

# *Trellis Restaurant*

## *Dinner Menu*

### *APPETIZERS*

- Soup of the day (Cup) 4.50*
- Grilled polenta w /Portobello mushrooms & diced tomatoes 7.50*
- Asparagus & wild mushrooms sauté 9.00*
- Fried peppered Calamari strings with lemon aioli 8.50*
- Carpaccio di Venezia; thin sliced raw beef served with onions,  
Capers, Parmesan cheese & Dijon mustard sauce 9.95*
- Steamed Manila clams Provencale with garlic toast points 11.95*
- Sautéed prawns with garlic, lemon, white wine & herbs 11.95*

### *PASTAS*

- Cappellini with fresh tomatoes, garlic, basil & extra-virgin olive  
oil 10.95*
- Gnocchi al Pomodoro- Potato dumplings with garlic & tomato-  
basil sauce 11.95*
- Penne pasta with Portobello mushroom, broccoli, peas & fresh  
tomato-herb sauce 12.95*
- Susan's Downfall: Cheese and herb raviolis with Gorgonzola  
cheese & toasted almond sauce 14.95*
- Spaghetti Bolognese- Spaghetti pasta served with meat sauce &  
Home made garlic bread 13.95*
- Rigatoni with mild spicy sausage, bell peppers & tomato-herb  
sauce 14.50*
- Fettuccine Carbonara: with pancetta, peas & cream sauce 14.95*
- Cannelloni; Two savory crepes filled with ground roasted veal,  
spinach & provolone cheese 14.95*
- Spaghetti al pesto with grilled chicken filet, sun-dried tomatoes &  
roasted pine nuts 16.50*
- Linguini with fresh manila clams, baby clams, garlic & white  
wine-lemon sauce 16.95*
- Fettuccine with sautéed prawns, green peas, diced tomatoes, garlic  
& extra virgin olive oil 18.95*
- Fettuccine with sautéed fresh Sea scallops, white wine-lemon,  
sauce & herbs 20.95*

## **SALADS**

- Mixed green lettuces with citrus vinaigrette 5.95*  
*Baby spinach & romaine lettuce with garlic chips & Caesar dressing 7.50*  
*Endive salad with beet, orange & red onion- vinaigrette 7.25*  
*Apple & goat cheese salad with soybeans, walnuts & lemon-pepper vinaigrette 7.75*  
*Warm spinach salad with mushrooms, pancetta-onion vinaigrette & toasted almonds 9.95*

## **ENTREES**

- Grilled boneless chicken breast with lemon-shallot sauce, Mixed vegetables & grilled polenta 15.95*  
*Risotto with sautéed chicken filets, shitake mushroom, Sun dried tomatoes & spinach 16.95*  
*Grilled pork tenderloin with roasted garlic-wild mushrooms sauce & grilled polenta 17.50*  
*Beef Bourguignon, served on sage butter noodles 17.95*  
*Vitello alla Parmiggiana, served on garlic- linguini with extra virgin olive oil 18.95*  
*Scaloppini of Veal with lemon-caper sauce & Gorgonzola- potato puree 19.95*  
*Sautéed Tiger Prawns with bordelaise sauce, garlic-spinach & orzo 19.95*  
*Grilled fresh King Salmon with chardonnay wine sauce, Sun-dried tomatoes & basil orzo 19.95*  
*Pan seared fresh Sea Scallops with Provencal sauce & mixed vegetables 21.95*  
*Pan seared boneless Sonoma duck breast with an orange-thyme sauce 19.95*  
*Charbroiled marinated Lamb chops with merlot wine sauce 23.95*  
*Charbroiled Filet Mignon with brandy-green peppercorn sauce (Market)*