



Our Dining Room Menu

Piatti del Giorno

Insalata del Giorno (Chef's salad) or Zuppa Casalinga (Soup of the day)
 ... La nostra Famosa PIZZA ...
 With our pizza comes a piece of history!
 1. Pizza al Gusto dei Tre Fratelli (pizza with mushrooms, prosciutto and cardinale sauce)
 2. Pizza Combata (all dressed bambino pizza with meat sauce spaghetti)
 3. Pizza all'Americana (all dressed pizza)
 4. Pasta al Sapore del Capo (artichoke, anchovies, garlic and basilic pasta)
 5. Selezione del pescatore (fishermen's selection)
 6. Vello del Guscio (veal with lemon demi-glace)
 7. Ispirazione (Chef's inspiration, as announced by your waiter)
 Dolce: caffè, tè

Gli Antipasti

Salsiccia Alla griglia (grilled Italian sausages)
 Asparagi Alla Parmigiana (parmigiana asparagus tips)
 Funghi Saffari (sauteed mushrooms)
 Funghi Al Forno (grated mushrooms)
 Cacciami Fritti (fried calamari)
 Salmone Affumicato (smoked Atlantic salmon, capers, onions and lemon oil)
 Legumi Grigliati (grilled vegetables of the season)
 Corona Di Gambieri (shrimp cocktail)
 Piatto Di Formaggi (five cheese assortment)
 Lumache Al Aglio (garlic snails)
 Lumache Alla Romana (snails in garlic, tomato and white wine sauce)
 Lumache Al Forno (grated snails)
 Lumache Alla Biogocchia (grated woodruff snails)
 Pane all'aglio (garlic bread)
 Pane affaglio al tonno (grated garlic bread)
 Bruschette ai Pomodori (fresh tomatoes bruschetta)
 Antipasto Ai Tre Colori (antipast assortment for one or two)

Insalata

Insalata Di Carciofi (artichoke hearts with lemon dressing on mixed greens)
 Insalata Di Cuore Di Palmello (palm hearts with lemon dressing on mixed greens)
 Insalata Con Balsamico (simple mixed greens with an 8-year old balsamic vinegar, extra virgin oil and parmesan cheese)
 Insalata Del Capo (Chef's salad)
 Insalata Di Pollo (grilled chicken salad)
 Insalata Di Tonno (tuna salad)
 Insalata Di Gambieri (shrimp salad)
 Insalata Caesare (Caesar salad as an appetizer or meat)

Zuppa

Zuppa del Giorno (soup of the day)
 Minestrone (vegetable soup)
 Zuppa Alla Cipolla (onion soup)
 Stracottata Al Cuo: (chicken broth with eggstrip and spinach, The Colori style)
 Tortellini Brodo (chicken broth with tortellini)

Pasta

Choose your pasta (spaghetti, rigatoni, gnocchi, lasagne, fettucchi, penne, linguini, tortellini, ravioli)
 Al Pomodoro (tomato sauce)
 Alla Napoletana (spicy tomato sauce)
 Alla Carbonara (egg, cream and bacon)
 All'Americana (very spicy tomato sauce, pancetta and onions)
 All'Arrabbiata (very spicy tomato sauce)
 Alla Pugliese (broccoli and cream)
 All'Aglio e Olio (garlic and olive oil)
 Alla Vongole (clams and tomato sauce)
 Alla Siracusana (vegetables of the season, capers and tomato sauce)
 Alla Calabrese (spiccolo, onions and tomato sauce)
 Con Salsiccia Di Casa (homemade Italian sausages with tomato sauce)
 Pajette Di Conne Alla Biogocchia (meat sauce with meatballs)
 Al pesto (basil, garlic, olive oil, pine nuts and parmigiano cheese)
 Alla Pulitonesca (tomato sauce with anchovies, capers and black olives)
 Primavera (vegetables of the season and tomato sauce)
 Alla Bolognese (meat sauce)
 Alla Genovese (cream and meat sauce)
 Romanoff (tomato and cream sauce with vodka)
 Alfredo (cream sauce)
 Alla Grig (mushrooms, capiccolo with tomato and cream sauce)
 Alla Cardinale (tomato and cream sauce)
 Al Forno (oven-grated, with your choice of tomato or meat sauce)
 Al Tre Colori (pepperoni, mushrooms and meat sauce)
 Al Tre Colori Al Forno (oven-grated pepperoni, mushrooms and meat sauce)
 Al Salmone Affumicato (mushrooms, smoked Atlantic salmon with tomato and cream sauce)
 Alla Louisiana (baby shrimps with tomato sauce)
 Al Tre Sapori (Chef's choice of three pastas)
 Frutti Di Mare (shrimps, scallops, clams, scampi and tomato sauce)

Pasta Ripiena

Caneloni Ripieni Di Carne Al Forno (meat filled caneloni with meat sauce, grated)
 Caneloni Ripieni Di Spinaci e Ricotta Al Forno (spinach filled caneloni with tomato sauce, grated)
 Foccietti Ripieni Di Spinaci e Ricotta Al Forno (spinach and ricotta filled caneloni with tomato sauce, grated)

Pesce

Filetto Di Sogliola Alla Mugnaia (sole filet with butter and white wine sauce, served with vegetables)
 Filetto Di Sogliola con Funghi (sole filet with mushrooms, white wine and cream sauce, served with vegetables)
 Filetto Di Sogliola con Broccoli (sole filet with broccoli, cream sauce, served with aromatic herbs pasta)
 Gambieri Alla Mamara (shrimps in mamara sauce, served with aromatic herbs pasta)
 Gambieri Fra Diavolo (shrimps in spicy tomato and white wine sauce, served with aromatic herbs pasta)
 Gambieri Al Limoncello (limoncello flamed shrimps, served with aromatic herbs pasta)
 Farfalle Gambieri All'aglio (garlic butter shrimps, served with rice)
 Piatto Di Scampi (giant scampi, served with aromatic herbs pasta)

Pollo

Pollo Alla Cacciatra (chicken chasseur with mushrooms, onions, green peppers and tomato sauce, served Alla Cacciatra pasta)
 Pollo in spicoline alla griglia (chicken kebab with rice and vegetables)
 Scaloppina Di Pollo Alla Parmigiana (breaded chicken cutlet with parmesan served with meat sauce pasta)
 Club Tramezzino (grilled chicken filet)
 Coscia Di Pollo (grilled chicken leg)
 Petto Di Pollo (grilled chicken breast)

Vitello

Alla Milanese (breaded veal cutlet, Milan style, served with meat sauce pasta)
 Alla Parmigiana (breaded veal cutlet with parmesan cheese, served with meat sauce pasta)
 Ai Marsala (veal with marsala sauce)
 Ai Limoncello (limoncello flamed veal)
 Alla Principessa (cream and asparagus sauce)
 Piccola Al Limone (lemon sauce)
 Ai Vini Bianco (mushrooms and white wine sauce)
 Alla Pizzaiola (tomato and Italian herbs sauce)
 Alla Gorgonzola (gorgonzola cheese and cream sauce)
 Alla Toscana (mixed mushrooms)

Pizza

Al Formaggio (pizza cheese)
 Un Contorno (one choice of topping)
 Due Contorni (two choices of toppings among pepperoni, mushrooms, green peppers or bacon)
 All'Americana (all dressed)
 Ai Tre Colori (all dressed with ham)
 All'antica (pesto sauce, Atlantic, smoked salmon, onions, capers and cheese)
 Alla Napoletana (anchovies and cheese)
 Ai Capiccolo (capiccolo and cheese)
 Ai Gambieretti (baby shrimps and cheese)
 Ai Frutti Di Mare (seafood medley)
 Con Salsiccia (homemade Italian sausage and cheese)
 Alla Vegetariana (vegetarian - mushrooms, green peppers, zucchini, black olives and ricotta cheese)
 Combata (all dressed bambino, served with meat sauce spaghetti)
 White sauce extra
 Homemade Italian sausage extra
 Extra toppings (pepperoni, mushrooms, green peppers, cheese or bacon)

Caffè

Espresso
 Cappuccino
 Caffè Macchiato
 Caffè Latte
 Caffè Con Panna
 Caffè Lungo
 Caffè Corretto
 Caffè Shakerato
 Caffè Filtro, tè
 Tisana

Dolci

Tramisu (The Colori specialty)
 Giletto Tarfuto Amaretto (Italian ice cream)
 Torta di Cioccolato (chocolate cake)
 Torta di Formaggio (cheese cake)
 Crema Caramellata (caramel custard)
 PIZZA Ai Nettare (hazelnut chocolate pizza)

Caffè Corretti

Caffè Brasiliano
 Caffè Islandese
 Caffè Spagnolo
 Caffè Bailey's

Bibite

Acqua Frizzante San Pellegrino (naturally sparkling water)
 Acqua Panna (natural spring water)
 Birra (Italian soft drink)
 Spuma (soft drink)
 Succo d'arancia o D'uva (orange or raisin juice)
 Latte (milk)