

# TREZO MARE

## RESTAURANT AND LOUNGE

### APPETIZERS

#### TRADITIONAL BRUSCHETTA 7

Handmade focaccia bread with oven roasted tomatoes and house made mozzarella

#### WOOD-FIRED CHICKEN AND ARTICHOKE DIP 8.5

Served with our hand made corn tortilla chips

#### ITALIAN CHICKEN ROMAINE WRAPS 9

Housemade chicken sausage with Italian slaw, marinated vegetables, savory chicken jus, and red pepper burre blanc

#### FRIED CALAMARI 9

Breaded and fried calamari steak strips served with house made marinara

#### P.E.I. MUSSELS \* 12

Steamed mussels, sautéed fennel and celery in a Pernod cream sauce, served with garlic toast

#### SHRIMP COCKTAIL \* 13

8 white wine and herb poached shrimp and hand made cocktail sauce

#### OYSTERS ON THE HALF SHELL \* HALF DOZEN 13 FULL DOZEN 23.5

Served with house made cocktail sauce and Trezo hot sauce

#### CRAB CAKES 13

Pan seared crab cakes finished with red pepper burre blanc

#### CHEESE PLATE 14

American Grana, truffle honey. Taleggio, mixed berry compote. Housemade mozzarella, infused olive oil and pink peppercorns

### PIZZA

#### WHITE PIZZA 9

Alfredo sauce, baby spinach and marinated grilled chicken

#### ITALIAN SAUSAGE PIZZA 9

Scimeca's sausage, red peppers, onions and fonzarella cheese

#### THE TREZO SUPREME 9

Pepperoni, Italian sausage, bacon, kalamata olives, red onion, cremini mushrooms, and fonzarella cheese

#### MARGHERITA 9

Fresh mozzarella, oven roasted tomato, basil and olive oil

#### RED PEPPER PESTO 9

Red pepper pesto, shaved prosciutto, roasted red peppers and basil chiffonade

#### ROASTED PORTABELLA MUSHROOM 9

Roasted portabella, caramelized onion, asparagus, roasted tomatoes, and goat cheese

### ENTREE SALADS

#### CAESAR SALAD 7.50

Crisp romaine, American Grana and classic dressing

CHICKEN 10 - SHRIMP 12 - SALMON \* 14

#### SEASONAL SALAD SMALL 6 LARGE 12

Roasted beets, granny smith apples and housemade mozzarella, finished with watercress

#### BOULEVARD CHICKEN SALAD 12

Boulevard beer battered chicken, mixed greens, bacon, tomatoes, cucumber, egg, fonzarella, asiago peppercorn dressing

#### STEAK WEDGE SALAD \* 14

Wood-fired sirloin, grilled romaine, marinated red peppers, bleu cheese crumbles and asiago peppercorn dressing

#### WOOD-FIRED SALMON SALAD \* 15

Mixed greens, tomatoes, cucumbers and fonzarella cheese, tossed in a balsamic vinaigrette, finished with crispy potatoes

#### SOUPS AND SALADS

3.5 with any entrée 4 à la carte

##### Crab Bisque

##### Soup of the Day

**Crisp Greens Salad** - Fonzarella, diced tomato, olives, cucumber

**Baby Spinach Salad** - Bleu cheese crumbles, toasted pecans

**Original Caesar** - Romaine with American Grana

#### SIDE DISHES

3.5 with any entrée 4 à la carte

**Potato Gratin**

**Basmati Rice**

**Chef's Vegetable**

**Broccoli**

**Asparagus**

**Three onion Risotto**

**Zucchini and Squash**

**Pasta with Red Sauce**

**French Fries**

**Italian Slaw**

**Buttered Peas**

**Yukon Mashed Potatoes**



*As a locally owned and operated restaurant Trezo Mare would like to thank our local purveyors and renew our commitment to...*

**"Buy Fresh and Buy Local"**

Providence Farms - DeFeo - Arrowhead Game & Meat - Slice & Spice - City Bakery - Green Acres Market - Excel Linen - Roasterie - SodaVie - Boulevard Brewery - Scimeca's - Major Brands - American Food Services



**"Denotes Gluten Free"**

# TREZO MARE

RESTAURANT AND LOUNGE

## HOUSE SPECIALTIES

### **WOOD-FIRED CHICKEN BREAST 13**

Red pepper pesto marinated chicken breast, served with three-onion risotto and red pepper bierre blanc

### **CHICKEN SALTIMBOCCA 15**

Sautéed chicken and prosciutto with provolone cheese, finished with a sherry sage sauce and choice of mashed potatoes or pasta

### **CABBAGE ROLLS 15**

Braised green cabbage stuffed with housemade sausage in tomato sauce with green beans and mashed potatoes

### **ZUPPA DI PESCE 20**

Mussels, clams and shrimp with rice and peas in a tomato clam broth served with garlic toast

### **SLOW ROASTED DUCK BREAST 21**

Herb and parmesan spaetzel and a sage poultry jus served with chef's daily vegetable

## TREZO PASTA CLASSICS

### **FETTUCINI ALFREDO 12**

Portabella mushrooms, roasted tomatoes and caramelized onions tossed in a creamy alfredo sauce

### **SCIMECA'S SAUSAGE FIORE 14**

Scimeca's Italian sausage and broccoli sautéed with roasted garlic tossed in a parmesan broth

### **FUSILLI SHRIMP DIABLO 15**

Sautéed shrimp and garlic tossed in a spicy marinara sauce with housemade fusilli noodles

### **SHORT RIB RIGATONI 15**

Roasted mire poix with pulled short rib meat tossed in a natural jus

### **CHICKEN FETTUCINI 16**

Wood-fired chicken, bacon and spinach in a smoky tomato cream sauce

### **LOBSTER MAC AND CHEESE 16**

Fresh bucatini pasta, lobster and a four-cheese sauce

### **CHEF'S DAILY RAVIOLI 15**

## FRESH SEAFOOD

### **WOOD-FIRED TILAPIA \* 14**

Sautéed basmati rice, roasted portabella mushrooms and sautéed Swiss chard finished with red pepper bierre blanc

### **SEARED RAINBOW TROUT \* 16**

Three-onion risotto and sautéed spinach, finished with roasted tomato and parmesan salad with balsamic reduction

### **LOCH DUART SALMON \* 18**

Butternut squash puree, candied beets, parsnips and squash batons, finished with red wine reduction

### **SWEET CHILI MARINATED AHI TUNA \* 24**

Fennel, apple and Yukon potato hash, chef's vegetable, finished with apple butter

### **SEARED SCALLOPS \* 27**

Braised white beans, leeks and bacon succotash, served with a leek béchamel sauce

## HARDWOOD-FIRED GRILL

### **WOOD-FIRED PORK CHOP \* 18**

Wood-fired Duroc pork chop, gorgonzola and pear ravioli, and braised Swiss chard finished with a Bordelaise sauce

### **8oz SIRLOIN \* 19**

Yukon mashed potatoes and chef's daily vegetable finished with a Bordelaise sauce

### **6oz CENTER CUT FILET \* 23.5**

Yukon mashed potatoes and chef's daily vegetable finished with a Bordelaise sauce

### **BRAISED BONE-IN SHORT RIB 24**

Sautéed herb and parmesan spaetzel served with chef's daily vegetable and a natural jus

### **TIM'S CUT \* 31**

16oz bone-in ribeye served with potato gratin and chef's daily vegetable finished with a Bordelaise sauce



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