
TRIO

DINNER MENU I

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

native clams, bacon, fresh dill, potatoes

MIXED GREENS

grape tomatoes, radish, rainbow carrots, white balsamic vinaigrette

CAESAR SALAD

romaine, garlic croutons, parmesan, Caesar dressing

ENTREE COURSE

CHICKEN PICATTA

broccolini, wild rice, lemon caper sauce

GRILLED SALMON

roasted root vegetables, kale, quinoa, butternut squash puree

STEAK FRITES

marinated flat iron steak, fries, creamy horseradish blue cheese sauce

DESSERT COURSE

CHOCOLATE BROWNIE

whipped cream, sea salt caramel, vanilla ice cream

VANILLA CREME BRULEE

burnt sugar, pirouette cookies

\$34 per person, plus beverages, 2% administration fee, and 8% RI tax.

TRIO

DINNER MENU II

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

native clams, bacon, fresh dill, potatoes

MIXED GREENS

grape tomatoes, radish, rainbow carrots, white balsamic vinaigrette

CAESAR SALAD

romaine, garlic croutons, parmesan, Caesar dressing

ENTREE COURSE

CHICKEN PICATTA

broccolini, wild rice, lemon caper sauce

GRILLED SALMON

roasted root vegetables, kale, quinoa, butternut squash puree

GRILLED SHRIMP RISOTTO

fresh peas, squash, parmesan, arborio rice, lemon butter sauce

FILET OF BEEF

mashed potatoes, brussels sprouts, mushrooms, black pepper demi glace

DESSERT COURSE

CHOCOLATE BROWNIE

whipped cream, sea salt caramel, vanilla ice cream

VANILLA CREME BRULEE

burnt sugar, pirouette cookies

\$42 per person, plus beverages, 2% administration fee, and 8% RI tax.

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DINNER MENU III

WELCOME COURSE

served family style

ANTIPASTO

sopressatta, prosciutto fresh mozzarella, Divine Providence, artichokes, olives, garlic crostini

FRIED GALILEE CALAMARI

garlic butter, hot pepper

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

native clams, bacon, fresh dill, potatoes

MIXED GREENS

grape tomatoes, radish, rainbow carrots, white balsamic vinaigrette

CAESAR SALAD

romaine, garlic croutons, parmesan, Caesar dressing

ENTREE COURSE

CHICKEN PICATTA

broccolini, wild rice, lemon caper sauce

FILET OF BEEF

mashed potatoes, brussels sprouts, mushrooms, black pepper demi glace

VENDA LOBSTER TORTELLONI

lobster meat, arrugula, fennel-tarragon cream sauce

GRILLED SALMON

roasted root vegetables, kale, quinoa, butternut squash puree

DESSERT COURSE

CHOCOLATE BROWNIE

whipped cream, sea salt caramel, vanilla ice cream

VANILLA CREME BRULEE

burnt sugar, pirouette cookies

\$52 per person, plus beverages, 2% administration fee, and 8% RI tax.
