

## Appetizers

### Prosciutto Con Melone

Imported gold label prosciutto di parma sliced thin served over fresh melon.....Ten

### Peperoni Arrostiti

Roasted red peppers marinated in extra virgin olive oil, garlic, fresh basil tuscan herbs.....Ten

### Mozzarella Di Bufala Campana

Fresh bufala mozzarella, Holland vine tomatoes, fresh basil, extra virgin olive oil, balsamic glaze.....Ten

### Salmone Afumicato

Pastrami style Norwegian smoked salmon filled with goat cheese, horse radish, quail eggs over multigrain crostini.....Ten

### Calamari Calabrese

Baby squid dusted in flour flash-fried, hot banana, cherry, tabasco peppers, caper berries white wine lemon butter sauce.....Twelve

### Gamberi Alla Cremosi

Breaded jumbo wild shrimp, white wine fresh garlic, lemon cream sauce.....Twelve

### Vongole Casino

Fresh little neck clams, Italian bread crumbs, roasted red peppers, black olives, pancetta, white wine demiglaze.....Twelve

### Peperoni Rustica con Salsiccia

Hot banana peppers, Italian sausage, sliced potatoes, chardonnay white wine, roasted garlic, extra virgin olive oil.....Twelve

### Antipasto alla Tre Monti – Individual (per person)

(A combination of fresh buffalo mozzarella & tomatoes, roasted red peppers, prosciutto di parma & melon, casalingo salami, cerignola olives) .....Thirteen

## Soups and Salads

### Pasta Fagioli

Cannellini beans, pancetta, roasted garlicktomato broth, parmigiano reggiano.....Six

### Zuppa Di Funghi Selvatici

Wild mushroom, truffle pureesherry cream.....Six

### Cesare

Romaine hearts, ceasar dressing, served in a parmaigiano regiano crisp.....Six

### Giardino Fresco

Vine tomatoes, fresh basil, vidalia white onions, extra virgin olive oil, aged balsamic vinegar.....Six

### Tre Colore

Arugola, radicchio, belgian endive, lemon olive oil, parmigiano regiano.....Six

### Campagnola

Spring mix, shiitake mushrooms, cannellini beans, tomatoes, kalamata olives, roasted red pepper, goat cheese, extra virgin olive oil white balsamic.....Six