

trio

starters

- manila clams: pesto, tomatoes, white wine and butter, grilled ciabatta 12.00
- rosemary flatbread: goat cheese, roasted peppers, caramelized onions, tomatoes 8.75
- trio flatbread: olive tapenade, basil pesto, white bean puree 8.25
- parmesan flatbread 3.50
- antipasto: artisan cured meats, trio olives, local and italian cheeses 11.95
- assorted mediterranean olives 6.00

salads and soups

- creamy tomato soup 5.50
- daily soup 5.50
- roasted turkey salad: spinach, cranberries, apple, shaved fennel, maple-sherry vinaigrette 10.00
- chopped salad: seasonal citrus, pistachios, beets, mixed greens, cucumber, feta, verjus vinaigrette 11.00
- mixed greens: red flame grapes, candied walnuts, gorgonzola, balsamic vinaigrette 6.00
- cobb: chicken breast, bacon, tomato, egg, gorgonzola, fennel vinaigrette 10.75
- caesar: romaine, creamy parmesan anchovy dressing, garlic croutons 8.75
- b.l.t.: bacon, romaine hearts, sliced tomato, gorgonzola dressing 9.50
- roasted beet: arugula, shaved fennel, goat cheese, bacon vinaigrette 9.50
- lemon chicken: romaine, caper berries, celery, lemon vinaigrette 9.00
- add grilled chicken 4.00 seared salmon 5.50 grilled steak 6.00

pizzas

- b.l.t: bacon, gorgonzola, roasted tomatoes, arugula 12.00
- bbq chicken: trio bbq sauce, smoked mozzarella, caramelized onions 11.00
- cheese: asiago, parmesan, mozzarella, fresh herbs, balsamic drizzle 10.00
- chicken: roasted garlic, caramelized onions, mushrooms, fontina cheese 12.00
- italian sausage: roasted peppers, caramelized onions, pepperoni 11.00

pastas

- chef's nightly pasta: inquire within
- pomodoro: spaghetti, plum tomatoes, mozzarella, fresh basil, extra virgin olive oil 12.00
- trio meatball: spaghetti, pomodoro sauce 13.50
- carbonara: spaghetti, smoked bacon, green peas, roasted onions, asiago 12.50
- three cheese ravioli: butternut squash sauce, sage, asiago 13.00
- sausage rigatoni: spicy colosimo italian sausage, ricotta cheese, pomodoro sauce 13.00
- manila clams: linguine, tomatoes, zucchini, garlic, lemon, extra virgin olive oil 16.00
- baked penne: mushrooms, gran biscotto ham, oven roasted tomatoes, garlic cream sauce 13.50
- add grilled chicken 4.00 seared salmon 5.50 grilled steak 6.00

more

- roasted half chicken: smashed yukon gold potatoes, parmesan, prosciutto, sage 19.00
- pork tenderloin scallopini: seasonal squash, roasted apple, cider jus 22.00
- cedar plank salmon: herbed fregola, seasonal citrus, arugula, lemon vinaigrette 24.00
- trio steak: creamy farro, wild mushrooms, sherry jus 26.00
- chianti braised lamb shank: polenta, wilted greens, natural jus 29.00

seasonal vegetables 5.00 creamy polenta 4.00 potatoes 4.00 seasonal mushrooms 6.00 sautéed spinach 4.00

beverage

- coke, diet coke, sprite, dr. pepper, root beer 2.50
- iced tea, lemonade 2.50
- italian sodas (assorted flavors) 3.00
- seasonal sodas 2.95
- san pellegrino sparkling mineral water, acqua panna mineral water 3.00
- coffee 2.50 pot of tea 3.50
- espresso 3.00 cappucino latte 4.00 flavor shot .50

CONSUMER ADVISORY

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH REDUCE THE RISK OF FOODBORNE ILLNESS. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION