The quickest way to visit the
ITALIAN COAST

Enjoy a casual reprieve with a variety of wood-fired pizzas, handmade pastas, fresh seafood and fine Italian spirits. Each day, a fresh assortment of limoncello varieties will be crafted in-house and made available to be poured neat, or as part of a refreshing classic cocktail.

Main Dining Room
196 Occupancy

Private Dining Room With Bar
34 Guests

HOURS OF OPERATION
Tuesday – Wednesday: Closed
Monday, Thursday, Sunday: 5PM – 10PM
Friday – Saturday: 5PM – 11PM

PLEASE CONTACT
MGM National Harbor Group Dining at
301.971.5719 or GROUPDINING@MGMNationalHarbor.com.
# Prix Fixe Menu “Tre” 90

## First Course (Choice of One)
- **Meatballs**
  - ricotta, parmesan, basil
- **Misti Salad**
  - mixed lettuces, sunflower seeds, white balsamic
- **Shrimp Spaghetti**
  - garlic, butter, white wine, chiles, basil

## Second Course (Choice of One)
- **Salmon Piccata**
  - lemon, capers
- **Chicken Parmigiana**
  - breaded chicken breast, pomodoro, mozzarella
- **New York Strip**
  - garlic, rosemary

## Sides (Select Two to Share for the Table)
- **Broccoli Rabe**
- **Roasted Mushrooms**
- **Garlic Potatoes**

## Dessert (Choice of One)
- **Lemon Ricotta Cheesecake**
  - bachi cookie crust, whipped cream
- **Olive Oil Cake**
  - whipped cream
- **Tiramisu**
**PRIX FIXE MENU “DUE” 75**

**FIRST COURSE**  
(Choice of one)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caprese Crostini</td>
<td>burrata, roasted tomatoes, pesto</td>
</tr>
<tr>
<td>Misti Salad</td>
<td>mixed lettuces, sunflower seeds, white balsamic</td>
</tr>
<tr>
<td>Shrimp Spaghetti</td>
<td>garlic, olive oil, chilies, mint</td>
</tr>
</tbody>
</table>

**SECOND COURSE**  
(Choice of one)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salmon Piccata</td>
<td>lemon, capers</td>
</tr>
<tr>
<td>Chicken Parmigiana</td>
<td>breaded chicken breast, pomodoro, mozzarella</td>
</tr>
<tr>
<td>Veal Chop Marsala</td>
<td>glazed veal bone, roasted mushrooms, parmesan fonduta</td>
</tr>
</tbody>
</table>

**SIDES**  
(Select two to share for the table)

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Broccoli Rabe</td>
</tr>
<tr>
<td>Roasted Mushrooms</td>
</tr>
<tr>
<td>Garlic Potatoes</td>
</tr>
</tbody>
</table>

**DESSERT**  
(Choice of one)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Ricotta Cheesecake</td>
<td>bachi cookie crust, whipped cream</td>
</tr>
<tr>
<td>Olive Oil Cake</td>
<td>whipped cream</td>
</tr>
</tbody>
</table>
PRIX FIXE MENU “UNO” 60

FIRST COURSE
(CHOICE OF ONE)

ARUGULA SALAD
shaved mushrooms, lemon, parmesan

RIGATONI ALLA NORMA
pomodoro, eggplant, basil

SECOND COURSE
(CHOICE OF ONE)

SALMON PICCATA
lemon, capers

CHICKEN PARMIGIANA
breaded chicken breast, pomodoro, mozzarella

SIDES
(SELECT TWO TO SHARE FOR THE TABLE)

BROCCOLI RABE
ROASTED MUSHROOMS
GARLIC POTATOES

DESSERT

LEMON RICOTTA CHEESECAKE
bachi cookie crust, whipped cream
# A LA CARTE ADDITIONS
(SELECT TO SHARE FOR THE TABLE)

## PIZZA
$5 PER PERSON

- **MARGHERITA**
  - buffalo mozzarella, pomodoro, basil

- **PICCANTE**
  - salame, calabraian chili, honey

## PASTA
$6 PER PERSON

- **LASAGNA**
  - sausage, mozzarella, Pomodoro

- **SPAGHETTI & MEATBALLS**
  - pomodoro, basil, garlic

- **SALSICCIA**
  - sausage, fennel, onion

- **BUCATINI CARBONARA**
  - pecorino cheese, black pepper, pancetta