

# TRENTO

ITALIAN STEAKHOUSE

*Four Course Sunday Menu \$59.95*

## Antipasti

Choice of

### BABY ARUGULA SALAD

*Toasted Almond - Dried Cranberries - Goat Cheese  
Honey Champagne Vinaigrette*

### BEET & GOAT CHEESE SALAD

*Artisan Lettuce - Golden Beets - Goat Cheese  
Roasted Walnuts - Balsamic*

### WEDGE SALAD

*Iceburg Lettuce - Slab Bacon - Gorgonzola  
Bleu Cheese - Cherry Tomato*

### SOUP OF THE DAY

## SECONDI

Choice of

### MARINATED SKIRT STEAK \*

*Grass Fed - Fort Morgan CO*

### PETIT FILET MIGNON \*

*Grass Fed - Fort Morgan CO*

### DRY AGED NEW YORK STRIP\* (+\$5)

*Prime - Honey Creek NE - Aged Min 34 Days*

### SCOTTISH SALMON

*Acorn Squash - Citrus Saffron Cream*

### GRILLED SWORDFISH (+\$5)

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

### RISOTTO DI MARE

*Shrimp - Clams - Mussels - Lobster Broth*

### CHICKEN CLASSICO Choice of:

*Parmigiana | Francaise | Marsala | Bruschetta*

### - CONTORNI -

YUKON GOLD MASHED *or* MUSHROOM RISOTTO  
SEASONAL VEGETABLES *or* TRUFFLE FRIES

## PRIMI

Choice of

### FUSILLI BOLOGNESE

*Tuscan Meat Sauce - Cream*

### RIGATONI ALLA VODKA

*Cream - Pancetta - Tomato*

### PORCINI PAPPARDELLE

*Dried Porcini - Cream - Pecorino*

### KOBE MEATBALL 4oz

*Pomodoro - Ricotta - Basil*

### BAKED CLAMS

*Seasoned Bread Crumb- Lemon  
Butter - Wine*

### FRIED CALAMARI

*Pomodoro Arrabiata*

## DOLCE

Choice of

### DIPLOMATICO

*Our twist on a Neapolitan Style Cake*

### CHOCOLATE LAYERED CAKE

*Chocolate Mousse - Dark Chocolate - Almonds*

### GELATO (1 SCOOP)

*Vanilla - Chocolate - Strawberry*

### CANNOLI

*Ricotta - Chocolate Chip*

NO SUBSTITUTIONS | NO SHARING | NO LARGE PARTIES  
MENU + PRICING SUBJECT TO CHANGE