

# TRIO

## STARTERS

**Mediterranean Chips 'n Dips**, baked pita chips, hummus, country olive tapenade, warm feta + artichoke 6.95

**Fried Galilee Calamari**, 22 Bowen's style, tossed with three pepper-mint relish, garlic butter 9.95

**Antipasto**, plate of assorted cured meats, vegetables, olives, cheeses + greens 12.25

**Crab Cakes**, pan roasted, lump crab cakes, spicy remoulade, basil oil 11.95

**Steamed Littlenecks**, garlic, northern beans, rabe, grilled Tuscan bread 8.75

**Nachos**, barbeque chicken, red onion, bell peppers, corn, black beans, cheddar cheese, tomato salsa, sour cream, scallions 11.95

**Trio Meat Balls**, beef, sausage, roasted garlic, grilled Tuscan bread, shaved provolone cheese 7.95

## ARTISAN PIZZAS

*thin crust pizzas*

**Clams Casino**, clams, red and green peppers, scallions, applewood smoked bacon, mozzarella, Parmesan 14.95

**The Fun-Guy**, wild mushrooms, truffle infused ricotta, Parmesan 14.95

**Margherite**, marinara, basil, mozzarella cheese 11.95

**The Classic**, pepperoni, mozzarella, provolone, Parmesan, marinara 13.25

**The Bada Bing**, pepperoni, sweet Italian sausage, hot peppers, onions, tomato sauce, three cheeses 15.25

**Southwestern**, barbeque chicken, corn, onions, black beans, corn meal crust, mozzarella and cheddar 12.25

**Hot Chick**, chicken, buffalo sauce, cheddar cheese, gorgonzola vinaigrette, red onions, celery leaves 11.95

**Pizza Of The Moment**, inquire with your server Market

## RAW BAR + SMALL PLATES

*raw bar accompanied by cocktail sauce, mignonette, lemon*

**Shrimp Cocktail** 2.95 per shrimp

**East Coast Oyster** 2.50

**Littlenecks on the 1/2 Shell** 1.50

**Bruschetta**, wild mushroom, spinach, fresh herbs, feta 4.00

**Meatball Slider**, duo, Olga's bread, Parmesan 4.00

**Crab Cake**, single cake, spicy remoulade, basil oil 6.00

**Soup Tasting**, Trio Chowder + Soup of the Moment 4.00

**Tuna Nicoise Tostada**, grilled pita, seared rare tuna, arugula, roasted pepper, nicoise olives, anchovy oil 5.00

**Eggplant + Mozzarella Frito**, panko crusted, marinara, basil 5.00

**Antipasto**, plate of assorted cured meats, vegetables, olives, cheeses + greens 6.00

**Rhode Island Potatoes Bravas**, fried, Manchego, chorizo dip 4.00

**Shrimp Fritter**, baby shrimp, caramelized onion, lemon aioli 5.00

**Manchego + Marcona**, cheese, almonds, toast points, honey comb 5.00

## SOUPS & SALADS

**Soup of the Moment**, inquire with your server for this minute's preparation 5.95

**TRIO Chowder**, traditional style clam chowder, native clams, potatoes, smoked bacon, fresh chives 6.25

**Chopped Salad**, romaine, tomatoes, cucumbers, toasted sunflower seeds, feta cheese, steamed potatoes, smoked bacon, dried cranberries, toasted pita chips, white balsamic vinaigrette 8.50

**Harvest Salad**, mesclun, candied walnuts, dried cranberries, goat cheese, roasted native apple, white verjus 7.50

**Baby Spinach**, roasted beets, pickled onions, gorgonzola, sunflower seeds, white balsamic vinaigrette 7.25

**Trio Salad**, baby greens, shaved red onions, tomatoes, carrots, balsamic vinaigrette 6.75

**Caesar Salad**, crisp romaine leaves, Caesar dressing, focaccia croutons 6.75

### SALAD BUDDIES - From The Grill

Thyme Citrus Chicken Breast 6.95

Herbed Salmon 10.95

(4) Georges Bank Scallops 13.25

(4) Garlic Tiger Shrimp 11.95



## PASTA SPECIALTIES

We offer gluten free pasta at no extra charge for guests with gluten allergies. Please inquire with your server.

**Linguini**, white clam, pancetta, garlic, clams, EVOO, parsley, crushed red pepper 17.95

**Tortelloni + Lobster**, wild mushroom pasta, steamed native lobster, Limoncello cream, fried fennel, arugula salad 25.95

**Penne Alla Vodka**, grilled chicken, marinara, romano cream sauce 15.50

**Pappardelle Bolognese**, slow-simmered tomatoes, veal, pork + beef 16.25

**Linguine + Meatballs**, house marinara, four meatballs, grated Parmesan 14.50

**Calamari Fra Diavolo**, Point Judith squid, marinara, crushed red pepper, garlic, balsamic, parsley, orecchiette 15.75

## LAND + SEA

**Pork + Beans**, grilled rib chop, yellow eyed bean cassoulet, roasted autumn squash, maple balsamic 18.95

**Trio Marsala**, wild mushroom marsala wine, demi glace, green beans, mashed potatoes twin chicken breast 15.95 / veal scaloppini 19.95

**Steak Selections**, 14oz. NY Sirloin: 32.95 / 5oz. Twin Filets: 31.50  
wild mushroom risotto, gorgonzola red wine demi glace,  
braised pearl onions

**Boston Blue Cod**, pan roasted, shredded potato bacon hash, tomato fennel broth 18.95

**Fisherman's Stew**, haddock, salmon, littlenecks, potatoes, chorizo, onion, garlic, white wine-paprika broth, grilled bread 22.00

**Grilled Atlantic Salmon**, quinoa "pilaf", romesco sauce, crispy shitakiis 20.95

**Sole Francaise**, egg battered, lemon, white wine butter sauce, steamed jasmine rice, green beans 19.50

**Lobsters**, Steamed: 1<sup>1/4</sup> lb., steamed jasmine rice, green beans, drawn butter 24.95  
Baked Stuffed: 1<sup>1/4</sup> lb., shrimp, scallops, crab, buttered ritz topping,  
steamed jasmine rice, green beans 34.95

**Grilled Georges Bank Scallops**, braised escarole, beans, pancetta lardons, butternut vinaigrette 24.95

## SO CO FAVORITES

**Meatball Grinder**, Trio meatballs, mozzarella, marinara, toasted torpedo roll 9.25

**Steak Sandwich**, shaved sirloin, caramelized onions, mushrooms, American cheese, toasted torpedo roll 12.25

**Kingstown Road Burger**, applewood smoked bacon, caramelized onions, aged cheddar cheese\* 11.25

**RI Lobster Roll**, steamed, chilled lobster meat, lemon chive mayo, toasted hot dog bun, cole slaw, French fries 18.50

**Chicken Saltimbocca**, pan fried chicken breast, prosciutto, tomatoes, fresh mozzarella, mashed potatoes, green beans, white wine garlic butter sauce 17.95

**Trio Fish + Chips**, Narragansett beer battered Haddock, French fries, cole slaw, tartar sauce 15.25

## SIDES

French Fries - Mashed Potatoes - Mac 'n Cheese - Brussels Sprouts with Bacon + Shallot  
Autumn Squashes - Pasta Marinara - Potato Bacon Hash Browns - Creamed Spinach

5.00



## SEASONAL MENU

**\$19.95 per person | Sun - Thurs**  
Choice of one from each course

### COURSE 1:

Choice of

**Chef's Soup or Chowder**

**House Salad**

### COURSE 2:

**Chicken Pot Pie**

carrot, celery, peas, potatoes  
pearl onion, chicken breast,  
aromatic gravy, puff pastry

**Linguini and Meatballs**

house marinara  
two meatballs  
grated Parmesan

**Blue Cod Stew**

pan-roasted North Atlantic  
blue cod, white beans, rabe,  
littlenecks

**Pizza of the Moment**

chef inspired

### COURSE 3:

**Brownie Pudding Cake**

a la mode

**Ice Cream**

**Golden Raisin Bread Pudding**

caramel sauce

### CHOICE OF:

A glass of Beringer Stone Cellars  
Chardonnay or Cabernet or  
Castle Hill Windward Weiss Brew

MENU AUTHORS:  
Tim Sousa, Greg Coccio

\*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.

Newport Restaurant Group is an employee-owned company.

10.25.11

