



OSTERIA TRE TASSI

ANTIPASTI

PAN-FOCACCIA 6
W/ INFUSED EVOO
house sourdough w/ truffle butter

POLPETTE AL 17
TEGAMINO
two cast-iron baked veal & pork
meatballs w/ pine nuts, pecorino
romano, provolone, basil.
smothered in fresh chunky
tomato sauce

SUPPLI' ALLA ROMANA 18
two beef ragu risotto balls w/ a
creamy heart of smoked buffalo
DOP mozzarella, baby peas &
pecorino romano. served w/ side
of house marinara

FRITTURA DI MARE 22
mediterranean squid &
romanesco zucchini coated &
fried in semolina flour. served
w/side of citrus aioli

MELANZANE 23
ALLA SORRENTINA
house baked eggplant rolls w/
smoked buffalo DOP mozzarella,
marjoram, parmigiano reggiano &
spicy cherry tomato sauce

TAGLIERE MISTO 26
chef's seasonal selection of italian
imported cold cuts & cheese,
pickled garden vegetables, house
smoked whitefish dip served w/
house crostini

INSALATE

DELLA CASA 2.0 8 / 14
mixed greens, arugula, lemon vinaigrette

CESARE 9 / 16
romaine, anchovy, parmigiano reggiano, croutons

PRIMI

HOUSEMADE FRESH PASTA

TAGLIATELLE ALLA TASSO 31
house signature tagliatelle w/ traditional
three meat ragù sauce & parmigiano reggiano

PACCHERI AL FILETTO 29
gragnano IGP paccheri, piennolo DOP tomatoes,
tropea onions topped w/ pecorino romano, 24
month aged parmigiano reggiano & fresh basil
ADD NDUJA CALABRESE 7

CHICCHE ALLA NORICINA 32
house potato dumplings w/ porcini mushroom ragù,
black truffle topped w/24 month aged parmigiano
reggiano ADD HOUSE SAUSAGE 7

CASARECCE SANTOMMASO 29
house casarecce w/ garden broccolini sauce, smoked
pecorino romano & pepperoncino calabrese
ADD HOUSE SAUSAGE 7

SECONDI

GUANCE ALLA BRUNELLESCHI 39
two chianti & tropea onion braised beef cheeks
served on asiago potato purée & chianti reduction

TAGLIATA ALLA TOSCANA 52
6oz. certified angus beef center cut filet, porcini
mushroom rub, semi-demi mushrooms topped w/
black truffle pearls served over asiago potato purée
& grilled vegetables

SALSICCIA AL LAMBRUSCO 34
housemade berkshire fennel & lambrusco sausage
topped w/ red wine fond sauce served w/ broccolini
& asiago potato purée

FISH OF THE WEEK MP
rotating chef's selection of wild caught fish served
over salsa verde, roasted potatoes & seasonal grilled
vegetables

SIDES

ROASTED POTATO 8 **ASIAGO POTATO PURÉE 9** **TRE TASSI GARDEN GRILLED VEGETABLES M/P**

Consuming rare or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% service charge may apply to parties of 5 or more.