

Trellis Restaurant

Dinner Menu

Appetizers

- Soup of the day (cup) 5.95, Bowl 9.50*
Grilled polenta w / Portobello mushrooms & diced tomatoes 8.00
Asparagus & wild mushrooms sauté 9.50
Fried peppered Calamari strings, served w/ lemon aioli 9.50
Carpaccio di Venezia: thin sliced raw beef, served w/ diced red onions, capers, parmesan cheese & Dijon mustard sauce 10.95
Steamed Manila clams Provencal w/ garlic toast points 12.95
Sautéed prawns w/ garlic, lemon, white wine & herbs 13.95

Pastas

- Cappellini w/ fresh tomatoes, garlic, basil & extra virgin olive oil 11.95*
Gnocchi al Pomodoro- Potato dumplings w/ garlic & tomato-basil sauce 11.95
Penne pasta w/ Portobello mushroom, broccoli, peas & fresh tomato-herbs sauce 12.95
Susan's downfall (tm): Cheese & herb raviolis w/ Gorgonzola cheese- cream sauce & toasted almonds 15.95
Spaghetti Bolognese- Spaghetti w/ ground meat sauce, served w/ garlic bread 14.95
Rigatoni w/ mild spicy sausage, bell peppers, spinach & tomato-herb sauce 14.95
Fettuccine Carbonara- Fettuccine w/ pancetta, peas & light cream sauce 15.95
Cannelloni: Two savory crepes filled w/ ground roasted veal, & spinach, served w/ provolone cheese & tomato- béchamel sauce 16.95
Spaghetti al pesto w/ grilled chicken filets, sun dried tomatoes & roasted pine nuts 16.95
Linguini w/ fresh manila clams, baby clams, garlic & white wine-lemon sauce & herbs 16.95
Fettuccine w/ sautéed prawns, green peas, diced tomatoes, garlic & extra virgin olive oil 19.95
Fettuccine w/ sautéed fresh Sea scallops, garlic, white wine-lemon sauce & herbs 23.95

Salads

- Mixed green lettuces w/ citrus vinaigrette 5.95*
Endive salad w/ beet, orange & red onion-vinaigrette 8.00
*Caesar salad w/ romaine lettuce, creamy garlic- anchovy dressing
& croutons 9.00*
*Apple & goat cheese salad w/ soybeans, walnuts & lemon-pepper
vinaigrette 9.00*
*Warm spinach salad w/ mushrooms, pancetta, onion- vinaigrette &
toasted almonds 9.95*

Entrees

- Grilled boneless chicken breast w/ lemon- shallot sauce, served w/
grilled polenta 16.95*
*Risotto w/ sautéed chicken filets, shitake mushroom, Sun dried
tomatoes & spinach 17.95*
*Braised Beef Bourguignon, served on bed of sage butter noodles &
pearl onions 17.95*
*Roasted pork tenderloin w/ roasted garlic- wild mushrooms sauce,
served w/ grilled polenta 18.95*
*Vitello alla Parmiggiana, served w/ garlic-linguini & extra virgin
olive oil 20.95*
*Sautéed scaloppini of Veal w/ lemon-caper sauce, served w/ potato
puree & vegetables 21.95*
*Sautéed Tiger Prawns w/ bordelaise sauce, served w/ sautéed
spinach & orzo 20.95*
*Grilled fresh King Salmon w/ chardonnay wine- Sun dried
tomatoes sauce, served w/ basil orzo 20.95*
*Pan seared fresh Sea Scallops w/ Provencal sauce, served w/
mixed vegetables & orzo 23.95*
*Pan seared boneless Sonoma Duck breast w/ an orange- thyme
sauce & grilled polenta 21.95*
*Charbroiled marinated Lamb chops w/ Merlot wine sauce, served w/
potato puree & mixed vegetables 23.95*
*Steak Au poivre- top choice medallions of beef tenderloin w/
cracked black peppercorn crust & Brandy- Cream sauce, served
w/ gratin potatoes 29.95*