

STARTERS

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

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

Grilled Scamorza, grilled smoked mozzarella, marinara, crispy flat bread 8.

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

Antipasto, plate of prosciutto, salami, capicola, vegetables, olives, cheeses + greens 10. *for two* 15.

Wild Mushroom Bruschetta, crimini, portobello, 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

White Pizza, local flaked sole, garlic oil, red pepper flakes, mozzarella, grana padano, roasted grape tomatoes 14.

The Fun-Guy, crimini + portobello 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

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]

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, portobello, thyme, garlic, butter, herbed ricotta, grilled Tuscan bread

COURSE 2:

Stuffed Statler Chicken, baby arugula pesto, goat cheese, braised radicchio risotto, red wine reduction

Atlantic Salmon, Brussels sprouts, caramelized shallots, risotto, hollandaise sauce

Flat Iron Steak, 8-ounce, house spice rub, wild mushroom demi-glace

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

CHOICE OF:

A glass of Beringer Stone Cellars Chardonnay or Cabernet, or a glass of Castle Hill Windward Weiss Beer

PASTAS

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.

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

Veal Stew, mirepoix, tomato, red wine, demi-glace, grana padano 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

Sole Francese, egg battered, white wine, lemon, butter, sautéed spinach 20.

Atlantic Salmon, Brussels sprouts, caramelized shallots, risotto, hollandaise sauce 19.

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

Grilled Scallops, celery root purée, roasted spaghetti squash, cranberry, almond salad, maple vinaigrette 22.

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


Stuffed Statler Chicken, baby arugula pesto, goat cheese, braised radicchio risotto, red wine reduction 16.

Veal & Lobster, veal scallopini, lobster meat, fontina cream sauce, risotto 29.

House Brined Pork Chop, roasted beets, bacon, fingerling hash, Swiss chard, spiced pork jus 19.

 **NY Sirloin, 12-ounce**, peppercorn crust, Au Poivre sauce 26.

 **Flat Iron Steak, 8-ounce**, house spice rub, wild mushroom demi-glace 19.

 **Filet, 8-ounce**, house spice rub, red wine demi-glace 30.

 - Served with Herbed Roasted Yukon Potatoes + Roasted Root Vegetables

SIDES (8 each.)

French Fries – Herbed Roasted Yukon Gold Potatoes

Sautéed Spinach – Roasted Root Vegetables- Mac & cheese



Menu Authors: Kevin DiLibero, Mark Broccoli, 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.