

ANTIPASTI

RISOTTO 22

Shrimp - Mussels - Clam - Lobster Broth

TROFFOLINI 17

Stuffed Pasta - Pear - Ricotta - Truffle Cream - Pecorino

POLPO 23

Capicola - Red Onion - Red Pepper - Caper Berry

BAKED CLAMS 21

Bread Crumb - Lemon - Butter - Wine

EGGPLANT RIPIENO 18

Parm - Bechamel - Basil - Pecorino

KOBE MEATBALL 26

Pomodoro - Ricotta - Basil

LOBSTER & CAVIAR 47

Crème Fraîche - Crispy Potato Pavé - Citrus Saffron Broth

ANTIPASTO 29

Chef's Selection

CALAMARI FRITTI 19

Spicy Pomodoro

INSALATE

BABY GEM CAESAR 17

Garlic Crouton - Pecorino

WEDGE 17

Applewood Smoked Bacon - Gorgonzola - Grape Tomato - Bleu Cheese

FIG & PROSCIUTTO 21

Baby Spinach - Endive - Cranberry - Mixed Green
Honey Truffle Gorgonzola Crouton - Apple Cider Vinaigrette

BABY ARUGULA 17

Toasted Almond - Dried Cranberry - Goat Cheese
Honey Champagne Vinaigrette

STEAK TARTARE SALAD 25

Ground Filet Mignon - Olive - Tomato Confit - Mixed Greens
Poached Quail Egg - Creamy Horseradish Vinaigrette

POACHED EGG SALAD 18

Smoked Applewood Bacon - Mushrooms - Arugula
Frisse - Mustard Seed - Apple Cider Vinaigrette

*RAW | **COOKED TO LIKING

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food Borne illness, especially if you have certain medical conditions. This menu may be cooked to your liking. Please let your server know about any food allergies.

TRENTO

ITALIAN STEAKHOUSE

PRIMI

TRENTO BUCATINI 29

Fresh Tomato - Prosciutto - Pecorino
Onion - Buffalo Mozzarella - Cream

SEAFOOD SPAGHETTI 37

Shrimp - Scallop - Lobster - Mussel
Spicy Pomodoro

LOBSTER RAVIOLI 37

Lobster - Artichoke Hearts
Corn - Saffron - Cream

FUSILLI BOLOGNESE 31

Bolognese - Soffritto
Cream - Pecorino - Red Wine

HOMEMADE PAPPARDELLE 28

Porcini Dust - Creamy Sauce

PACCHERI PUGLIA 30

Crumbled Sausage - Garlic
Cherry Tomato - Broccoli Rabe
White Wine - Bread Crumb

SHORT RIB RIGATONI 33

Short Rib Ragu - Ricotta
Crispy Onion - Pomodoro

PAPPARDELLE LORENZO 35

Scallop - Shrimp - Crab - Spinach
Cognac - Cream - Tomato

CRUDO

*OYSTERS (6) 22 | (12) 40

*CLAMS (6) 18 | (12) 33

JUMBO SHRIMP (3) 20

POLPO CALAMARI SALAD 25

*TUNA TARTARE 20

CHILLED LOBSTER M/P

*SEAFOOD TOWER (Chef's Selection) M/P

CONTORNI 15

MUSHROOM PECORINO RISOTTO

YUKON GOLD MASHED

ROASTED CAULIFLOWER

BLACK TRUFFLE AU GRATIN POTATO

TRUFFLE MAC & CHEESE
(Add Lobster +13)

PARMIGIANO FRIES

BACON BRUSSELS

BROCCOLI RABE

SECONDI

VEAL CHOP 58

Pounded - Breaded - Pan Fried - Marsala Wine
Mushroom - Artichoke - Cherry Pepper

PORK CHOP 40

Seared - Brie Cheese - Peach - Fig - Red Wine
Balsamic - Artichoke Goat Cheese Ravioli

SCALLOP 52

Risotto - Mushroom - Pecorino - Truffle Oil

SWORDFISH 41

Grilled - Spice Rubbed - Lemon - Roasted Potato
Avocado - Cherry Tomato

SALMON 37

Organic - Scottish - Acorn Squash - Brussels Sprout
Cipollini - Cream - Citrus - Saffron

CHILEAN SEABASS 46

Marechiaro Style - Clam - Mussel - Shrimp

ROASTED BONELESS CORNISH HEN 28

Quattro Formaggi Polenta - Crispy Potato Pavé
Rosemary Chicken Au Jus

CHICKEN CLASSICO 32

CHOICE OF: Parmigiana | Francaise | Marsala | Bruschetta

BISTECCA

*BONE-IN NY STRIP 24oz. 83

Prime - Honey Creek NE - Dry Aged Minimum 34 Days

BONE-IN RIBEYE 24oz. 95

Super Prime Black Angus - Omaha NE - Dry Aged Minimum 34 Days

*PORTERHOUSE 38oz. 140

Prime - Honey Creek NE - Dry Aged Minimum 34 Days

*FILET MIGNON 8oz. 52

Prime Black Angus - Grassfed - Fort Morgan CO

*BONE-IN FILET 85

Prime - Honey Creek NE - Dry Aged Minimum 34 Days

MARINATED SKIRT STEAK 16oz. 50

Herbs - Thyme - Rosemary - Fort Morgan CO

TRENTO BURGER 28

Smoked Applewood Bacon - Onion - Mixed Green Salad
Tempura Onion Rings - Toasted Brioche

Truffle Butter | Béarnaise | Au Poivre | Gorgonzola 6