

# The Trellis Room

Love where you live & celebrate what you love at the dinner table

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## Antipasti

### Beef & Pork Meatballs | 8

Hand Rolled Meatballs, Slow Cooked San Marzano Tomato Sauce, Parmesan Reggiano

### Fritto Misto | 14

Fried Shrimp, Calamari, Zucchini, Asparagus, Spicy Tomato & Basil Tapenade

### Spicy Sautéed Gulf Shrimp | 9

Toasted Garlic & Red Chili Flakes, Pinot Grigio & Butter Sauce, Fresh Herbs, Grilled Crusty Bread

### Antipasto Board | 13

Italian Charcuterie, Artisan Cheeses, House Made Pickles & Marinated Olives

### House Made Lamb Sausage | 10

Wild Arugula Salad, Shaved Fennel & Apple, Citrus/Honey Vinaigrette

## Salads

### Simple Greens Salad | 7

Tomatoes, Cucumbers, Butter Croutons, Extra Virgin Olive & Red Wine Vinegar

### Heirloom Tomato Caprese | 8

Buffalo Mozzarella, Basil, Reduced Balsamic, Extra Virgin Olive Oil

### Grilled Romaine Caesar | 8

Marinated Olives, Croutons, Parmesan Reggiano, Cracked Pepper Caesar Dressing

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## Pastas / Risotto

### Rigatoni Bolognese | 18

Slow Cooked Beef Ragu, Fresh Herbs, Parmesan Reggiano

### Frutti di Mare | 25

Gulf Shrimp, Calamari, Seared Scallops, Squid Ink Linguini, Roasted Tomatoes, Red Chili Flakes, White Wine & Butter Sauce

### Bucatini & Meatballs | 18

Fancy Spaghetti, Hand Rolled Beef & Pork Meatballs, San Marzano Tomato Sauce

### Ricotta Lasagna | 18

Crushed Meatballs, Red Sauce, Fresh Pasta Sheets Layered with House Made Ricotta & Mozzarella

### Beef Short Rib Risotto | 26

Wild Mushrooms, English Peas, Red Wine Demi

## Entrees

### Seared Diver Scallops | 32

Mushroom Risotto, Sautéed Spinach, White Truffle Oil

### Seared Local Red Snapper | 34

Sweet Corn Ravioli, English Peas, House Bacon Carbonara Sauce

### Chicken Parm | 22

Bucatini Pasta & San Marzano Tomato Sauce  
Fresh Mozzarella, Aged Parmesan Reggiano

### Grilled Beef Tenderloin Medallions | 29

Fried Sage & Brown Butter Potato Gnocchi, Sautéed Mushrooms, Asparagus Tips, Blistered Grape Tomatoes  
Red Wine Sauce

### Milk Fed Veal Scaloppini Piccata | 25

Meyer Lemon & Ricotta Ravioli, Sautéed Spinach  
Lemon/Caper Sauce

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## Sweets

Vanilla Bean Panna Cotta | 6

Amaretto Berry Sauce & Almond Laced Biscotti

The Signature Roasted Strawberry Cheesecake | 7

Mixed Berry Sauce, Sugar Tuile & Whipped Cream

Mini Chocolate Chip Cannoli's | 7

Candied Orange Peel, Chocolate Ganache Drizzle

Tiramisu | 8

## Cordials

Hennessy VSOP | 12.

Remy VSOP | 13

McCallan 12yr. Old | 11

Balvenie 12yr. Old | 13

Grappa Banfi | 9

Porto Tawny 20yr. Old | 12

Limoncello | 9