

Dinner Menu



New Fresh Seasonal Menu
All Pasta made in house

**Come Visit us for our Daily
Specials & Desserts**

www.TrioNJ.com

(732) 469-TRIO (8746)

ANTIPASTI

Grilled Gorgonzola Polenta With Fresh Mint Mushroom Salad..8

Escargot Frecase Tomato Garlic & Herbs..9

Carpaccio Fillet Mignon, Capers, Red Onions, Lemon, Arugula Extra Virgin Olive Oil..11

Caprese Homemade Mozzarella, Fresh Garden Tomatoes, Roasted Red Peppers Drizzled With Extra Virgin Olive Oil & Balsamic..8

Stuffed Mushrooms Ground Filet Mignon & Gruyere Cheese in a Champagne Sauce..9

Crispy Calamari Honey Wasabi & Chili Remoulade Dips..9

Potato Bilini Salmon Tartar, Chive Cream Fresh..9

“Mediterranean Style” Clams on the Half Shell Cilantro, Lime & Olive Oil..9

Mushroom Crepe Filled With Sautéed Wild Mushrooms, Gorgonzola Cream Sauce..7

MINESTRE

Chilled Gaspacho..7

GOURMET PIZZA

“Margarita” Pizza Homemade Mozzarella, Tomato & Basil..7

Shrimp Pizza Arugula, Caramelized Red Onion & Goat Cheese..10

Chicken Pizza Homemade Mozzarella Broccoli Rabe, Fresh Tomato & Roasted Garlic..9

CONTORNI

Sautéed Broccoli Rabe..6

Sautéed Spinach..6

Sweet Potato Souffle..5

Grilled Polenta..5

Hummus..5

Cucumber Mint Yogurt Salad..5

Truffle Risotto..8

Smashed Potatoes..4

Potato Bilini..5

Cauliflower Flan..5

Roasted Yukon Gold Potatoes..5

INSALATE

Dandelion Salad

Shaved Radishes & Red Onions, Toasted Sunflower Seeds, Fried Goat Cheese & Mustard Vinaigrette..8

Roasted Beets

Arugula, Shaved Fennel, Goat Cheese & Balsamic Emulsion..9

Trio Salad

Organic Greens, Pears, Caramelized Pecans With a Berry Vinaigrette..8

Classic Caesar Salad

Romaine Lettuce, Garlic Croutons & Parmigiano..7

Insalata di Verdi Mista da "Joelle"

Field Greens, Candied Walnuts, Dried Cherries, Goat Cheese & Cherry Emulsion Dressing..8

Tomato & Cucumber Salad

Baby Arugula, Red Onion, Shaved Parmigiano & Lemon Vinaigrette..8

LA PASTA

Lobster Ravioli

With a Sweet Corn, Ginger & Basil Sauce..22

Linguini con il Pollo

Sautéed Chicken, Asparagus, Tomato & Mushrooms..17

Cavatelli con Gambero

Ricotta Cavatelli, Jumbo Shrimp, Broccoli Rabe in Garlic White Wine Olive Oil..22

Penne "Milano"

Sun-dried Tomatoes, Spinach, Chives, Mozzarella & Roasted Garlic Olive Oil..16

Potato Gnocchi

Potato Dumpling, Lemon, Brown Butter Sage Sauce..16

IL PESCE

Salmoni Cotti da "Mallory"

With Hummus & Cucumber Mint Yogurt..24

Fillet of Sole

Stuffed With Mushrooms, Spinach & Goat Cheese Over Parmigiano Risotto Finished With Lobster Beurre Blanc Sauce..22

Tilapia e Molluschi

With Littleneck Clams Over Cappellini..21

Gambero ed Asparago Cotti

Grilled Jumbo Shrimp & Asparagus Over Lemon Couscous With Arugula Almond Pesto..23

LA CARNE

Grilled Skirt Steak da "Aiden"

Sautéed Broccoli Rabe, Roasted Yukon Gold Potatoes & Shallots, Olive Oil..25

Roasted Chicken Chops

Roasted on the Bone, Preserved Lemon, Kalamata Olives, Saffron Sauce Over Scallion Smashed Potatoes..19

Lamb Shank "Moroccan Style"

Slow Braised, Dried Plums, Crispy Almonds & Couscous..24

Trio Chicken

Pan Roasted Chicken Breast With Roasted Pear Sherry Wine Sauce Over Sweet Potato Souffle..22

Pan Roasted Loin of Veal

Cauliflower Flan, Mushrooms, Caramelized Red Onions & Balsamic..24

Filet Mignon

Pan Roasted, Over Grilled Polenta With a Mushroom Cracked Pepper Demi..28

**All Homemade Pastas, Mozzarella &
Fresh Homemade Desserts...
Gelato & Ice Creams**

Cappuccino, Espresso, Latte, Herbal Teas, Coffee
(Both Regular & Decaffeinated)

Early Dinning Package, Available
Pick-up Family Meals, Available (call for details)
Dinner Take-out, Available
Special Events; Banquets & Catering by Trio

Trio
Fred Minicucci, Owner