

## Fish and Seafood

SALMON ALLA GRIGLIA	31.00
grilled salmon served over spinach and oven-roasted potatoes	
FRUTTI DI MARE	34.00
mussels, clams, shrimp and calamari over linguine. Choice of red sauce or garlic and oil sauce	
PESCE BIANCO	30.00
lake superior white fish filet sautéed with kalamata olives, capers in a tomato basil sauce served with a side of steamed broccoli	
LINGUINE AL MOLLUSCO	26.00
linguine with clams, choice of red sauce or garlic & oil sauce	
LINGUINE COZZE	24.00
mussels sautéed in a spicy tomato sauce tossed with linguine pasta	
WHITEFISH LIMONE	30.00
lake superior whitefish filet sautéed in a lemon white wine sauce served with mashed potatoes and the vegetable of the day	

## Side Dishes

MEATBALLS	8.00
ITALIAN SAUSAGE	7.00
STEAMED BROCCOLI	6.00
SAUTÉED SPINACH	7.00
MASHED POTATOES	6.00
OVEN-ROASTED POTATOES	6.00

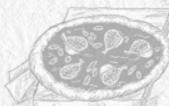
## Kid's Menu

6" KID'S PIZZA	Cheese, sausage or pepperoni	8.00
MAC AND CHEESE		9.00
KID'S CHEESE BURGER W/FRIES		9.00
CHICKEN TENDER WITH FRIES		10.00

\*Please inform your server of any food allergies prior to ordering. Menu subject to change without notice. The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under 4, pregnant women & other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

## Create Your Own Pizza

New York -or- Thin Crust



Serves	10" Small	12" Medium	14" Large	16" Family	18" Party
Cheese	13.00	15.00	17.00	21.00	24.00
Additional Toppings	2.50	2.75	3.00	3.50	3.75

Sausage - Pepperoni - Mushroom - Onion - Green Pepper - Roasted Red Pepper - Jalapeno - Ricotta - Basil - Bacon - Green Olive - Black Olive - Zucchini - Broccoli - Spinach - Tomato - Artichoke - Pineapple - Giardiniera - Garlic - Anchovy - Chicken - Ham - Shrimp - Goat Cheese - Extra Mozzarella

## Pizza Speciale

Traditional Florentine, Hand-rolled

	10"	12"	14"	16"
MARGHERITA	16.00	18.00	23.00	28.00
fresh mozzarella, tomato and basil				
QUATTRO FORMAGGI	16.00	18.00	23.00	28.00
goat cheese, pecorino romano, provolone and bocconcini				
BRACCIO DI FERRO	16.00	18.00	23.00	28.00
spinach, garlic & oil, mozzarella and provolone				
QUATTRO STAGIONI	17.00	19.00	24.00	29.00
mushroom, black olives, artichoke hearts and ham				
VEGETARIANA	17.00	19.00	24.00	29.00
roasted red pepper, eggplant, zucchini and portabella mushroom				
PROSCIUTTO & ARUGULA	17.00	19.00	24.00	29.00
extra virgin olive oil with fresh baby arugula, prosciutto and mozzarella				
SHRIMP & SPINACH	17.00	19.00	24.00	29.00
extra virgin olive oil with grilled shrimp, fresh spinach and mozzarella				

## Sandwiches

- all sandwiches served with french fries -

MEATBALL SANDWICH	12.00
add mozzarella   1.00 add peppers   1.00 hearty meatballs smothered in tomato basil sauce. Served on french bread.	
TRE SORELLE BURGER	16.00
angus chuck beef topped with lettuce, tomato, caramelized onions, mayo and provolone. Served on a brioche bun	
TOP SPECIALTY CHICKEN SANDWICH	14.00
grilled chicken breast, arugula, roasted red peppers, provolone cheese, and pesto mayo. Serve on a brioche bun	
CLASSIC CHEESEBURGER	14.00
add Bacon   1.00 1/2 lb angus chuck beef, topped with lettuce, tomato, mayo and american cheese. Served on brioche bun	
CHICKEN PARMIGIANA SANDWICH	15.00
Breaded chicken breast topped tomato basil sauce and mozzarella. Served on french bread	
EGGPLANT PARMIGIANA SANDWICH	14.00
breaded eggplant topped with tomato basil sauce and mozzarella. Served on French bread	

## Flatbreads

MARGHERITA	14.00
fresh mozzarella, tomato and basil	
CHICKEN PESTO	15.00
pesto sauce, chicken and mozzarella	
PROSCIUTTO & ARUGULA	16.00
extra virgin olive oil, fresh baby arugula, prosciutto and mozzarella	
SPINACH, SHRIMP & ARUGULA	16.00
extra virgin olive oil, fresh baby arugula, spinach, shrimp and mozzarella	
BBQ CHICKEN AND BACON	16.00
bbq sauce, chicken, mozzarella and bacon	
VEGGIE & GOAT CHEESE	17.00
tomato sauce, zucchini, eggplant, portobello mushroom, roasted red peppers, goat cheese and mozzarella cheese	



## Beverages

Coke - Diet Coke	
Ginger Ale - Iced Tea	
Lemonade - Sprite . . .	3.00
San Pellegrino:	
Small 3.00	Large 6.00
Shirley Temple	4.00
Hot Tea-Coffee-Espresso	3.50
Cappuccino-Latte	4.00

Welcome to Tre Sorelle Ristorante & Pizzeria!  
Al Mancini first opened the restaurant in 1976, and moved to Oak Park in 1995.  
Mancini's - as it was known - became a local institution.  
The restaurant is now in the hands of the next generation, Tre Sorelle by Mancini.



1111 Lake Street - Oak Park, IL



TresorelleOakPark.com



## Appetizers

by Mancini

FRIED CALAMARI	18.00
lightly fried calamari and potatoes. Served with a side of tomato basil sauce	
GRILLED CALAMARI	18.00
grilled calamari over baby arugula, grape tomatoes and lemon wedges. Drizzled with balsamic glaze	
MEDITERRANEAN MUSSLES	18.00
choice of tomato basil sauce or garlic & oil white wine sauce	
JUMBO CHICKEN WINGS . . 6 PC 10.00 / 12 PC 19.00	
your choice of sauce: Mild • Buffalo • BBQ • Mango Habanero • Garlic Parmesan • Plain	
POLENTA CON FUNGHI	14.00
mixed mushrooms and onions, sautéed in a tomato red wine sauce over homemade polenta	
FRIED CHEESE RAVIOLI (8PC) 11.00 / (12PC) 16.00	
MOZZARELLA STICKS (8PC) 10.00 / (12PC) 15.00	
BAKED GOAT CHEESE	12.00
baked goat cheese in marinara, with fresh herbs and pesto crostini	
MEAT ARANCINI	13.00
4-2 oz fried riceballs filled with bolognese sauce, peas and mozzarella	
SPINACH ARANCINI	13.00
rice balls filled with spinach and ricotta, served over marinara sauce	
TOMATO BRUSCHETTA	11.00
toasted Italian bread, roma tomatoes, basil, garlic, olive oil and shaved parmesa	
FRIED ZUCCHINI	10.00
breaded zucchini sticks served with a side of tomato basil sauce	
GARLIC BREAD - 3.95 - ADD MOZZARELLA - 1.00	
FRENCH FRIES - 4.20	



## Soups

MINESTRONE	Cup 4 / Bowl 7
CHICKEN NOODLE	Cup 4 / Bowl 7

## Entrees



CHICKEN PARMIGIANA	24.00
lightly dusted in breadcrumbs and parmesan cheese topped with mozzarella. served over spaghetti	
CHICKEN ARROSTO	24.00
sautéed in olive oil, wine, garlic and herbs served with potato wedges and vegetable of the day	
CHICKEN LIMONE	24.00
sautéed in lemon wine sauce served with mashed potatoes and vegetables of the day	
CHICKEN MARSALA	25.00
simmered with mushrooms in marsala wine served with mashed potatoes and vegetables of the day	
VODKA CHICKEN PARMIGIANA	25.00
lightly dusted in breadcrumbs topped with vodka cream sauce and mozzarella over penne pasta	
GRILLED LAMB CHOPS	45.00
lamb chops served with roasted potatoes and vegetables of the day	
GRILLED PORK CHOPS	25.00
2-8 oz pork chops served with mashed potatoes and vegetables of the day	
RIIBEYE STEAK	39.00
12 oz. ribeye served with mashed potatoes and vegetables of the day	

## Salads



Add- Chicken -5.00| Add shrimp - 8.00

CAPRESE	14.00
beef steak tomatoes, fresh mozzarella, basil and balsamic reduction	
CAESAR	13.00
hearts of romaine, shaved parmesan and homemade croutons	
GARDEN	11.50
mixed greens, tomatoes, cucumbers and carrots with your choice of dressing	
ARUGULA	12.00
olive oil, grape tomatoes, lemon dressing, shaved parmesan and black pepper	
RASPBERRY	14.00
mixed lettuce, dried cranberries, candied pecans, gorgonzola cheese, raspberry vinaigrette	
SIDE SALAD	4.50
mixed greens, tomatoes, cucumbers and carrots with your choice of dressing.	

Dressings: Italian, Caesar, Ranch, Blue Cheese,  
Raspberry, Balsamic.

## Build Your Own Pasta

### select your favorite pasta

• Spaghetti	• Penne	• Cheese Ravioli*
• Linguine	• Gnocchi*	• Cheese Tortellini*
• Rigatoni	• Egg Fettuccine*	• Spinach Ravioli*

Add \* 3.00

gluten free	• Gluten-free linguine *
	• Gluten-free Gnocchi *
	• Gluten-free Penne *

### select a sauce

• Tomato Basil - 17

• Garlic & Oil - 15

• Alfredo Autentico - 20

• Pesto - 18

• Vodka Cream - 20

• Bolognese - 19

### choose a main ingredient

-optional-

• Roasted red peppers-3

• Sundried-Tomatoes-3

• Meatballs-7

• Sausage- 6

• Shrimp- 8

## Pasta Della Casa

23.00

### RAVIOLI DE ZUCCA

pumpkin ravioli in walnut cream

22.00

### SPINACH RAVIOLI

in a roasted red pepper cream sauce

26.00

### BRAISED SHORT RIB RAVIOLI

mixed mushrooms in creamy Marsala sauce

22.00

### BAKED MEAT LASAGNA

traditional flat noodle with ground beef, fresh herbs, ricotta,  
parmesan cheese, mozzarella cheese and tomato basil sauce

20.00

### CACIO E PEPE

cracked black pepper and pecorino romano

24.00

### RIGATONI CICCINI

sausage, mushrooms, roasted red peppers, and peas in a tomato cream sauce

23.00

### GNOCHI ALLA SORRENTINA

homemade gnocchi baked with mozzarella in tomato basil sauce

23.00

### EGGPLANT PARMIGIANA

lightly dusted in breadcrumbs and parmesan cheese, topped with  
mozzarella over spaghetti

23.00

### TRE SORELLE PASTA

Penne pasta with sausage, spinach and ricotta in a tomato basil sauce

23.00

### SPAGHETTI CARBONARA

bacon, egg, black pepper and parmesan

22.00

### LOBSTER RAVIOLI

ravioli filled with lobster meat, served in a velvety vodka cream sauce with  
sautéed shrimp

29.00