

VALENTINES MENU

POINSETTIA \$5
PROSECCO \$8

LUNETTA

STARTERS

HOUSE MADE VINEGAR CHIPS \$9
Smoked Blue Cheese, Bacon, & Scallions

WOOD FIRED PESTO BREAD \$9
*Fontina, Mozzarella, & Sun-Dried Tomatoes,
Balsamic Vinaigrette*

TRIO'S BRICK OVEN FAVORITE \$10
*Herb Parmesan Pizza Wedges with Warm Marinara
& Goat Cheese, White Bean Dip, & Tapenade*

CRISPY CALAMARI \$13
*Tossed with Sweet Pepper Sauce,
Banana Peppers & Sriracha Aioli*

SALMON CAKES \$13
Cajun Remoulade & Corn Relish

ONION SOUP \$7
Puff Pastry & Mozzarella Cheese

MULLIGATAWNY SOUP
Our Signature
Cup \$6 Bowl \$7

TODAY'S SOUP
Cup \$6 Bowl \$7

G MIXED GREENS SALAD \$6
Diced Tomatoes & Cucumbers

G SPINACH SALAD \$7
*Topped with Bacon, Mushrooms, Feta Cheese,
Red Onion, & Diced Tomatoes*

G TRIO'S BABY GREEN SALAD \$7
*Strawberries, Granny Smith Apples, Cheddar,
Smoked Bleu Cheeses, Candied Pecans, & Apple
Vinaigrette*

SOUP & MIXED GREEN SALAD \$12
*(\$1 Extra for Spinach or Trio's Baby
Greens)*

DRESSINGS

*Smoked Blue Cheese, Ranch, Killer, Sweet & Sour, 1000 Island, *Caesar
Vinaigrettes: Creamy Dijon, Apple, Cilantro-Lime, Italian, Raspberry-Basil, & Balsamic*

BRICK OVEN PIZZAS

BLT WITH A TWIST \$14
*Roasted Garlic Base, Mozzarella & Fontina Cheese
Blend, Pecan Wood Smoked Bacon,
Spinach, & Roma Tomatoes*

ITALIAN SAUSAGE \$14
*Roasted Garlic Oil Base, Mozzarella & Fontina
Cheese Blend, Italian Sausage, Red & Green
Peppers, Red Onion,
Feta Cheese & Herb Parmesan*

**PEPPERONI, MUSHROOM, &
SAUSAGE \$14**
*Marinara Base, Mozzarella & Fontina Cheese
Blend, Pepperoni, Mushroom, & Italian Sausage*

TRIO'S MEAT LOVERS \$14
White Bean Base, Mozzarella & Fontina Cheese

MEDITERRANEAN \$13
*Olive Tapenade Base, Mozzarella & Fontina
Cheese Blend, Spinach, Sun-Dried Tomatoes,
Red Onions & Feta Cheese*

ROASTED VEGETARIAN \$13
*Roasted Garlic Base, Mozzarella & Fontina
Cheese Blend, Red Peppers, Onions, Kalamata
Olives, Spinach, Mushrooms, Banana Peppers,
& Roma Tomatoes*

TOMATO AND FRESH BASIL \$13
*Roasted Garlic Base, Mozzarella & Fontina
Cheese Blend, Roma Tomatoes, & Goat Cheese*

PESTO & FOUR CHEESE \$13
*Basil Pesto Base, Mozzarella & Fontina Cheese
Blend, Herb Parmesan, Goat Cheese,*

*Blend, Ground Beef, Pepperoni, Pecan Wood
Smoked Bacon, Green Peppers, & Red Onion*

Sun-Dried Tomatoes, & Fresh Basil

ANY ITEMS ON THIS PAGE:
Add a Mixed Green Salad \$5; Spinach Salad or Trio's Baby Greens \$6

ENTREES

G CAJUN SHRIMP & GRITS \$19

Collard Greens, Charred Tomato-Tasso Gravy, & Crispy Onion Straws

*** G SEARED LEMON PEPPER SALMON \$20**

Creamed Cauliflower, Grilled Asparagus & Citrus Beurre Blanc

PECAN CRUSTED SALMON \$20

*Whipped Potatoes & Green Beans W/ Yellow & Red Peppers
W/ A Maple Bourbon Orange Glaze*

FARRO RISOTTO

Roasted Carrots, Mushrooms, Grilled Red Onion, Spinach & Citrus Beurre Blanc
Grilled Balsamic Chicken \$16 * Pan Seared Scallops \$21 *Grilled Salmon \$20

*** SEARED SHRIMP & SCALLOPS \$21**

Pesto Angel Hair Pasta, Grape Tomatoes, Red & Yellow Peppers, Sun-Dried Tomato Butter & Feta Cheese

GRILLED 8 OZ PORK RIBEYE \$18

Roasted Garlic Butter, Whipped Potatoes, & Green Beans W/ Yellow & Red Peppers

*** G 6 OZ. FILET MIGNON \$MARKET PRICE**

Grilled Asparagus, Whipped Potatoes, & Mushroom Demi-Glace

*** G 10 OZ. GRILLED RIBEYE \$MARKET PRICE**

Sauteed Green Beans, Yellow & Red Peppers, Whipped Potatoes, & Roasted Garlic Herb Butter

MEATLOAF TRIO \$18

*Ground Veal, Beef & Pork, Sauteed Green Beans, Yellow & Red Peppers,
Whipped Potatoes, & Charred Tomato-Tasso Gravy*

SOUTHERN FRIED CHICKEN \$16

Boneless Breast, Apple Cider Collard Greens, Whipped Potatoes, & Charred Tomato-Tasso Gravy

CHICKEN PICCATA \$17

Angel Hair Pasta, Peppers, Grape Tomatoes, Capers, with Lemon-Garlic Butter & Citrus Beurre Blanc

THREE CHEESE TORTELLINI \$14

Parmesan Cream & Marinara

Add Chicken \$5 or Shrimp \$6

WOOD SMOKED CHICKEN PENNE \$16

Roasted Mushrooms & Garlic Parmesan Cream

~20% GRATUITY WILL BE ADDED FOR ALL PARTIES OF 6 OR MORE~

G ITEMS THAT CAN BE MADE TO BE GLUTEN FREE

***CONSUMING UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**