



TRE MONTI
ITALIAN RESTAURANT

Antipasti e Insalate

- Soup of the day** \$15
Selection changes Daily
- ✔ **Tre Monti** \$16
organic gem lettuce, organic Fuji apple, crumbled gorgonzola D.O.P. and champagne-vinegar dressing
- ✔ **Burrata** \$22
Burrata from Puglia served with organic eggplant and zucchini caponata and focaccia crostini.
+ Add prosciutto crudo di Parma - \$6
- ✔ **Bietole e Caprino** \$16
Slow roasted beets, fresh mixed leaf greens, orange balsamic vinaigrette and goat cheese
- ✔ **Cavolo Nero** \$17
Organic baby kale, herb-roasted croutons, housemade Caesar dressing, shaved pecorino Calabrese cheese.
- Polipo** \$24
Grilled mediterranean octopus, arugula , cherry tomatoes, in a lemon vinaigrette.
- ✔ **Pera e Calamari** \$19
Baby arugula, Bartlett pears, pistacchio di Bronte, fried calamari in a lemon dressing and shaved Pecorino Calabrese cheese.
- ✔ **Carciofi alla Romana** \$17
Hand-peeled, tender artichokes with the stem are steamed, then grilled. Served with lemon-vinaigrette dressing
- ✔ **Montanara Caprese** \$16
Fried pizza dough topped with marinara sauce, fresh basil, parmesan cheese and imported Stracciatella cheese.
- Add to any Salad** \$13
Grilled chicken, fire-roasted salmon, or prawns.

Our food will be served with homemade warm bread, additional baskets are \$4 each. A 20% gratuity may be added to tables of 6 or more. No more than 3 credit cards per table. There is a non-cash adjustment to checks paid by credit card.

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Pasta

Cavatelli alla Calabrisella	\$27
Housemade fresh cavatelli pasta, pork shoulder and Calabrian sausage ragu	
Spaghetti con Vongole	\$27
Housemade spaghetti chitarra with fresh clams and cherry tomatoes with a garlic and white wine sauce.	
Carbonara Calabrese	\$29
Housemade spaghetti chitarra with Fresh egg, Pecorino Romano, 'nduja (Tempesta Salami) and black pepper.	
Cavatelli di Mare	\$29
Housemade cavatelli pasta with fresh clams, mussels, calamari and prawns in a light tomato sauce.	
✓ Spaghetti Nerano	\$27
Housemade spaghetti chitarra with fresh zucchini and Parmigiano Reggiano and Pecorino Calabrese cheese. <i>+ add prawns - \$3.50 each</i>	
Mezze Maniche al Salmone	\$28
Short tube pasta with fresh Alaskan King Salmon in a tomato cream sauce	
Spaghetti alla Bolognese	\$27
Housemade spaghetti pasta with slow-cooked veal and beef ragù	
Fregola Sarda allo Zafferano	\$28
Fregola sarda with fresh clams, calamari and prawns in a saffron sauce with fresh cherry tomatoes	
Pappardelle alla Boscaiola	\$28
Prosciutto di Parma, sweet peas, white mushrooms, white wine in a rich cream sauce <i>+ can be vegetarian</i>	
✓ Ravioli ai Porcini	\$34
Housemade porcini mushroom ravioli served in a light sage cream sauce. <i>+ Add housemade pork sausage - \$6</i>	
✓ Gnocchi al Gorgonzola	\$27
Housemade potato dumplings in a gorgonzola DOP sauce OR Fresh tomato and basil.	
✓ Ravioli di Zucca	\$28
Butternut squash ravioli, butter, sage and Parmigiano Reggiano	
Risotto of the day	A.Q.

Carne e Pesce

- Wild King Salmon Acquapazza** \$38
with cherry tomatoes, capers in a white wine sauce
- Gamberi al Limone** \$35
Fresh prawns sautéed in lemon, garlic and EVOO.
- Involtini di Pollo** \$ 32
Chicken breast stuffed with provolone and spinach in a lemon-rosemary white wine sauce.
- Agnello al Barolo** \$57
Baby rack of lamb (20oz) oven-roasted in a Barolo wine sauce.
- Ribeye Steak** market price
Grilled 20 oz ribeye steak

Pizza

- V Margherita** \$21
Tomato, basil, buffalo mozzarella, Parmigiano Reggiano
- Pizza Capricciosa** \$29
Tomato sauce, basil, black olives, white mushrooms, Italian imported artichokes, "Gran Biscotto" prosciutto cotto and fresh mozzarella
+ Add housemade pork sausage - \$6
- Pizza Primavera** \$30
Fresh buffalo Mozzarella, cherry tomatoes, arugula, Parma Prosciutto crudo and Shaved Grana Padano Cheese
- Calabrese** \$27
Tomato, basil, buffalo mozzarella, Schiacciata piccante (Tempesta salami) and olive oil
+ Add. Italian Sausage - \$6
- V Porcini e Tartufo Nero** \$35
Gorgonzola cheese, porcini mushrooms, fresh mozzarella and white truffle oil.
+ Add Italian sausage - \$6
- V Alle Melanzane** \$25
Fried Eggplants, fresh mozzarella cheese, tomato sauce and fresh basil.
- Salmone e Pistacchio** \$28
Mascarpone cheese, pistachio paste, smoked Alaskan salmon, cherry tomatoes and crumbled fresh Sicilian pistachios
- Pizza Genovese** \$27
Homemade Basil pesto, buffalo mozzarella, Italian fresh Sausage and cherry tomatoes

Panini (Lunch only)

- Milanese** \$19
Free range chicken Breast Milanese served with butter lettuce ,housemade mayo,
Homemade French Fries.
- Panino Bistecca** \$22
Thin cut USDA grass fed beef Ribeye steak fire roasted with grilled torpedo onions
and bellpeppers with , lettuce and pecorino cheese, served with Housemade fries.
- v Vegetariano** \$18
Cream of Pecorino Sardo, home-made basil pesto, grilled eggplant, grilled zucchini
and sweet and sour bellpepper.
- Salmone** \$18
Housemade bread with smoked salmon, white cheddar cheese and red onions

Contorni

- v Vegetali** \$13
organic roasted veggies (selection changes)
- Patatine Fritte 'Nduja e Pecorino** \$15
Homemade French fries topped with 'nduja drizzle and shaved Pecorino Calabrese.
+ Plain \$10
- v Patate al Forno** \$12
Oven roasted Yukon potatoes with herbs

Gluten Free Options

- Substitute Gluten Free Pasta** \$4
- Substitute Gluten Free Pizza Crust** \$6