

TRINITY RESTAURANT

Lunch 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

SANDWICHES

HOT ROAST BEEF

Sautéed Peppers | Onions | Mushrooms | Cheese |

\$10.00

TAMARI TUNA STEAK

Grilled Tuna | Tamari Ginger Sauce | \$11.00

FRESH SALMON FILET SANDWICH

Pan Seared Salmon | Spicy Chipotle Sauce

\$10.00

SPRING VEGGIES SANDWICH or PANINI

Napa Valley Cabbage | Roasted Eggplant | Roasted

Red peppers | Onions | Mushrooms | Herb Goat

Cheese | \$10.00

GRILLED CHICKEN

Napa Valley Cabbage | Tomatoes | Red Onions |

Horseradish Dijon Spread | \$10.00

AUSTRALIAN LAMB

Oven Roasted Australian Lamb | Red Onions | English

Cucumbers | Herbs | Yogurt Spread | \$11.00

ENTREES

PASTA

PENNE CON VERDURE

Penne Pasta | Seasoned Vegetables | Hint of Marinara | \$ 10.00

BOLOGNESE

Rigatoni | Homemade Italian Meat Sauce | Fresh Ricotta | \$ 10.00

ORRECHIETTE

Sweet Italian Sausage | Broccoli Rabe | Hot Cherry Peppers |

Fresh Garlic | \$11.00

SPICY CHICKEN GORGONZOLA

Grilled Chicken | Broccoli | Peppers | Chili Flakes | Creamy

Gorgonzola Sauce | Farfalle Pasta | \$11.00

SPAGETTI

Fresh Water Mussels | Diced Tomatoes | Olive Oil | \$11.00

PENNE ALLA VODKA

Creamy Vodka Sauce | Spinach | \$10.00 || Add chicken \$2.00

GNOCCHI

Cream Sauce | Arugula | Grana Padano cheese | \$ 12.00

CLASSICS

LASAGNA

Pasta Layers | Ricotta Cheese | Hamburger | Sausage |

\$11.00

SPINACH MANICOTTI

Baby leaf Spinach | Mozzarella Cheese | Homemade

Marinara | \$11.00

CHICKEN PARMIGIANA

Marinara | Homemade Breadcrumbs | Mozzarella Cheese |

\$11.00

EGGPLANT PARMIGIANA

Marinara | Homemade Breadcrumbs | Mozzarella Cheese

|| \$11.00

HOMEMADE RAVIOLI

Roasted Butternut | Sage | Brown Butter | Lemon \$11.00

HOUSE BURGER

Natural Ground Beef | Grilled Onions | Roasted Red

Peppers | Gorgonzola Cheese | \$10.00

CURRY CHICKEN QUESADILLA

Roasted Corns | Black Beans | Red Onions | \$10.00

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

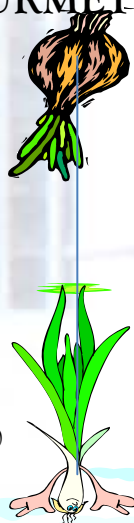
RUCOLA PROSCIUTTO

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

PIZZA BIANKA A LA ROMANA

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

\$ 13.00



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

PIZZA

Mozzarella | \$ 10.00

Toppings | \$ 1.00

Specialty Toppings | \$ 2.00

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.

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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