

TRENTO

ITALIAN STEAKHOUSE

ANTIPASTI

RISOTTO 21

Shrimp - Mussel - Clam - Lobster Broth

TROFFOLINI 16

Stuffed Pasta - Pear - Ricotta
Truffle Cream - Pecorino

POLPO 22

Capicola - Red Onion - Red Pepper - Caper Berry

BAKED CLAMS 19

Bread Crumb - Lemon - Butter - Wine

EGGPLANT RIPIENO 17

Parm - Bechamel - Basil - Pecorino

KOBE MEATBALL 25

Pomodoro - Ricotta - Basil

SEARED TUNA 23

Vegetable - Spicy Cashew - Wasabi

POLENTA 21

Pulled Short Rib - Gruyere - Demi

ANTIPASTO 26

Chefs Selection

CALAMARI FRITTI 18

Spicy Pomodoro

INSALATE

BABY GEM CAESAR 15

Garlic Crouton - Pecorino

WEDGE 16

Slab Bacon - Gorgonzola - Grape Tomato - Bleu Cheese

FIG & PROSCIUTTO 20

Baby Spinach - Endive - Cranberry
Truffle Gorgonzola Crouton
Apple Cider Vinaigrette

BABY ARUGULA 16

Toasted Almond - Cranberry - Goat Cheese
Honey Champagne 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.

PRIMI

BUCATINI 28

Fresh Tomato - Pancetta - Pecorino
Onion - Buffalo Mozzarella

SPAGHETTI 35

Shrimp - Scallop - Lobster
Mussel - Spicy Pomodoro

AGNOLOTTI 35

Lobster - Artichoke Hearts
Corn - Saffron - Cream

FUSILLI 30

Bolognese - Soffritto
Cream - Pecorino - Red Wine

PAPPARDELLE 32

Scallop - Shrimp - Crab
Spinach - Cognac - Cream
Tomato

PACCHERI 29

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

RIGATONI 31

Short Rib - Ricotta
Crispy Onion - Pomodoro
Madera

CRUDO

KING CRAB M|P

CLAM (6) 18 | (12) 33

OYSTER (6) 20 | (12) 35

JUMBO SHRIMP (3) 20

POLPO CALAMARI SALAD 24

TUNA TARTARE 19

CHILLED LOBSTER M|P

SEAFOOD TOWER (chef selection) M|P

CONTORNI 13

MUSHROOM PECORINO RISOTTO

YUKON GOLD MASHED

ROASTED CREAMY CAULIFLOWER

BLACK TRUFFLE AU GRATIN POTATO

MAC & CHEESE

PARMIGIANO FRIES

BACON BRUSSELS

BROCCOLI RABE

SECONDI

VEAL CHOP 52

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

PORK CHOP 39

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

SCALLOP 50

Risotto - Mushroom - Pecorino - Truffle Oil

SWORDFISH 40

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

SALMON 32

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

CHILEAN SEABASS 42

Marechiaro Style - Clam - Mussel - Shrimp

CHICKEN CLASSICO 30

Choice of: Parmigiana | Francaise | Marsala | Bruschetta

BISTECCA

BONE-IN NY STRIP 24oz 75

Prime - Honey Creek NE
Dry Aged Minimum 34 Days

BONE-IN RIBEYE 24oz 85

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

PORTER HOUSE 38oz 120

Prime - Honey Creek NE - Dry Aged Minimum 34 Days

FILET MIGNON 8oz 45

Prime Black Angus - Grassfed - Fort Morgan CO

BONE-IN FILET 70

Prime - Honey Creek NE - Dry Aged Minimum 34 Days

WAGYU 6oz 100

Japanese - A5 - LIC #1030 - BMS 12
Hyogo Prefecture

MARINATED SKIRT STEAK 16oz 48

Herbs - Thyme - Rosemary - Fort Morgan CO

Truffle Butter | Béarnaise | Au Poivre | Gorgonzola 6