



ANTIPASTI

VERDURE

Vegetables

\$3.75 each or 4 for \$13

ASPARAGUS WITH SALSA RUSTICA

ROASTED GOLDEN BEETS

TUSCAN FARRO SALAD

CANNELLINI WHITE BEANS WITH GREMOLOTA

HOUSE MADE RICOTTA BRUSCHETTA

ITALIAN OLIVES WITH ORANGE AND FENNEL SEED

MARINATED PORTABELLO MUSHROOM

INSALATE

Salads

\$6

GRILLED RADICCHIO WITH LEMON VINAIGRETTE

MIX FIELD GREENS WITH RED WINE VINAIGRETTE

CAESAR WITH PARMIGIANO FRICO

CHEF'S DAILY MARKET SALAD \$MP

ITALIAN WHITE BEAN SOUP

SALUMI

Sliced Cured Meats

\$6.25 each or 3 for \$17

COPPA

HOUSE-CURED SELECTION

SOPPRESSETTA

PROSCIUTTO DI PARMA

BRESAOLA

HOUSE-CURED PASTRAMI

MOZZARELLA

Crafted In-House

SLOW ROASTED CAPRESE
WITH MOZZARELLA AND BASIL \$6

PULLED-TO-ORDER MOZZARELLA
WITH SEA SALT AND TOAST \$7

PANZANELLA
WITH MARINATED MOZZARELLA \$7

APERITIVI SPECIALI

\$10

CLASSIC BELLINI

*Our favorite Prosecco
with peach puree*

“THE REFRESHER”

*Honeydew melon, English cucumber,
lemon puree, fresh mint and
Skky Ginger Vodka*

“ITALIAN MOJITO”

*Tommy Bahama White Sand Rum,
sweet basil, lime, orange-infused
simple syrup and soda*

TRE MARTINI

*Fresh pomegranate juice,
pomegranate vodka, soda and
thyme-infused simple syrup*

ITALIAN “SWEET TEA”

*Firefly Sweet Tea Vodka,
Limoncello and fresh lemon*

TUSCAN-TEXAS TONIC

*Distillery No. 209 Gin with tonic,
lime juice, fresh jalapeno,
bell pepper and cilantro*

THE HOUSE MARGARITA

*Hussong's Tequila, fresh lime juice,
simple syrup, orange half and
Cointreau Noir*

PRIMI

FRESH PASTA

House Made Pasta

\$14

PAN SEARED GNOCCHI WITH CREAMY
GORGONZOLA OR SAN MARZANO TOMATO

SPAGHETTI AND BOLOGNESE

LINGUINI AND CLAMS

CHICKEN LIVER MOUSSE RAVIOLI WITH THYME,
BROWN BUTTER, APPLE AND PEPITAS

PAPPARDELLE WITH RUSTIC PORK RAGU,
FENNEL AND LEMON

TAGLIATELLE WITH
THYME AND WILD MUSHROOM

PUMPKIN RISOTTO WITH PECORINO ROMANO

WOOD FIRED OVEN PIZZA

Chef Dady's Signature Pizzas

\$11

TOMATO, SOPPRESSETTA
AND SPICY PEPPERONCINI

GOAT CHEESE, PISTACHIO
AND BALSAMIC CIPOLLINI

SWEET CORN, MOZZARELLA,
HOUSE MADE RICOTTA
AND PICKLED SCALLION

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

SECONDI

PIATTI SPECIALI

Dinner Entrees

PARMIGIANO FRIED CHICKEN

WITH CREAMED POTATOES AND PARMIGIANO CREAM \$17

MOZZARELLA STUFFED WAGYU MEATBALLS

WITH FRESH SPAGHETTI AND SAN MARZANO FRESCA \$19

GRILLED LAMB T-BONES

WITH MARKET FRUIT, ARUGULA AND LAVENDER-HONEY VINAIGRETTE \$24

PAN ROASTED SALMON

WITH BUTTERNUT PUREE, BRUSSELS SPROUT HASH AND LEMON AIOLI \$16

“LA FAMIGLIA CUCINA”

Family-Style Entrees for Sharing

ROASTED ORGANIC CHICKEN \$20/35

TUSCAN MARINATED RIB EYE \$28/43

FRESH MARKET FISH \$MP

SLOW COOKED DUCK CONFIT \$30/45

GRILLED “CRISPY SKIN” RAINBOW TROUT \$20/35

CONTORNI

Sides

\$5

CREAMY PARMIGIANO POLENTA

HERBED MASHERS

ROASTED EGGPLANT
WITH SAN MARZANO

BUTTERNUT SQUASH

CARAMELIZED BRUSSELS SPROUTS

CHEF'S MARKET SELECTION

DOLCE

Dessert

\$6

PINENUT HONEY TART

NUTELLA X 3

SEASONAL CROSTADA

“FRITTELLES” FRIED FRITTERS

RICOTTA CAKE WITH MASCARPONE

HOUSE MADE GELATO SELECTIONS

AFFOGATO

FORMAGGI

Cheese

\$6

PARMIGIANO-REGGIANO

PECORINO ROMANO

GORGONZOLA DOLCE

MARKET SELECTIONS

Executive Chef/Owner: Jason Dady
Owner: Jake Dady

(210) 223-0401 TreTrattoria.com
401 S Alamo San Antonio, TX 78205

Sous Chef: Matt Hanck
General Manager: Skylar Altman

*Thank you for dining with us. Please visit all Jason Dady Restaurants:
Bin 555 Restaurant & Wine Bar • The Lodge Restaurant of Castle Hills • Two Bros. BBQ Market • Tre Trattoria on Broadway*