

The Trellis Room

Love where you live & celebrate what you love at the dinner table

Antipasti

Beef & Pork Meatballs | 7

Hand Rolled Meatballs, Slow Cooked San Marzano Tomato Sauce, Parmesan Reggiano

Fritto Misto | 12

Fried Shrimp, Calamari, Zucchini, Asparagus, Spicy Tomato & Basil Tapenade

Spicy Sautéed Gulf Shrimp | 9

Toasted Garlic & Red Chili Flakes, Pinot Grigio & Butter Sauce, Fresh Herbs, Grilled Crusty Bread

Antipasto Board | 12

Italian Charcuterie, Artisan Cheeses, House Made Pickles & Marinated Olives

Salads

Simple Greens Salad | 7

Tomatoes, Cucumbers, Butter Croutons, Extra Virgin Olive & Red Wine Vinegar

Heirloom Tomato Caprese | 8

Buffalo Mozzarella, Basil, Reduced Balsamic, Extra Virgin Olive Oil

Grilled Romaine Caesar | 7

Marinated Olives, Croutons, Parmesan Reggiano, Cracked Pepper Caesar Dressing

Pastas

Pork Ragu & Hand Cut Pasta | 18

Slow Cooked San Marzano Tomatoes & Pork Shoulder, Crispy Pancetta, Fresh Herbs, Aged Parmesan Reggiano

Frutti di Mare | 22

Gulf Shrimp, Calamari, Seared Scallops, Squid Ink Striped Pasta, Roasted Tomatoes, Red Chili Flakes, White Wine & Butter Sauce

Bucatini & Meatballs | 16

Fancy Spaghetti, Hand Rolled Beef & Pork Meatballs, San Marzano Tomato Sauce

Ricotta Gnocchi | 18

Hand Made Ricotta Dumplings, San Marzano Tomato Sauce, Fresh Basil, House Made Ricotta

Ricotta Lasagna | 18

Crushed Meatballs, Red Sauce, Fresh Pasta Sheets Layered with House Made Ricotta & Mozzarella

Entrees

Seared Diver Scallops | 30

Mushroom Risotto, Sautéed Spinach, White Truffle Oil

Whole Grilled Local Red Snapper | 29

Crispy New Potatoes Tossed in Malt Vinaigrette, Charred Broccolini, Gremolata Sauce

Chicken Parm | 20

Bucatini Pasta & Slow Cooked Pork Ragu, Fresh Mozzarella, Aged Parmesan Reggiano & Wild Arugula Salad

Grilled Beef Tenderloin Medallions | 29

Fried Sage & Brown Butter Potato Gnocchi, Cremini Mushrooms, Asparagus Tips, Blistered Grape Tomatoes Red Wine Sauce

Chicken Scaloppini Marsala | 20

Quattro Formaggi Polenta Cake, Grilled Asparagus Mushroom Marsala Sauce

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Sweets

Vanilla Bean Panna Cotta | 6

Amaretto Berry Sauce & Almond Laced Biscotti

The Signature Roasted Strawberry Cheesecake | 7

Mixed Berry Sauce, Sugar Tuile & Whipped Cream

Mini Chocolate Chip Cannoli's | 7

Candied Orange Peel, Chocolate Ganache Drizzle

Chocolate Tiramisu | 8

Espresso Anglaise, Dusting of Cocoa & Powdered Sugar

Cordials

Hennessy VSOP | 12.

Remy VSOP | 13

McCallan 12yr. Old | 11

Balvenie 12yr. Old | 13

Grappa Banfi | 9

Porto Tawny 20yr. Old | 12

Limoncello | 9

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Wine List

	Glass	Bottle
Our House Wines		
Marchesi de Frescobaldi , Toscana Remole Rouge <i>Red cherry, clove, and a hint of white pepper alongside smooth tannins.</i>	7	28
Cavaliere Doreo , Pinot Grigio <i>Green apple, orange, and faint lemon</i>	6	24
White Wines		
Broglia , Gavi La Meirana <i>Peach, melon, and pink grapefruit, together with some hints of anise and flowers</i>		74
Bibi Graetz , Toscana Casamatta Bianco <i>Nectarine, apple, and lemon, finishing with a slightly herbaceous quality.</i>	8	36
Cipresseto Rosato <i>Light pink in color, with a long fruit finish and aftertaste.</i>	9.5	43
Inama Soave Classico <i>Apple jelly, white stone fruit, and minerals with a delightful crystalline quality.</i>	9	40.5
Alois Lageder , Sudtiroal Alto Adige Pinot Grigio	11	50
Ca' Montini , Pinot Grigio Terre di Valfredda <i>Crisp and dry, with a hint of fresh squeezed lemon juice and green apple skin.</i>	10	45
Attems , Friuli Pinot Grigio Ramato <i>white peach, cantaloupe, blackberry and bitter cherry with an intriguing hint of wild flowers</i>	14	60
Feudi di San Gregorio , Cutizzi Greco di Tufo <i>Ripe pear, apricot, apple, fren, and mint. It has a lively acidity and spicy minerality</i>		68
Colterenzio , Sudtiroal Alto Adige Pinot Bianco Thurner <i>green apples, a touch of honeyed complexity alongside crisp acidity and a refreshing, clean finish.</i>	9	40.5
Donnafugata , Sicilia Anthilia <i>White-fleshed fruits combined with scents of aromatic herbs.</i>	13	58.5
Red Wines		
Marchesi de Frescobaldi , Tenuta Frescobaldi di Castiglioni Toscana <i>Black currant, white pepper, and vanilla alongside velvety tannins and fresh acidity.</i>	20	90
Viberti Giovanni , Barolo Buon Padre <i>Ripe black cherry, clove, and a hint of truffle aroma.</i>		150
Castello di Gabbiano , Chianti <i>Wild red berries and floral violet notes with soft tannins and a medium body.</i>	8	36
Brancaia , Toscana Tre <i>Straightforward palate offers berry, clove and a confectionery note alongside smooth tannins</i>	13.00	58.5
Arcanum , Il Fauno di Arcanum <i>Prune, tobacco, and mocha alongside fine-grained tannins.</i>	18	81
Prunotto , Barbaresco <i>Red cherry, strawberry compote, orange zest and star anise</i>		135
Paitin , Dolcetto d'Alba Sori Paitin <i>Cherry and blueberry, with an almond-like bitterness and hints of chocolate and baking spice.</i>	11	49.5
Carusi & Minini , Nero d'Avola Tasari	7.5	33.5
Locations , I Red <i>Velvety fig, blueberry jam and soft oak. A hint of sea salt on the finish is rounded out.</i>	13	58.5
Umberto Cavicchioli e Figli , Labrusco Dolce <i>Lambrusco, a bubbly, slightly sweet red wine. Aromas of maraschino cherry, plum syrup and licorice</i>	7	31.5