

Trellis Restaurant

Lunch Menu

Appetizers

- Soup of the today: Cup 4.00
Grilled polenta with Portobello mushrooms 6.95
Asparagus and wild mushrooms sauté 8.75
Fried peppered calamari strings with lemon aioli 8.50
Carpaccio di Venecia; thin sliced raw beef served with Bermuda onions, capers, Parmesan cheese and Dijon mustard sauce 9.95
Sautéed prawns with a bordelaise sauce 11.50
Baby spinach and romaine lettuce with garlic chips and Caesar dressing 7.50
Endive salad with orange, beets and red onion- vinaigrette 7.25
Apple salad w/ goat cheese, soybeans, walnuts and lemon- pepper vinaigrette 7.50
Warm spinach salad w/ mushrooms, pancetta, vinaigrette and toasted almonds 9.95

Sandwich and Salad Entrees

Served with a cup of soup

- Grilled Chicken sandwich w/ roasted red pepper, tomatoes, lettuce and garlic fries 10.95
Grilled marinated Chicken fillets with sautéed tomatoes, mushrooms fresh herbs, and spring mixed lettuces with citrus vinaigrette 11.95
Romaine lettuces with a Caesar dressing and grilled strips of Calamari Steak 13.95
Smoked Duck breast w/ spring mix lettuces, apples, walnuts, red onions and citrus vinaigrette 13.50
Avocado salad w/ shrimps, spring mix lettuces, hearts of palm, tomatoes and citrus vinaigrette 13.95

Pasta

Served with a cup of soup or mixed green salad with citrus vinaigrette

- Cappellini with fresh tomatoes, garlic, basil and extra-virgin olive oil 9.95
Gnocchi al pomodoro: Potato dumplings with garlic and fresh tomato- basil sauce 11.95
Penne with Portobello mushrooms, broccoli, peas and fresh tomato-herb sauce 12.95
Cannelloni-Two savory crepes filled with ground roast Veal, spinach and provolone cheese 13.95
Spaghetti al pesto with chicken filets, sun dried tomatoes and toasted pine nuts 13.95
Fettuccine Carbonara: with pancetta, green peas and light cream sauce 13.95
Spaghetti Bolognese: Spaghetti with Meat sauce and garlic bread 13.50
Rigatoni with spicy sausage, bell peppers and tomato-herb sauce 13.95
Susan's downfall: cheese and herb raviolis w/ a gorgonzola-toasted almond sauce 13.95
Linguini with fresh Manila clams, baby clams, lemon, white wine and garlic 13.95
Fettuccine with sautéed prawns, green peas, diced tomatoes, garlic and extra virgin olive oil 14.95

Entrees

All entrees served with cup of soup or mixed green salad with citrus vinaigrette

- Breast of chicken Parmiggiana with linguini, garlic and extra virgin olive oil 13.50
Grilled chicken breast with white wine-lemon sauce, vegetables and polenta 13.95
Calamari Steak with lemon-capers sauce, mixed vegetables and orzo 13.95
Braised Beef Bourguignon, served on sage butter noodles 13.95
Grilled pork tenderloin with wild mushrooms- roasted garlic sauce and polenta 13.95
Risotto with sautéed Prawns, fresh asparagus and cherry tomatoes 14.95
Scaloppini of veal with lemon-capers sauce and Gorgonzola-potato puree 15.50
Grilled Salmon with white wine sauce-sun dried tomatoes, vegetables and orzo 15.50
Scaloppini of Veal with mushroom- Marsala wine sauce and Gorgonzola- potato puree 15.50