

Antipasti

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Fresh selection of Italian meats & cheese, caponata, pickled vegetables & bruschetta

\$10

Caprese

Tomatoes, fresh basil & house made fresh mozzarella drizzled with olive oil & a balsamic reduction

\$8

Sausage & Peppers

Belfiore's Italian link sausage & roasted tri-colored peppers

\$7

3 Sons Garlic Bread

A garlic & Italian herb butter, spread over oven-toasted bread & served with marinara

\$4

Calamari

Calamari steak strips, lightly breaded & fried served with marinara

\$8

Risotto Arancini

Saffron risotto balls stuffed with fresh mozzarella served with a spicy diavolo sauce

\$6

3 Sons Steamer

Green-lip mussels & little-neck clams steamed with white wine, garlic & fresh herbs

\$10

Fried Shrimp & Clams

Rock shrimp & clams, deep fried & tossed in a caper, onion & pepperoncini remoulade

\$9

Italian Eggrolls

Belfiore's sausage, mozzarella, roasted bell peppers & marinara wrapped in a wonton skin & deep fried

\$6

Zuppa

Minestrone

Traditional beef broth soup with hearty vegetables & pearl pasta, garnished with fresh spinach

\$3 Cup \$5 Bowl

Italian Wedding

Chicken broth soup with pearl pasta, chicken, carrots, celery, garbanzo beans & garnished with fresh spinach

\$3 Cup \$5 Bowl

Insalate

Our salads begin with fresh ingredients & house made dressing.
Add chicken \$4 or shrimp \$5 to any salad

House

A mixed greens salad with tomato, cucumber, red onion, olives, garbanzo beans & toasted garlic croutons tossed with house dressing

\$3 Small / \$6 Large

Classic Caesar

Chopped romaine hearts with shredded parmesan & toasted garlic croutons tossed in Caesar dressing

\$4 Small / \$8 Large

Arugula Salad

Fresh baby arugula & spinach tossed with candied walnuts, roasted beets, dried cranberries & an Asiago Frico in a champagne-mustard dressing

\$4.50 Small / \$9 Large

Grandpa's Salad

Tomato & cucumber slices drizzled in a roasted shallot & red wine vinegar dressing garnished with red onions

\$3

Pear & Endive

A mixture of radicchio, endive & spinach tossed with pears, fontina cheese, orange segments in a creamy citrus dressing

\$4.50 Small / \$9 Large

The Savory Savoy

Pancetta, gorgonzola, crimini mushrooms & toasted garlic croutons with crisp Savoy cabbage & finished with a warm red wine vinaigrette

\$4.50 Small / \$9 Large

 Items which are or can be prepared gluten free

3 Sons Classics

Our classic dishes are served with a cup of soup or house salad
Gluten free pasta available

Eggplant Parmigiana

Eggplant lightly breaded & fried
with melted provolone cheese & marinara,
served with pasta
\$12

Rigatoni Pomodoro

Rigatoni & Belfiore's crumbled sausage tossed
in a sun-dried tomato cream sauce
\$14

Duck Gnocchi

Chianti braised duck leg, caramelized
pearl onions, arugula, Marsala &
brown duck stock tossed with gnocchi
& garnished with shaved parmesan
\$15

Lasagna

Ricotta, mozzarella, romano & asiago
cheeses layered with Belfiore's crumbled
sausage & marinara sauce
\$16

Spaghetti Bolognese

Spaghetti topped with a ground beef, pork,
porcini mushroom & fresh herb sauce
garnished with tomatoes
\$14

Ricotta Ravioli

Cheese filled pasta tossed with marinara
served with a meatball or Belfiore's sausage
\$14

Crespelle Funghi

Roasted mushrooms, fontina cheese &
spinach stuffed crêpes served in a besciamella
sauce & finished with a spicy diavolo sauce
\$14

Pasta Classico

Your choice of pasta & sauce! Spaghetti,
Penne, Fettuccini or Rigatoni in Marinara,
Alfredo, Aglio e Olio or Pomodoro sauce.
Served with meatball or Belfiore's sausage
\$10
Add Chicken or Shrimp
\$14

Panini

The Italian

Your choice of a meatball or Belfiore's sausage
sandwich with peppers & melted provolone cheese,
served on ciabatta and your choice of soup or house salad
\$10

Pizza

Margherita

San Marzano tomatoes, fresh basil &
house made mozzarella
\$10 / \$14

Create a Pie

3 toppings of your choice! Pepperoni,
black olives, roasted bell peppers, mushrooms,
Belfiore's sausage, onions & tomatoes
\$10 / \$14

3 Little Pigs

This pie is topped with pepperoni,
Belfiore's Italian sausage & crispy pancetta
\$10 / \$14

Pizza Piccante

Spicy diavolo sauce, pepperoni, caramelized
onions, & roasted bell peppers
\$10 / \$14

Calzones

Our Calzones are stuffed with mozzarella & ricotta cheese

Bellano \$12

> Belfiore's Italian sausage, provolone cheese & sweet sun dried tomatoes

The Pugliese \$12

> House recipe meatball, roasted bell peppers, onion & Italian herbs



The Garden \$12

> A seasonal mix of vegetables, onion, mushroom & Italian herbs



Extra toppings for pizzas & calzones \$1.50

Pollo





Add a cup of soup or house salad to any entrée for \$1.99

-  **Chicken Marsala** \$12
› Chicken sautéed in Marsala wine & mushrooms. Served with pasta
- Chicken Parmigiana** \$12
› Chicken breast lightly breaded & fried with melted provolone cheese & marinara. Served with pasta
- Cavatappi Carbonara** \$14
› A light cream sauce over a bed of cavatappi with tender pulled chicken, peas & pancetta
-  **Pollo Scarafiotti** \$15
› A half chicken braised with Belfiore's Italian sausage, olives, capers, pepperoncini, rosemary, red wine & veal stock served with roasted herb potatoes & wilted spinach

Frutti Di Mare

-  **Trout** \$14
› White trout filet pan-roasted & topped with slivered almonds, shallots, white wine butter sauce, lemon segments & served with roasted herb potatoes & seasonal vegetables
-  **Salmon** \$15
› 6 oz salmon filet crusted with a roasted yellow pepper-pine nut pesto & served with wilted spinach & Tuscan white beans
- Linguini Vongole** \$13
› Clams in a light white wine & butter sauce tossed with linguini, tomatoes, basil & garlic
- Mussels Diavolo** \$14
› Fettuccini in a spicy marinara with crushed red pepper flakes & twelve steamed green-lip mussels
- Shrimp Scampi** \$14
› Tender shrimp tossed in white wine, butter & garlic served on a bed of linguini pasta
- Zuppa di pesce** \$15
› Assorted fish & shellfish in a light tomato herb broth over a bed of linguini

Carne

-  **Pork Tenderloin** \$14
› Grilled pork tenderloin medallions, glazed with apricot mustard demi & served with a creamy polenta & mushrooms
-  **Buffalo Short Ribs** \$17
› Buffalo short ribs slow braised in red wine, served with creamy polenta & vegetables
-  **Veal Marsala** \$17
› Veal scallopini cooked in Marsala wine & mushrooms. Served with pasta
- Veal Parmigiana** \$17
› Tender veal lightly breaded & fried with melted provolone & marinara. Served with pasta
-  **Asunta's Steak** \$26
› Grilled 10 oz New York strip served over roasted peppers, onions & baby red potatoes, finished with a gorgonzola butter.

 Items which are or can be prepared gluten free 

An 18% gratuity will be added to parties of 10 or more
Split checks cannot be provided for parties of 8 or more