

TRENTO

ITALIAN STEAKHOUSE

LUNCH MENU

WEEKDAYS 11:30AM - 3:30PM

APPETIZER

TROFFOLINI <i>Ricotta - Pear - Truffle Oil</i>	17
CALAMARI FRITTI <i>Pomodoro Arrabbiata</i>	19
KOBE MEATBALL <i>Pomodoro - Ricotta - Basil</i>	25
EGGPLANT RIPIENO <i>Three Cheese Stuffed Eggplant - Pomodoro</i>	17
SLAB BACON <i>Artichoke - Goat Cheese Baby Ravioli - Onion Cherry Tomato - Red Wine Sauce</i>	19
MUSSELS <i>Choice of: Rockefeller OR Spicy Marinara</i>	19
BAKED CLAMS <i>Seasoned Breadcrumbs - Citrus Butter - White Wine</i>	20
OYSTERS	(6) 22 (12) 40

SOUP

LOBSTER BISQUE 14 | ZUPPA DEL GIORNO 12

SALAD

ADD PROTEIN Chicken +6 Skirt Steak +15
Salmon +15 Shrimp +12

WEDGE <i>Applewood Smoked Bacon - Gorgonzola Grape Tomato - Blue Cheese</i>	17
BABY ARUGULA <i>Toasted Almond - Sundried Cranberry - Goat Cheese Honey Champagne Vinaigrette</i>	17
FIG & PROSCIUTTO <i>Baby Spinach - Endive - Mixed Green - Dried Cranberry Honey Truffle Gorgonzola Crouton - Cherry Wine Vinaigrette</i>	21
AVOCADO COBB SALAD <i>Corn - Cucumber - Egg - Tomato - Bacon - Endive Mixed Greens Blue Cheese Crumble - Balsamic Vinaigrette</i>	16
VEGETABLE QUINOA SALAD <i>Sliced Avocado - Tomato Wedges Grilled Blackened Shrimp - Fresh Ginger Teriyaki Sauce</i>	22
GOLDEN BEET & GOAT CHEESE SALAD <i>Mixed Greens - Dried Cranberries - Candied Walnuts Balsamic Drizzle</i>	15
** BABY SPINACH SKIRT STEAK SALAD <i>Slab Bacon - Egg - Mushroom - Candied Walnuts Balsamic Vinaigrette</i>	24
STEAK TARTARE SALAD <i>Ground Filet Mignon - Olive - Tomato Confit - Mixed Greens Poached Quail Egg - Creamy Horseradish Vinaigrette</i>	25
POACHED EGG SALAD <i>Smoked Applewood Bacon - Mushrooms - Arugula Frisse - Mustard Seed - Apple Cider Vinaigrette</i>	18

ANTIPASTO

CHEF'S SELECTION 25

Served with Assortment of Marinated and Pickled:
Meats | Cheese | Fruits | Vegetables

SANDWICH

** TRENTO BURGER <i>Caramelized Mushroom - Caramelized Onion French Fries - Add Bacon +2</i>	19
CHICKEN BURGER <i>Marble Blue Cheese - Avocado - Mushroom Caramelized Onions - French Fries - Add Bacon +2</i>	19
GRILLED CHICKEN PANINI <i>Broccoli Rabe - Roasted Peppers - Fresh Mozzarella Balsamic Reduction - French Fries</i>	18
TURKEY AVOCADO CLUB PANINI <i>Provolone - Bacon - Tomato - Red Onion - French Fries</i>	17
FILET MIGNON PANINI <i>Crispy Onion - Bacon - Provolone Truffle Butter - French Fries</i>	19
BLACKENED SWORDFISH PANINI <i>Oven Dried Tomato - Baby Arugula - Caramelized Onion Spinach Artichoke Spread - French Fries</i>	21
SMOKED ITALIAN PANINI <i>Sweet & Spicy Sopressata - Smoked Ham - Salami Fresh Mozzarella - Caramelized Onion Cherry Peppers - BBQ - French Fries</i>	19

PASTA

Pasta is made fresh in house daily
Whole Wheat & Gluten Free Available

TRENTO BUCATINI <i>Cream - Prosciutto - Tomato - Buffalo Mozzarella - Onion</i>	25
SHORT RIB RIGATONI <i>Short Rib - Ricotta - Crispy Onion - Pomodoro Au Poivre Demi Glaze</i>	28
RIGATONI FILET TIPS PRIMAVERA <i>Broccoli - Asparagus - Spinach - Tomatoes Au Poivre Sauce</i>	28
CIOPPINO RISOTTO <i>Shrimp - Clams - Mussel - Tomato - Saffron Broth</i>	28
HOMEMADE PAPPARDELLE <i>Porcini Dust - Creamy Sauce</i>	25
CHEESE RAVIOLI <i>Vodka Sauce - Prosciutto - Cream - Tomato</i>	25
SPAGHETTI AND MEATBALLS <i>Tomato Sauce and Trento's Meatballs</i>	28
FUSILLI BOLOGNESE <i>Bolognese - Soffritto - Cream - Pecorino - Red Wine</i>	28
PACCHERI PUGLIA <i>Crumbled Sausage - Cherry Tomato - Broccoli Rabe Garlic White Wine Sauce - Bread Crumb</i>	25

BUTCHER'S BLOCK

DRY-AGED AND BUTCHERED IN-HOUSE

FILET MIGNON 8oz <i>Prime Black Angus - Grass Fed - Fort Morgan CO</i>	52
BONE-IN NEW YORK STRIP 16oz <i>Prime - Honey Creek NE - Dry Aged Minimum 34 Days</i>	83
SKIRT STEAK 16oz <i>Herbs - Thyme - Rosemary - Fort Morgan CO</i>	50
BONE IN RIBEYE 24oz <i>Super Prime Black Angus - Omaha NE Dry Aged Minimum 34 Days</i>	95
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Truffle Butter Béarnaise Au Poivre Gorgonzola 6	

ENTRÉE

SWORDFISH <i>Blackened - Lemon Roasted Marble Potato Avocado - Cherry Tomato Salsa</i>	40
GRILLED SALMON <i>Vegetable Quinoa - Avocado</i>	32
VEAL SALTIMBOCCA <i>Black Truffle Risotto - Portobello Mushroom Heirloom Tomato - Marsala Wine Sauce</i>	28
ROASTED BONELESS CORNISH HEN <i>Quattro Formaggi Polenta - Crispy Potato Pavé Rosemary Chicken Au Jus</i>	28
GRILLED CHICKEN PAILLARD <i>Baby Arugula - Cherry Tomatoes - Grilled Vegetables Capers - Tomato Sauce</i>	24
GRILLED VEAL PAILLARD <i>Prosciutto di Parma - Mixed Green - Caper - Tonnat</i>	28

CLASSICS

CHICKEN 25 VEAL CUTLET 28
 PARMIGIANA | FRANCAISE | MARSALA | BRUSCHETTA
 SERVED WITH A SIDE OF PASTA

SIDES 15	Broccoli Rabe	Asparagus
	Mashed Potato	Pasta Pomodoro
	Parmigiano Truffle Fries	Sautéed Mushrooms
	Spinach Creamed OR Sautéed	Truffle Mac N' Cheese
	Mushroom Truffle Risotto	Seasonal Vegetables
	Broccoli Florets	Bacon Brussels

No Antibiotic, Cage Free, All Natural Chicken, Veal & Steak
 Raised with Vegetarian Diet - USDA Certified

*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.