

TRIO RESTAURANT



APPETIZER

Heirloom Tomato Salad dairy, gluten free - 200 calories **\$15**
Served with Castelfranco lettuce, lemon thyme vin, caper berries,
pickled charred onion, pickled Anaheim chili, blood orange segment

Trio Salad gluten free - 310 calories **\$18**
Served with pickled Shimeji mushroom, endive, radicchio, green kale
with Moroccan spice vin

Beet Salad vegan - 210 calories **\$18**
Served with assorted baby beets, blood orange segment, lemon juice,
lemon zest, frisee

Scallop Amuse gluten free - 450 calories **\$20**
Served with tomatillo salsa verde, mustard caviar, squid ink cracker,
cherry tomato confit, Meyer lemon zest

Pan Fried Prawn gluten free - 280 calories **\$20**
Served with puttanesca, blackened lemon, taro chips, Iberian chorizo

Beef Carpaccio 420 calories **\$23**
Served with hand-hammered tenderloin with pecorino cheese,
coriander, white truffle oil, rock salt, lime garlic marmalade

Daily Mussels **\$MP**
Ask server for details

Daily Soup **\$7**
Ask server for details

ADD TO
YOUR APP

Chicken thigh \$7

Prawn \$9

Tenderloin \$14

Taxes and gratuities are not included. Gratuities applied on groups of 8 or more.
MP - Market Price

MAIN

Piedmont Fettuccine 350 calories **\$19**
Cacio e pepe based sauce with caramelized onion, mint cream fraiche, quinoa crunch

Pan Seared Cornish Hen gluten free - 530 calories **\$22**
Served with truffle pomme puree, sumac, pickled red pearl onion

8oz New York Striploin 320 calories **\$36**
Served with preserved lemon influence grilled broccolini

Australian Lamb Chops 600 calories **\$36**
Served with Moroccan Tabbouleh, mint, lemon zest, Jerusalem labneh, Greek caper leaf

European Sea Bass 550 calories **\$28**
Served with Greek caper leaf, lemon zest, extra virgin olive oil

Atlantic Salmon 620 calories **\$26**
Served with sautéed king oyster mushrooms, smashed red skin potato, pickled red onion

Daily Fish **\$MP**

Side Add On Options

Grilled broccolini	565 calories	\$8
Sautéed king oyster mushroom	70 calories	\$8
Smashed red skin potato	120 calories	\$8
French fries	365 calories	\$8

DESSERT

Crème Brûlée gluten free - 551 calories **\$9**
Served with citric foam, assorted berries

Chef's Cheesecake 400 calories **\$9**
Served with fruit compote

DRINKS

Soft Drinks	\$2.65	Mineral Water	
		San Pellegrino	s \$3 - l \$5.50
Juices	\$3	San Benedetto	l \$5.50

COFFEE & TEA

Black/Green Tea	\$1.95	Espresso	\$2.95
Herbal Tea	\$2.50	Double Espresso	\$5.25
Coffee		Macchiato	\$3.50
Regular · Decaffeinated · To Go	\$2.50	Café Latte, Cappuccino	\$4.25

COFFEE COCKTAILS

Irish Coffee	\$8.95	Espresso D'Orange	\$9.95
Espresso layered over Irish whiskey and crowned with a lightly shaken cream		Chocolate combined with espresso, Baileys and Cointreau crowned with a lightly shaken cream	
Count Cavour	\$9.95	Espresso Colada	\$9.95
Lavazza Espresso shaken with Cognac and vanilla syrup crowned with a blend of Amaretto liquor and vanilla gelato		Chilled Lavazza Espresso crowned with a blend of vanilla gelato and Malibu	

MOCKTAILS

Virgin Caesar	\$4.95	Sunset Punch	\$4.95
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BAR

House Rail	1oz \$6.50	Premium Liquors, Vodka, Scotch	1oz \$MP
Domestic Beer Bottle	330ml \$5.75	Domestic Draft Beer	20oz \$6.95
Imported Beer Bottle	330ml \$6.95	Premium Draft Beer	20oz \$7.95