

# TRENTO

\$49 PRIXE - FIXE MENU SUNDAY'S FROM 4-9PM

## COURSE 1

Choice Of:

### Surf & Turf

Seared Filet Mignon Tips - Sauteed Shrimp - Black Truffle  
Cheese - Crostini - Crispy Onion

### Baby Arugula Salad

Toasted Almond - Sundried Cranberries  
Goat Cheese - Honey Champagne Vinaigrette

### Beet & Goat Cheese Salad

Golden Beets - Goat Cheese - Sundried Cranberries  
Roasted Walnuts

### Bocconcini Salad

Cherry Peppers - Grape Tomato - Basil Oil - Mixed Greens Salad  
Italian Dressing - Fresh Mozzarella - Balsamic Drizzle

### Fried Calamari

Pomodoro Arrabiata

### Soup Of The Day

## COURSE 3

Choice Of:

### Dry Aged Strip Steak 14oz

\*\*Skirt Steak 14oz

### Blackened Grilled Salmon

### Frutti Di Mare

Linguine - Shrimps - Scallops - Lobster - Mussels

### Chicken Classico

MARSALA | FRANCAISE | PARMIGIANO | BRUSCHETTA

**Served with Chefs Choice Potatoes & Seasonal Vegetables**

## COURSE 2

Choice Of:

### Fettuccini Bolognese

Tuscan Meat Sauce - Hint of Cream

### Rigatoni Alla Vodka

Cream - Pancetta - Tomato

### Spaghetti Pomodoro

Plum Tomato - Basil

### Meatball 4oz.

Impastata - Pomodoro - Basil

### Crab Cake

Jumbo Lump Crab Meat - Chipotle

### Troffolini

Ricotta - Pear - Truffle Oil

### Mussels Rockafeller

Garlic - Capers - Herbs - Croutons - Pancetta

## DESSERT

Choice Of:

### DIPLOMATICO

Our Twist On A Neapolitan Style Cake

### PROFITEROL

Cream Puff Pastry Dipped In Chocolate

### GELATO

Ask Your Server For Flavors

Menu Subject To Change | Please, No Sharing

\*RAW || This menu may be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certian medical conditions.  
\*\*COOKED TO YOUR LIKING