

# TRINITY RESTAURANT

## Dinner Menu

### APPETIZERS

#### HOMEMADE BUTTERNUT SQUASH RAVIOLI

Sage | Lemon | Brown Butter | \$8.00

#### STEAMED MUSSELS

Spicy Tomato Basil Sauce | Extra Virgin Olive Oil | \$10.00

#### COD FISH "CAKE"

Baby Bok Choy | Soy Ginger Sauce | \$10.00

#### OVEN ROASTED MARINATED ARTICHOKE

Creamy Goat Cheese Stuffing | Herbed Italian Breadcrumbs | \$8.50

#### HOMEMADE RICOTA

Italian Honey | Sea Salt | Fresh Herbs | Pugliese Bread | \$7.00

#### SAUTEED ZUPPA DEL CALAMARI

Olive Oil | Fresh Garlic | Capers | Chopped Tomatoes | White Wine Sauce | \$11.00

#### CLASSIC ANTIPASTI

Imported Salami | Marinated Artichoke Hearts |

Porcini Peppers | Olives | Fontana Cheese | Eggplant | Parma Prosciutto | \$14.00

#### FRIED CALAMARI

Cherry Peppers | Homemade Marinara | \$9.00

#### GARLIC BREAD

Freshly Baked Italian Bread | Garlic Butter | Mozzarella Cheese | \$5.00

#### GRILLED GARLIC TOAST CROSTINI

Shrimp | Grape Tomato Salad | \$9.00

### Soups & Salads

#### TUSCAN BEAN SOUP

Beans | Assorted Vegetables | Tomatoes | Fresh Herbs |

Cup \$4.00 | Bowl \$5.50

#### INSALATA VERDE

Organic House Greens | Olive Oil | Red Wine Vinegar | Fresh Fruit |

Grape Tomatoes | \$ 7.00

#### SALAD A LA GREQUE

Imported Feta | Fresh Tomatoes | Cucumber | Calamata Olives | Red

Onion | Pepperoncini | Leafy Romaine | Red Wine Vinaigrette | \$ 7.00

#### BLACKENED CHICKEN

Organic House Greens | Fresh Mozzarella | Roasted Eggplant | Balsamic

Vinaigrette | \$10.00

#### SALAD DRESSINGS

Roasted Garlic Vinaigrette

Red Wine Vinegar

Balsamic Vinaigrette

Creamy Ranch

Homemade Caesar

#### SALADS SERVED WITH

HOMEMADE BREAD

#### ARUCULLA AND SPINACH

Baby Leaf Spinach | Arugula | Shaved Fennel | Freshly Squeezed Lemon

Juice | Shaved Parmesan Cheese | \$ 7.00

#### MUSTARD GLAZED SALMON SALAD

Mixed Greens | Roasted Peppers | Hard Boiled Egg | Green Beans |

Potatoes | \$ 14.95

#### CAPRESE

Vine Ripened Tomatoes | Fire Roasted Red Peppers | Fresh Mozzarella |

Olive Oil | \$ 8.50

#### CAESAR SALAD

Romaine Lettuce | Garlic Croutons | Romano Cheese | Homemade Caesar

Dressing | \$7.00

#### ADD TO ANY SALAD

Grilled Chicken | \$ 3.00 | | Shrimp | \$ 5.00 | | Salmon | \$ 7.00

### MEATS & POULTRY

#### HALF ROASTED CHICKEN

Broccoli | Garlic Mashed Potatoes |

Pan Sauce | \$ 19.00

#### FILET MIGNON

Roasted Potatoes | Broccoli Rabe | Fresh Garlic |

Shallots | Red Wine Reduction | \$ 26.00

#### LAMB SHANK "OSO BUKO"

Creamy Goat Cheese Polenta | Grilled Asparagus |

Pan Juices | \$ 26.00

### CLASSICS

#### LASAGNA

Pasta Layers | Ricotta Cheese | Hamburger | Sausage |

\$15.00

#### CHICKEN PARMIGIANA

Marinara | Homemade Breadcrumbs | Mozzarella

Cheese | \$18.00

#### EGGPLANT PARMIGIANA

Marinara | Homemade Breadcrumbs | Mozzarella

Cheese | \$15.00

### ENTREES

#### PASTA

#### PENNE CON VERDURE

Penne Pasta | Seasoned Vegetables | Hint of Marinara | \$ 15.00

#### BOLOGNESE

Rigatoni | Homemade Italian Meat Sauce | Fresh Ricotta | \$ 15.00

#### ORRECHIETTE

Sweet Italian Sausage | Broccoli Rabe | Hot Cherry Peppers |

Fresh Garlic | \$16.00

#### SPICY CHICKEN GORGONZOLA

Grilled Chicken | Broccoli | Peppers | Chili Flakes | Creamy

Gorgonzola Sauce | Farfalle Pasta | \$17.00

#### SPAGETTI PESTO

Roasted Tomatoes | Grana Padano | Pine Nuts | \$ 18.00

#### PENNE ALLA VODKA

Creamy Vodka Sauce | Spinach | \$16.00 | | Add chicken \$2.00

#### GNOCCHI

Cream Sauce | Arugula | Grana Padano cheese | \$ 15.00

### SEAFOOD

#### TRADITIONAL PAELLA

Mussels | Calamari | Clams | Shrimp | Chorizo | Seafood

Broth | Saffron Rice | \$ 27.00

#### SEA SCALLOPS

Truffle Mashed Potatoes | Haricots Verts | Red Wine

Ginger Sauce | \$ 22.00

#### SWORDFISH

Roasted Potatoes | Eggplant Camponata | Lime Vinaigrette

| \$ 26.00

#### SPICED ATLANTIC SALMON

Horseradish | Mashed Potatoes | Sautéed Spinach |

Red Pepper Sauce | \$ 22.00

#### GARLIC ROCK SHRIMP

Linguine | Tomatoes | Onions | Capers | Peas | Parma

Prosciutto | Lemon Wine Sauce | \$ 18.00

All Entrees Are Served With Infused Olive Oil & Freshly Baked Bread

### GOURMET PIZZA

#### SPICY CHICKEN GORGONZOLA

Grilled Chicken | Gorgonzola | Sautéed Onions | \$ 14.00

#### MARGHERITA

Vine Ripened Tomatoes | Fresh Mozzarella | Oregano | Basil | Garlic |

Olive Oil | \$ 13.00

#### EGGPLANT SPECIAL

Roasted Eggplant | Feta Cheese | Olives | Garlic | Olive Oil | \$ 14.00

#### MEXICAN

Spanish Sausage | Onions | Jalapeno Peppers | \$ 13.00

#### RUCOLA PROSCIUTTO

Parma Prosciutto | Arugula | Gorgonzola | Walnuts | Tomato Sauce | \$ 16.00

#### PIZZA BIANKA A LA ROMANA

Caramelized Onions | Bacon | Fresh Thyme | Mozzarella | Romano Cheese |

\$ 13.00

### SIDES

Garlic Mashed Potatoes | \$4.50

Haricot Verts | \$5.00

Sautéed Spinach | \$ 4.50

Broccoli Rabe | \$4.50

Grilled Asparagus | \$7.00



### PIZZA

Mozzarella | \$ 10.00

Toppings | \$ 1.00

Specialty Toppings | \$ 2.00

#### VEGETARIAN

Tomato Sauce | Mozzarella Cheese | Mushrooms | Marinated Eggplant | Zucchini |

Bell Peppers | Broccoli Rabe | Olive Oil | \$ 14.00

#### SHRIMP SCAMPI

Garlic Marinated Shrimp | Oregano | Light Gorgonzola Cheese | Olive Oil | \$ 13.00

#### SPINACH

Deliciously Seasoned Fresh Spinach | Garlic | Mozzarella Cheese | \$12.00

#### ROASTED ZUCCHINI

Ricotta Cheese | Fresh Herbs | Mozzarella Cheese | \$ 12.00

#### CHICKEN BROCCOLI PESTO

Pesto Basted Chicken | Fresh Broccoli | Mozzarella Cheese | \$ 14.00

### TOPPINGS

Pepperoni | Sausage | Mushrooms | Hamburgers | Peppers |

Onions | Tomatoes | Olives | Hot Peppers |

### SPECIALTY TOPPINGS

Chicken | Shrimp | Sun-Dried Tomato | Artichoke Heats

New York Style Crust (Thin Crust) Available Upon Request

Thoroughly cooking meats, poultry seafood, shellfish of egg reduces the risk of food borne illness.

# TRINITY RESTAURANT

## DESSERTS

- Crème Brule | \$5.00  
Luxury Tiramisu | \$5.00  
Black Magic Cake | \$5.00  
Cannoli | \$5.00  
Fresh Fruit Crisp | \$6.00  
Homemade Cookies | \$2.00

## Non Alcoholic

### Beverages

- Coffee \$2.00  
Iced Tea \$2.00  
Tea \$2.00  
Soda \$2.00  
Fruit Juice \$2.00  
Milk Shake \$4.00  
Fresh Squeezed Orange Juice \$4.00

Free Refills | Coffee | Tea | Iced Tea

## Beer

### Bottled

- Miller Light \$4.00  
Bud Light \$3.50  
Michelob Ultra \$4.00  
Heineken \$5.00  
Amstel Light \$ 4.00  
Corona \$3.50  
Palm (Belgium) \$5.00  
Becks \$4.00  
Sam Adams Seasonal \$4.50

## Wine List

### By The Glass

- TERRA ANDINA - DO Valle Central | \$7.00  
KONO (Sauvignon Blanc) - Marlborough | NZ | \$7.00  
ESTANCIA - Napa | CA 2008 | \$9.00  
MONSANTO (Chianti Classico | Ris) - Monsanto | Italy 2008 | \$10.00

### White Wine

#### Chardonnay

- TERRA ANDINA - DO Valle Central | Chile | \$25.00  
MERIDIAN - Santa Barbara | CA | \$25.00  
LANDMARK "Overlook" - Sonoma | CA 2008 | \$50.00  
CHATEAU MONTELENA - Napa Valley | CA 2009 | \$60.00  
KISTLER - Sonoma | CA 2007 | \$105.00

#### Pinot Grigio

- GABBIANO - Veneto | Italy | \$25.00  
ISONZO - Friuli | Italy 2010 | \$35.00

### Other Whites

- PASCAL JOLIVET "SANCERRE" - Loire Valley | France 2010 | \$38.00  
CLOUDY BAY - Marlborough | NZ 2011 | \$55.00  
KONO (Sauvignon Blanc) - Marlborough | NZ | \$28.00  
CHAUTEAU Ste. MICHELLE (Riesling) - Columbia Valley | CA | \$22.00

### Champagne

- MIONETTO BRUT (Prosecco) - Veneto | Italy | NV | \$44.00  
VEUVE CLIQUOT BRUT (Demi Sec) - 375ml | Reims | FR | NV | \$80.00

### Red Wine

#### Pinot Noir

- HOB NOB - Burgundy | FR | \$36.00  
BAILEYANA "Firepeak" - Edna Valley | CA 2008 | \$56.00

#### Cabernet

- ESTANCIA - Napa | CA 2008 | \$36.00  
FAUST ½ - Napa | CA 2008 | \$95.00  
STAG'S LEAPS "Artemis" - Napa | CA 2008 | \$100.00  
CAKEBREAD - Napa | CA 2008 | \$120.00

#### Chianti

- RUFFINO (Il Ducale) - Tuscany | Italy 2009 | \$37.00  
MONSANTO (Chianti Classico | Ris) - Monsanto | Italy 2008 | \$ 38.00  
ARGIONA (Rosso di Montalcino) - Montalcino | Italy 2010 | \$42.00  
ORNELLAIA (Le Volte) - Tuscany | Italy 2010 | \$54.00  
GAJA(Promis) - Tuscany | Italy 2009 | \$75.00  
ORNELLAIA (Cabernet) - Bolgheri | Italy 2006 | \$250.00