

# TRENTO

## Lunch MENU

WEEKDAYS  
11:30pm - 3:30pm



### APPETIZERS

<b>Troffolini</b> <i>Ricotta - Pear - Truffle Oil</i>	16
<b>Calamari Fritti</b> <i>Pomodoro Arrabbiata OR Fio Diavolo - Cherry Peppers Red Pepper Flakes</i>	18
<b>Polpo</b> <i>Capicola - Red Onion - Red Pepper - Caper Berry</i>	21
<b>Seared Pepper Tuna</b> <i>Vegetable Sltiy Fry - Spicy Cashews - Pickled Ginger Wasabi Drizzle</i>	20
<b>Kobe Beef Meatball</b> <i>Impastata - Pomodoro - Basil</i>	24
<b>Eggplant Ripieno</b> <i>Three Cheese Stuffed Eggplant - Pomodoro</i>	17
<b>Grilled Slab Bacon</b> <i>Artichoke - Goat Cheese Baby Ravioli - Onion Cherry Tomato - Red Wine Sauce</i>	17
<b>Mussels</b> <i>Choice of: Rockefeller OR Spicy Marinara</i>	19
<b>Baked Clams Oreganata</b> <i>Seasoned Breadcrumb - Citrus Butter - White Wine</i>	19
<b>Polenta</b> <i>Gruyere - Short Rib - Demi</i>	21

### Soups

Lobster Bisque - 14 | Zuppa di Giorno - 12

### ANTIPASTO

CHEF'S SELECTION - 23

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

### SALAD

<b>ADD PROTEIN</b>	Chicken: + \$6 Salmon: + \$10	Skirt Steak: + \$10 Shrimp: + \$10
<b>Wedge</b> <i>Applewood Smoked Bacon - Gorgonzola Grape Tomato - Blue Cheese Dressing</i>	14	
<b>Baby Arugula</b> <i>Toasted Almond - Sundried Cranberry - Goat Cheese Honey Champagne Vinaigrette</i>	15	
<b>Fig &amp; Prosciutto</b> <i>Baby Spinach - Endive - Mixed Green Sundried Cranberry - Truffle Gorgonzola - Croutons Honey - Cherry Wine Vinaigrette</i>	18	
<b>Avocado Cobb Salad</b> <i>Corn - Cucumber - Egg - Tomato - Bacon - Endive Mixed Greens - Blue Cheese Crumble Balsamic Vinaigrette</i>	14	
<b>Vegetable Quinoa Salad</b> <i>Sliced Avocado - Tomato Wedges Grilled Blackened Shrimp - Fresh Ginger Teriyaki Sauce</i>	22	
<b>Golden Beet &amp; Goat Cheese Salad</b> <i>Mixed Greens - Dried Cranberries - Candied Walnuts Balsamic Drizzle</i>	12	
<b>** Baby Spinach Skirt Steak Salad</b> <i>Slab Bacon - Egg - Mushroom - Candied Walnuts Balsamic Vinaigrette</i>	24	

\*\*RAW  
\*\*COOKED TO LIKING  
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 certain medical conditions.

### SANDWICH

<b>** Trento Burger</b> <i>Caramelized Mushroom - Caramelized Onion With Fresh Fries +\$2 Add Bacon</i>	18
<b>Fresh Ground Chicken Burger</b> <i>Slab Bacon - Marble Blue Cheese - Avocado Spread Caramelized Onions - Mushrooms - With Fresh Fries</i>	17
<b>Grilled Chicken Panini</b> <i>Broccoli Rabe - Roasted Peppers - Fresh Mozzarella Balsamic Reduction - With Fresh Fries</i>	16
<b>Turkey Avocado Club Panini</b> <i>Provolone - Bacon - Tomato - Red Onion - With Fresh Fries</i>	16
<b>Filet Mignon Panini</b> <i>Crispy Onion - Bacon - Provolone - Truffle Butter With Fresh Fries</i>	18
<b>Blackened Swordfish Panini</b> <i>Oven Dried Tomato - Baby Arugula - Caramelized Onion Spinach Artichoke Spread - With Fresh Fries</i>	17
<b>Smoked Spicy BBQ Italian Panini</b> <i>Sweet &amp; Spicy Sopressata - Smoked Ham - Salami Fresh Mozzarella - Caramelized Onion - Cherry Peppers With Fresh Fries</i>	18



### BUTCHER'S BLOCK



DRY AGED & BUTCHERED  
IN HOUSE

<b>Petit Filet Mignon 8oz</b> <i>Prime Black Angus - Grass Fed - Fort Morgan CO</i>	42
<b>New York Strip 16oz</b> <i>Prime - Honey Creek NE - Dry Aged Minimum 34 Days</i>	46
<b>Porter House 35oz</b> <i>Prime - Honey Creek NE - Dry Aged Min 34 days</i>	74
<b>Skirt Steak 16oz</b> <i>Herbs - Thyme - Rosemary - Fort Morgan CO</i>	42
<b>Bone In Ribeye 20oz</b> <i>Super Prime Black Angus - Omaha NE - Dry Aged</i>	68
<b>Bone In Filet 14oz</b> <i>Prime - Honey Creek NE - Aged Min 34</i>	65
<b>Wagyu 6oz</b> <i>Japanese - A5 - LIC # 1030 - BMS 12 Hyogo Prefecture</i>	95

### Classics

 CHICKEN - 25  VEAL - 49

PARMIGIANA | FRANCAISE | MARSALA | BRUSCHETTA  
SERVED WITH A SIDE OF PASTA

<b>Grilled Chicken Paillard</b> <i>Baby Arugula - Cherry Tomatoes - Grilled Vegetables Capers - Tonnato Sauce</i>	20
<b>Grilled Veal Paillard</b> <i>Prosciutto di Parma - Mixed Greens - Capers - Tonnato</i>	25
<b>Stir Fry Filet Mignon Primavera</b> <i>Seared Filet Mignon Tips - Broccoli - Asparagus - Spinach Tomato - Au Poivre Sauce</i>	23
<b>Shrimp Antipasto</b> <i>Grilled Shrimp - Prosciutto di Parma - Marinated Eggplant Olives - Fresh Mozzarella - Crostini</i>	22

NO ANTIBIOTIC CAGE FREE ALL NATURAL chicken, veal and steaks.  
RAISED WITH VEGETARIAN DIET. USDA CERTIFIED.



### PASTA

pasta is made  
in house  
fresh daily

WHOLE WHEAT  
GLUTEN FREE  
available upon  
request

<b>Short Rib</b> <i>Rigatoni - Ricotta - Crispy Onion - Pomodoro - Au Poivre Demi Glaze</i>	31
<b>Lobster Agnolotti</b> <i>Lobster Bits - Artichoke Hearts - Corn - Saffron Cream</i>	33
<b>Frutti Di Mare</b> <i>Linguine - Shrimp - Scallop - Lobster - Mussel Spicy Marinara</i>	35
<b>Pappardelle Lorenzo</b> <i>Scallop - Shrimp - Crab Meat - Cognac - Spinach Cream - Tomato</i>	31
<b>Fusilli Bolognese</b> <i>Tuscan Meat Sauce - Hint of Cream</i>	28
<b>Bucatini</b> <i>Cream - Prosciutto - Tomato - Mozzarella</i>	28
<b>Paccheri Italia</b> <i>Crumbled Sausage - Cherry Tomato - Broccoli Rabe Garlic White Wine Sauce - Bread Crumbs</i>	29

### RAW BAR



<b>East Coast Oysters</b>	(6) 20	(12) 35
<b>Little Neck Clams</b>	(6) 18	(12) 33
<b>Jumbo Shrimp Cocktail</b>		18
<b>Stone Crab Claw</b>		M   P
<b>Antipasto Di Mare</b>		M   P
<b>Tuna Tartare</b> <i>Avocado - Crispy Garlic - Black Olive Dressing</i>		19

### ENTREE

<b>Scallops</b> <i>Risotto - Mushroom - Pecorino Romano - Truffle Oil</i>	40
<b>Swordfish</b> <i>Blackened - Lemon Roasted Marble Potato - Avocado Cherry Tomato Salsa</i>	38
<b>Chilean Sea Bass</b> <i>Marechiaro Style - Clams - Mussels - Shrimp</i>	40
<b>Cioppino Risotto</b> <i>Shrimp - Clams - Mussels - Tomato - Saffron Broth</i>	36
<b>Blackened Salmon</b> <i>Vegetable Quinoa Salad - Fraise &amp; Spinach Pickled Red Onion - Citrus Olive Oil</i>	29
<b>Grilled Salmon</b> <i>Crab Meat &amp; Tomato Risotto - Marechiaro Sauce</i>	32
<b>Veal Chop</b> <i>Thin Pounded - Breaded - Pan Fried - Marsala Wine Mushroom - Artichoke - Cherry Pepper</i>	50
<b>French Cut Prime Pork Chop</b> <i>Seared - Brie Cheese - Grilled Peach - Fresh Figs Red Wine Balsamic - Artichoke Goat Cheese Ravioli</i>	39

all sides 13

### SIDES

Broccoli Rabe	Truffle Au Gratin Potato
Mashed Potato	Pasta Pomodoro
Parmigiano Truffle Fries	Sautéed Mushrooms
Spinach Creamed OR Sautéed	Mac & Cheese
Mushroom Truffle Risotto	Seasonal Vegetables
Creamy Roasted Cauliflower	Brussel Sprouts