

# **Tre Vigne Ristorante**

## **Appetizers & Salads**

### **Pasta e Fagioli \$8**

A traditional Italian dish made with beans & pasta. *(Also available for main entrée)*

### **Shrimps alla Diavola \$12**

Sautéed shrimps in a spicy marinara sauce.

### **Grilled Vegetables & Goat Cheese \$9**

A tower of grilled vegetables, topped with crumbled goat cheese.

### **Eggplant Parmigiana \$9**

A traditional Italian favourite; oven baked eggplant smothered in cheese & tomato sauce.

### **Smoked Salmon \$13**

Smoked salmon topped with capers & onions; drizzled with olive oil.

### **Mixed Greens with Walnuts & Asiago \$9**

Spring mix dressed with walnuts & Asiago cheese in our house dressing.

### **Caesar Salad \$8**

Romaine salad tossed in our creamy house dressing.

### **Radicchio Salad \$9**

Radicchio leaves dressed in a balsamic & olive oil dressing.

### **Baby Spinach with Cranberries & Almonds \$9**

Baby spinach tossed with dried cranberries & almonds in our house vinaigrette.

*Add grilled chicken to any salad \$6 \*\*\*\* Cheese & olive platters available*

## **Pasta**

### **Rigatoni Alla Vodka \$15**

Rigatoni served with flambé Vodka in a delicate rose sauce.

### **Linguine Tre Vigne \$21**

Linguine served with mussels, calamari, shrimp & scallops in a delicious marinara sauce.

### **Gnocchi Bolognese \$15**

Homemade potato dumplings in a meat ragu. *(Try it in a rose, alfredo or tomato sauce)*

**Risotto with Asparagus \$17**

Italian Arborio rice served with diced asparagus & white wine. *(Add shrimp \$4)*

**Whole Wheat Spaghetti with Rapini \$19**

Whole wheat spaghetti with rapini, in a delicate garlic & olive oil sauce.

**Agnolotti Tre Vigne \$19**

Pasta filled with cheese, topped with peas & mushrooms, in a creamy alfredo sauce.

**Penne with Sword Fish & Vegetables \$22**

Penne served with sauteed sword fish, spinach, mushrooms, in a garlic & olive oil sauce.

*\*Add chicken or sausage to any pasta dish\**

**Meat & Fish****Veal Tre Vigne \$20**

Tender sautéed scaloppine infused with mushrooms, with a touch of Marsala.

**Grilled Rosemary Chicken \$19**

Grilled chicken, perfectly seasoned with rosemary, lemon & olive oil.

**Fettina ai Ferri \$20**

A grilled tender veal scaloppine; drizzled with olive oil.

**Grilled Lamb Chops \$30**

French cut lamb chops grilled to perfection.

**Liver & Onions \$18**

Sautéed liver topped with onions & white wine.

**Grilled Lamb Chops & Sausage \$24**

Grilled French cut lamb chops & sausage; drizzled with olive oil.

**Trout Al Cartoccio \$24**

Oven baked boneless trout, drizzled with herbs, olive oil & lemon.

**Grilled Salmon \$22**

Grilled Salmon fillet drizzled with olive oil.

**Tilapia Marinara \$22**

Tilapia fillet topped with black olives, in a marinara sauce.

**Grilled Calamari \$19**

Grilled calamari topped with capers, olives & diced tomatoes. (***Also available for appetizer \$9***)