

## STARTERS

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**Shrimp Cocktail**, house-made cocktail sauce, lemon 12.

**Chips & Dip**, baked pita chips, hummus, country olive tapenade, warm feta + artichoke 8.

**Eggplant Parmigiana**, egg battered, layered marinara, grana padano, mozzarella cheese 7.

**Steamed Littlenecks**, garlic, northern beans, rabe, grilled Tuscan bread 8.

**Antipasto**, plate of prosciutto, salami, capicola, vegetables, olives, cheeses + greens \$12

**Wild Mushroom Bruschetta**, crimini, portabello, thyme, garlic, butter, herbed ricotta, grilled Tuscan bread 10.

**Fried Galilee Squid**, 22 Bowen's style; three pepper-mint relish 9.

**Sweet Potato Fritter**, spiced apple bacon aioli 7.

**Crab Cakes**, oven roasted, spicy remoulade 12.

## ARTISAN PIZZAS

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**Clams Casino**, whole belly clams, green pepper, scallions, apple smoked bacon, mozzarella 15.

**The Fun-Guy**, crimini + portabello mushrooms, truffle infused ricotta, grana padano 16.

**Margherite**, marinara, basil, mozzarella cheese 11.

**The Classic**, pepperoni, mozzarella, provolone, grana padano, marinara 12.

**Hot Chick**, roasted chicken, buffalo sauce, cheddar cheese, gorgonzola, red onions, celery leaves 12.

**The Bada Bing**, pepperoni, sweet Italian sausage, hot peppers, onions, tomato sauce, three cheeses 16.

## SOUPS + SALADS

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**Soup of the Moment**, inquire with server for this minute's preparation 6.

**TRIO Chowder**, lightly creamed ocean broth, chourico, native clams, roasted corn, potatoes 6.

**Spinach Salad**, roasted beets, pickled onions, gorgonzola, pumpkin seeds, white balsamic vinaigrette 8.

**House Salad**, Greenview Farm greens, toasted pecans, shaved red onions, tomatoes, carrots, balsamic vinaigrette 6.

**Caesar Salad**, crisp romaine leaves, Caesar dressing, focaccia croutons 8.



### SEASONAL MENU

**\$19.95 per person | Sun – Wed**

Your choice of one dish from each course, and enjoy a beverage of your choice from the options below.

*[no substitutions]*

*[not available holidays]*

#### COURSE 1:

**Cup of TRIO Chowder**, lightly creamed ocean broth, chourico, native clams, roasted corn, potatoes

**House Salad**, Greenview Farm greens, toasted pecans, shaved red onions, tomatoes, carrots, balsamic vinaigrette

**Wild Mushroom Bruschetta**, crimini, portabello, thyme, garlic, butter, herbed ricotta, grilled Tuscan bread

#### COURSE 2:

**Grilled 10oz Statler Breast**, parmesan polenta cake, stewed tomatoes, onions, broccoli rabe

**Flat Iron Steak, 8 oz**, house spice rub, wild mushroom demi, Yukon Gold mashed, roasted root vegetables

**Rigatoni Bolognese**, slow-simmered tomatoes, veal, pork + beef

**Grilled Atlantic Salmon**, braised kale, onions, fingerling potatoes, tomato fennel broth

#### CHOICE OF:

A glass of Beringer Stone Cellars

Chardonnay or Cabernet or

your choice of draft beer

## PASTAS

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**Sweet Potato Gnocchi**, Italian sweet sausage, spiced walnuts, apple strings, sage cream sauce 18.

**Linguini**, *White Clam*, pancetta, garlic, clams, EVOO, parsley  
*Red Clam*, garlic, clams, tomato, EVOO, parsley 18.

**Penne Genovese**, slow roasted beef, onions, carrots, celery, wine, grana padano penne rigate 16.

**Veal Stew**, mirepoix, tomato, red wine, demi-glace, grana padano, rigatoni 18.

**Baked Rigatoni**, 4 -cheese cream sauce, marinara, spinach, *sausage -or- chicken* 17.

**Rigatoni Bolognese**, slow-simmered tomatoes, veal, pork + beef 16.

**Lobster Mac & Cheese**, mozzarella, fontina, cheddar cheese, steamed native lobster, spinach, lemon tarragon bread crumb, penne rigate 26.

## LAND & SEA

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**Sole Francaise**, egg battered, white wine, lemon, butter, sautéed spinach, fingerling potatoes 20.

**Grilled Atlantic Salmon**, braised kale, onions, fingerling potatoes, tomato fennel broth 19.

**Tuscan Shrimp**, grilled white shrimp, crispy pancetta, escarole, northern beans, tomato vinegar 20.

**Grilled Georges Bank Scallops**, Yukon Gold potato, cauliflower puree, butternut squash, Swiss chard, maple vinaigrette 22.


**Kingstown Road Burger**, Hereford beef, applewood smoked bacon, caramelized onion, Vermont cheddar, french fries 11.


**Braised 10oz Short Rib**, Yukon Gold mashed potatoes, Swiss chard, mirepoix, demi-glace 23.


**Grilled 10oz Statler breast**, parmesan polenta cake, stewed tomatoes, onions, broccoli rabe 16.

**Veal & Lobster**, veal scallopini, lobster meat, fontina cream sauce, risotto 28.

**Grilled 10oz Pork Chop**, Yukon Gold, sweet potato galette, braised swiss chard, spiced apple reduction 19.

 **NY Sirloin, 12oz**, peppercorn crust, Madeira demi-glace 26.

 **Flat Iron Steak, 8oz**, house spice rub, wild mushroom demi-glace 18.

 **Twin Filets, 10oz**, house spice rub, red wine demi-glace 30.

 - served with Yukon Gold mashed potatoes + roasted root vegetables

### SIDES (6 each.)

French Fries – Yukon Gold Mashed

Sautéed Spinach – Roasted Root Vegetables – Mac & cheese



Menu Authors: Kevin DiLibero, Danielle Devizia, Kristin Beaupre, Casey Riley

The culinary staff at TRIO feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which could be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. If you have any food allergies please notify your server. A gratuity of 18% will be added to parties of 8 or more.