





https://menulist.menu 120 Rockingham Row Princeton, NJ 08540, United States (+1)6094521515,(+1)486094521515 - http://www.trepiani.com/









The menu of Tre Piani & Tre Bar from Princeton includes **178** menus. On average, menus or drinks on the menu cost about \$13.8. The categories can be viewed on the menu below. What Josh Durgan likes about Tre Piani & Tre Bar:

The MOA hotel is a bit run down, not very fancy, but the food speaks for itself. The staff was great and one thing that really stood out was their general knowledge of the menu. The service was quick and attentive. Pasta was cooked perfectly; The sauce was better than expected and the salad was fresh with a mixed selection of vegetables ... I would go back! FYI /// Skip the bruschetta, not very well !!! It is made wi... read more. The place also offers the possibility to sit outside and have something in nice weather. What Lorenza Abshire doesn't like about Tre Piani & Tre Bar:

Great food, but fell into this black hole of service. The waitress took so long to get our order and never checked us. The menu items ran out, not the server's fault, but she kept asking for refills, and she didn't even consider whether we wanted a dessert. read more. At Tre Piani & Tre Bar from Princeton you can taste delicious vegetarian courses, in which no animal meat or fish was used, You can take a break at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks. Additionally, there are also easy to digest Mediterranean meals on the menu, Also, you shouldn't miss out on the tasty pizza, original freshly baked in a wood oven.

SEAFOOD MIXED GRILL



Non alcoholic drinks		Spirits	
WATER		REMY MARTIN VSOP	\$14.0
Alcoholic Drinks		Coffee & Co.	
SAUVIGNON BLANC		MOCHACCINO	\$6.0
Appetizers		Penne	
ROASTED BEETS	\$12.0	CALABRESE	
10 most popular		Fleisch, Carne, Viande	
HOT CHOCOLATE CAKE	\$12.0	OSSO BUCO	\$35.0
Gnocchi		Dolce - Dessert	
GNOCCHI	\$13.0	CANNOLI	
Dolci		Primi Piatti	
CLASSIC TIRAMISU	\$9.0	LASAGNA AL FORNO	\$18.0
Sandwiches		Appetizer	
MORTADELLA		SEA SCALLOP CRUDO	\$12.0
Side Orders		Whisky	
BOLOGNESE MEAT SAUCE	\$8.0	HENNESSY VS	\$10.0
Beef dishes		Pasta Gratins	
FILET MIGNON	\$35.0	CAPPELLINI	\$8.0
Insalate		Temaki/ Futo-Maki	
ARUGULA SALAD		TUNA TARTARE	\$12.0
Tandoori specialties		Hot drinks	

\$16.0

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Soup & Salads		(
GRILLED CHICKEN COBB SALAD	\$14.0	9

House Specialties

LINGUINE CLAMS \$9.0

Modifiers

AGUA,

Port

FONSECA 10YR \$12.0

Cheeses

PARMIGIANO REGGIANO ITALY

Tennessee

JACK DANIEL'S SINGLE BARREL \$18.0

Light Entrees

BREAST OF CHICKEN ALLA \$19.0

Dessert Wine Sampler

FLORUS, PELLER ESTATE VIDAL \$16.0

Highland Single Malt

OBAN 14YR \$19.0

Nino's Pasta Specialties

EGGPLANT ROLLATINE \$9.0

Condiments and Sauces

SAUCE

ISLAY SINGLE MALT

LAGAVULIN 16YR \$20.0

Choice of (First)

DAILY SOUP SELECTION

Salads

SALAD MISTA

Main courses

LASAGNE

SIDE SALAD

Snacks

BRUSCHETTA BREADSTICKS

Starters & Salads

RISOTTO \$10.0

SHRIMP

Beverages

GRAND MARNIER \$11.0

BREWED DECAFFEINATED COFFEE \$3.0

Single Malts

GLENMORANGIE 10YR	\$12.0

TALISKER 10YR \$12.0

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\$15.0

Port Wine Sampler		CASTELLO BANFI FLORUS	\$10.0
TAYLOR FLADGATE 10YR	\$19.0		
TAYLOR FLADGATE 20YR, AND	\$19.0	SINGLE MALT SCOTCH	
TAWNY	·	MACALLAN 18YR	\$25.0
Restaurant Category		MACALLAN 12YR	\$14.0
		BUNNAHABHAIN 12YR	\$12.0
DESSERT		PINE BARREN (LONG ISLAND WHISKEY)	\$12.0
Comfood		Cognac and Other Fine	
Seafood		•	
FRIED SQUID	\$13.0	Cordials	
YELLOWFIN TUNA	\$29.0	REMY XO	\$24.0
LOBSTER TAIL		COURVOSIER VSOP	\$13.0
0		GRAND DUQUE D'ALBA	\$12.0
Sauces		COURVOISIER	\$10.0
JERSEY TOMATO SAUCE	\$8.0	0	
OIL AND GARLIC	\$8.0	Salumi Selection	
PARMIGIANO CREAM	\$8.0	PARMA PROSCIUTTO	
0		SPICY COPPA	
Speyside Single Malt		SALAMI ROSSO	
DALWHINNIE 15YR	\$14.0	FINOCHIETTA	
GLENLIVET 12YR	\$14.0	0.1 1.1	
CRAGGANMORE 12YR	\$12.0	Side dishes	
O(C (O 1)		SAUTÉED KALE	
Choice of (Second)		SAUTÉED EXOTIC MUSHROOMS	
MIX AND MATCH PASTA		TUSCAN STYLE BEANS	
EGGPLANT PARMIGIANO		ZUCCHINI ALLA CARBONARA PANCETTA,	
CHICKEN SPEZZATINO		ONION, PARMIGIANO, AND CREAM	Í
Dessert Wines		0	
PELLER ESTATE VIDAL ICE WINE	\$24.0	<i>Grappa</i>	
ST JEAN DE MINERVOIS MUSCAT	\$10.0	TIGNANELLO	\$18.0

\$9.0

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ALTESINO DI BRUNELLO	\$15.0	COFFEE		
CASTELLO BANFI	\$14.0			
BERTA DI MOSCATO	\$11.0	Port Wi	ine	
Pizzette		TAYLOR FL TAWNY	ADGATE 30YR OLD ,	\$25.0
JERSEY TOMATO	\$12.0	TAYLOR FL TAWNY	ADGATE 20YR OLD,	\$19.0
GARLIC, ROSEMARY	\$12.0	TAYLOR FL	ADGATE 10YR OLD,	\$14.0
SPICY CALABRESE SAUSAGE	\$14.0	TAWNY		914.0
FONTINA, PROSCIUTTO	\$14.0	TAYLOR FL	ADGATE VINTAGE 2005	\$15.0
FONTINA	\$14.0	FONSECA I	BIN NO. 27	\$9.0
		TAYLOR FL	ADGATE FINE RUBY	\$9.0
Specialty Coffees		A 10-	#	
ORANGE CHOCOLATE LATTE	\$9.0	Antipas	U	
THE NUTTY ITALIAN COFFEE	\$9.0	CAPE MAY	SALT OYSTERS	
CARAMEL MOCHACCIATO	\$9.0	HOMEMADE MOZZARELLA		\$14.0
TRADITIONAL IRISH COFFEE	\$9.0	HOMEMADE BURRATTA FOR TWO		\$25.0
MEXICAN COFFEE	\$9.0	18 MONTH	PARMA PROSCIUTTO	\$13.0
		EGG-LESS	CAESAR SALAD	\$8.0
These types of dishes are		BRESAOLA	A	
being served		HOMEMAD	E BURRATTA	\$25.0
PENNE	\$8.0	Pasta		
SALAD		rusui		
BREAD			TUSCAN MEATBALLS	\$12.0
PASTA			RIGATONI FILET MIGNON TIPS	\$12.0
LOBSTER			PAPPARDELLE	\$9.0
O . C .		RIGATONI		\$8.0
Coffee		TORTELLIN	li .	\$8.0
FAIR TRADE ORGANIC COFFEE	\$3.0	FETTUCCINE		\$8.0
SINGLE ESPRESSO	\$3.0	SILK RAVIOLI		\$14.0
DOUBLE ESPRESSO	\$5.0	RAVIOLI OF THE DAY		
TEA SELECTION	\$3.0	SPINACH GARGANELLI \$11		\$11.0
CAPPUCCINO	\$5.5			



Cheese Selection

MANCHEGO, SPAIN

OLD CHATHAM CAMEMBERT NY

OLD CHATHAM BLUE NY

FARMERSVILLE SHEEPS CHEESE

LONG VALLEY NJ

MANCHEGO-SPAIN

OLD CHATHAM CAMEMBERT-NY

PARMIGIANO REGGIANO-ITALY

OLD CHATHAM BLUE-NY

Dessert

PIECE OF FRESH FRUIT OR ORANGE-**BASIL**

DULCE DE LECHE CREME BRÛLÉE

ZUPPA DI FRUTTA, FRESH BERRIES \$9.0

AFOGATO; VANILLA GELATI \$7.0 **TOPPED**

BAKED WARM APPLE CROSTATA \$9.0

PUMPKIN CHEESECAKE \$10.0

INDIVIDUAL FLOURLESS

\$10.0 **CHOCOLATE CAKE**

ASSORTMENT OF GELATI AND \$6.0 **SORBETTI**

FRESH BERRIES \$8.0

CHEESE PLATE \$15.0

Dishes are prepared with



ARUGULA \$8.0 **VEGETABLE** \$18.0 **GARLIC** \$12.0

ACEITUNAS

MEAT

CHEESE

VEGETABLES SAUSAGE

ONION

OLIVEN

CEBOLLA

Main Dishes

WHITE BEAN HUMMUS	\$14.0
EGGPLANT ALLA PARMIGIANO	\$15.0
SPANISH SHRIMP	\$18.0
BREAST OF CHICKEN ALLA MILANESE ARUGULA	\$19.0
SPEZZATINO OF CHICKEN	\$19.0
GRILLED HANGER STEAK	\$22.0
TRE BURGER, CARAMELIZED ONIONS	\$15.0
GRILLED TUNA SLIDERS, BRIOCHE ROLLS	\$15.0
LOBSTER SLIDERS ARUGULA	\$22.0
GRILLED CHICKEN PESTO	\$15.0
FRESH FISH DAILY	
AMISH NATURALLY	\$24.0
PIGNOLIA	\$28.0
VEAL ALLA SORRENTINO	\$29.0
PAN ROASTED TILE FISH	\$29.0



VEGETABLE CASSOULET \$35.0



Tre Piani & Tre Bar

120 Rockingham Row Princeton, NJ 08540, United States Opening Hours: Monday 11:30-21:30 Tuesday 11:30-21:30 Wednesday 11:30-21:30 Thursday 11:30-21:30 Friday 11:30-22:00 Saturday 17:00-22:00

