

Salad

BABY ARUGULA SALAD

Toasted Sliced Almond - Sundried Cranberry - Goat Cheese Honey
Champagne Vinaigrette
1/2 Tray \$55.00 / Full Tray \$100.00

WEDGE SALAD

Applewood Smoked Bacon - Gorgonzola - Vine Tomato Blue Cheese
Dressing
1/2 Tray \$55.00 / Full Tray \$100.00

HOUSE SALAD

Tomato - Cucumber - Bell Pepper - Onion - Olive - Celery - Mixed
Greens - Balsamic Vinaigrette
1/2 Tray \$45.00 / Full Tray \$80.00

BABY KALE SALAD

Avocado - Grape Tomato - Jumbo Bacon and Cherry Pepper
Croutons - Caesar
1/2 Tray \$60.00 / Full Tray \$110.00

BEET AND GOAT CHEESE

Arugula - Candied Walnuts - Sundried Cranberries
1/2 Tray \$55.00 / Full Tray \$100.00

SEAFOOD SALAD

Crudo Style - Citrus Olive Oil
1/2 Tray \$90.00 / Full Tray \$170.00

TOMATO AND MOZZARELLA

Basil - Balsamic - E.V.O.O
1/2 Tray \$70.00 / Full Tray \$130.00

ADD CHICKEN / SHRIMP

1/2 Tray \$30.00 / Full Tray \$50.00

Appetizers

MUSSELS

Red Or White / Any Style
1/2 Tray \$75.00 / Full Tray \$130.00

FRIED CALAMARI

Pomodoro Arrabiata
1/2 Tray \$75.00 / Full Tray \$130.00

EGGPLANT

Three Cheese Stuffed - Pomodoro - Mozzarella
1/2 Tray \$70.00 / Full Tray \$120.00

COLD ANTIPASTO

Artichoke Hearts - Cherry Tomato - Olives - Prosciutto - Salami -
Roasted Pepper - Cantaloupe - Fig - Buffalo Mozzarella
1/2 Tray \$80.00 / Full Tray \$150.00

BUFFALO WINGS

Celery - Blue Cheese - Buffalo Sauce
1/2 Tray \$75.00 / Full Tray \$130.00

Hors d' oeuvres

3 Dozen Minimum

SHRIMP COCKTAIL \$3.00 EACH

Cocktail Sauce - Lemon Wedges

STUFFED MUSHROOMS \$3.00 EACH

Seasoned Breadcrumb - Applewood Smoked Bacon - E.V.O.O

MINI CRAB CAKES \$3.00 EACH

Jumbo Lump Crab Meat - Chipotle Sauce

MINI MEATBALLS \$3.00 EACH

Kobe Beef - Pomodoro - Impastata - Basil

BAKED CLAMS OREGANATA \$3.00 EACH

Seasoned Breadcrumb - Lemon - E.V.O.O

BLACK TRUFFLE RISOTO BALLS \$3.00 EACH

Rice - Onion - White Wine - Black Truffle

Pasta

BOLOGNESE

Tuscan Meat Sauce - Hint of Cream
1/2 Tray \$65.00 / Full Tray \$110.00

PRIMAVERA

Sautéed Vegetables - Hint of Cream
1/2 Tray \$65.00 / Full Tray \$110.00

ALLA VODKA

Sautéed Onions - Prosciutto - Vodka Sauce
1/2 Tray \$65.00 / Full Tray \$110.00

SHORT RIB RAGOUT

Rigatoni - Ricotta - Crispy Onion - Pomodoro Au Poivre Demi Glaze
1/2 Tray \$85.00 / Full Tray \$150.00

GARLIC CLAM SAUCE

White or Red
1/2 Tray \$75.00 / Full Tray \$130.00

POMODORO

Plum Tomato - Basil
1/2 Tray \$55.00 / Full Tray \$80.00

MEATBALL

Kobe Beef - Marinara - Basil
1/2 Tray \$55.00 / Full Tray \$100.00

CARBONARA

Egg - Cheese - Pancetta
1/2 Tray \$55.00 / Full Tray \$110.00

FETTUCINI LORENZO

Scallops - Shrimp - Crab Meat - Cognac - Spinach Cream - Tomato
1/2 Tray \$90.00 / Full Tray \$170.00

POLLO CAPRESE

Tomato - Garlic - Mozzarella - Basil - Sautéed Chicken
1/2 Tray \$70.00 / Full Tray \$130.00

FIorentina

Spinach - Onion - Mushroom - Marsala Wine - Breaded Chicken
1/2 Tray \$70.00 / Full Tray \$130.00

SAUSAGE AND BROCCOLI RABE

Garlic - Chili Pepper Flakes - E.V.O.O
1/2 Tray \$70.00 / Full Tray \$130.00

BLACK TRUFFLE MAC AND CHEESE

Black Truffle Cheese - Breadcrumb
1/2 Tray \$60.00 / Full Tray \$110.00

LASAGNA

Tuscan Meat Sauce - Impastata - Béchamel - Pomodoro
1/2 Tray \$70.00 / Full Tray \$130.00

CHEESE RAVIOLI

Made In House - Three Cheese - Pomodoro
1/2 Tray \$70.00 / Full Tray \$130.00

LOBSTER RAVIOLI

Made In House - Lobster Saffron Broth - Artichoke - Peas
1/2 Tray \$95.00 / Full Tray \$180.00

SHORT RIB RAVIOLI

Made In House - Truffle Cream Sauce
1/2 Tray \$95.00 / Full Tray \$180.00

BAKED ZITI

Impastata - Pomodoro - Mozzarella
1/2 Tray \$70.00 / Full Tray \$130.00

TROFFOLINI

Ricotta - Pear - Truffle Oil - Cream
1/2 Tray \$90.00 / Full Tray \$170.00

RAFFAELE

Sautéed Chicken - Garlic Wine Sauce - Broccoli
1/2 Tray \$70.00 / Full Tray \$130.00

Pasta Choice

Penne, Spaghetti, Linguine, Rigatoni, Farfalle, Fettuccine
+\$10.00 1/2 TRAY / +\$20.00 FULL TRAY: GLUTEN-FREE PASTA,
WHOLE WHEAT PASTA

Entrees

VEAL PARMIGIANA

Pomodoro - Pecorino Romano - Mozzarella

1/2 Tray \$100.00 / Full Tray \$185.00

VEAL MARSALA

Mushroom - Shallot - Marsala Wine

1/2 Tray \$100.00 / Full Tray \$185.00

VEAL FRANCAISE

White Wine - Citrus Butter

1/2 Tray \$100.00 / Full Tray \$185.00

VEAL MILANESE

Breaded - Arugula - Cherry Tomato - Prosciutto - E.V.O.O

1/2 Tray \$100.00 / Full Tray \$185.00

VEAL BRUSCHETTA

Fresh Mozzarella - Tomato - Basil - Red Onion - Balsamic Reduction

1/2 Tray \$100.00 / Full Tray \$185.00

CHICKEN SCARPARELLO

Parsley - Peppers - Garlic - Onion - White Wine

1/2 Tray \$85.00 / Full Tray \$160.00

CHICKEN FRANCAISE

White Wine - Citrus Butter Sauce

1/2 Tray \$85.00 / Full Tray \$160.00

CHICKEN MARSALA

Mushroom - Shallot - Marsala Wine

1/2 Tray \$85.00 / Full Tray \$160.00

CHICKEN PARMIGIANA

Pomodoro - Pecorino Romano Cheese - Mozzarella

1/2 Tray \$85.00 / Full Tray \$160.00

CHICKEN BRUSCHETTA

Fresh Mozzarella - Roma Tomato - Basil - Red Onion - Balsamic Reduction

1/2 Tray \$85.00 / Full Tray \$160.00

CHICKEN WITH VEGETABLES

Season Vegetables - Grilled Chicken - E.V.O.O - Garlic

1/2 Tray \$85.00 / Full Tray \$160.00

CHICKEN PICCATA

Capers - Parsley - Citrus Wine

1/2 Tray \$85.00 / Full Tray \$160.00

SHRIMP FRA DIAVOLO

Garlic - Cherry Peppers - Tomato - White Wine - Basil

1/2 Tray \$115.00 / Full Tray \$220.00

SHRIMP PARMIGIANA

Pomodoro - Mozzarella

1/2 Tray \$115.00 / Full Tray \$220.00

SHRIMP LIMONCELLO

White Wine - Citrus Butter Sauce - Limoncello

1/2 Tray \$115.00 / Full Tray \$220.00

BLACKENED SALMON

Paprika - Cayenne - Thyme - Oregano - E.V.O.O

1/2 Tray \$110.00 / Full Tray \$200.00

GRILLED SALMON

Lemon - White Wine - Caper

1/2 Tray \$110.00 / Full Tray \$200.00

FRUTTI DI MARE

Chili Flakes - Garlic - Mussels - Shrimp - Scallops - Calamari

1/2 Tray \$110.00 / Full Tray \$200.00

SAUSAGE AND PEPPERS

Mixed Peppers - Onions - Sweet or Spicy

1/2 Tray \$90.00 / Full Tray \$170.00

VEAL OSSO BUCCO

M/P

Sides

BROCCOLI

1/2 Tray \$55.00 / Full Tray \$100.00

SPINACH

1/2 Tray \$40.00 / Full Tray \$70.00

BROCCOLI RABE

1/2 Tray \$60.00 / Full Tray \$110.00

MASHED POTATO

1/2 Tray \$45.00 / Full Tray \$80.00

QUINOA

1/2 Tray \$45.00 / Full Tray \$80.00

RISOTTO

1/2 Tray \$45.00 / Full Tray \$80.00

SAUTÉED MUSHROOM

1/2 Tray \$50.00 / Full Tray \$90.00

LEMON ROASTED POTATO

1/2 Tray \$45.00 / Full Tray \$80.00

PARMIGIANO TRUFFLE FRIES

1/2 Tray \$55.00 / Full Tray \$100.00

Dessert

NAPOLEON CAKE

\$74

3 Dozen Minimum

PROFITEROL

\$2.50 EACH

RAINBOW

\$3.50 EACH

CANNOLI

\$3.50 EACH

TRENTC

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