shaved Parmesan tossed in House-Made Caesar Dressing 8.95

CURED MEATS AND CHEESE BOARD served with Fresh-Baked Rolls

Chef's Selection. Changes Daily
Small 13 | Large 20

SANDWICHES served on choice of Fresh-Baked Multigrain, Baguette or Focaccia with a side of fresh-cut chips

Marinated Steak topped with Caramelized Onions, Gorgonzola & Arugula 17

Pulled Rotisserie Chicken topped with Roasted Red Pepper Aioli, Tomato, Spinach & Fresh Mozzarella 11

Balsamic Portobello topped with Roasted Eggplant, Roasted Red Pepper, Fresh Mozzarella & Basil Pesto 14

Imports Mix of Salami, Capicola & Soppressatta topped with Roasted Red Pepper, Fresh Mozzarella & Basil Pesto 12

FLATBREADS

Pepperoni Pepperoni, Basil, Mozzarella, Provolone & Marinara Sauce 9

Margarita Tomato, Basil, Fresh Mozzarella & Marinara Sauce 9

Forager Caramelized Onions, Mushrooms, Sage, Goat Cheese & Fennel Jam 11

Pulled Rotisserie Chicken Tomato, Spinach, Goat Cheese & Basil Pesto 11

SIDES

Charred Red-Skin Potato Salad 5

Fresh-Cut Potato Chips 4

Fresh-Cut Fries tossed in rosemary and parmesan 8

Side Salad with Iceberg, Tomatoes, Red Onion, Black Olives & Provolone tossed in Chopped Dressing 4.25