

TRIO LA



Starting in September - Aperitivo 30% discount on all menus on Sunday-Thursday between 17:00-19:00*

Entrees

Focaccia 22

Cheese Arancini Risotto balls with cheese and greens in a crispy coating on rose sauce 41

Cauliflower Tartufo Parmesan, truffle and chive aioli 43

Artichoke A La Romana Roasted on the grill with cream cheese, tomato salsa, peppers and purple onion 39

Polenta and Asparagus Touches of truffle, portabello and Parmesan 49

Beef Carpaccio Arugula, parmesan and reduced balsamic 58

Tuna Sashimi Ginger, chili, cilantro aioli, fried capers and seasonal fruit 69

White Fish Carpaccio Tomato seeds, cilantro aioli, thyme and crispy quinoa 68

*The fish dishes are available when there is fresh fish

Salads

Caesar Salad Lettuce hearts, purple onion, Croutons, & parmesan cheese 52

Panzanella Mozzarella cheese, tomato, purple onion, cucumber, kalamata olives, croutons, parsley, & mint, with wine vinegar sauce 58

Trio Lettuce mix, avocado, quinoa, purple onion, seasonal fruit, Saint Maure cheese & pecans in a balsamic vinaigrette sauce 62

Burrata Tomato mix & leaves 73

Our Cuts

Old fashioned on the bone

Selected cuts from our butchers, undergo dry aging for about 21 days.
Served with two toppings to choose from. Prices per 100 g.

Fresh cuts can be bought home

New York
Sirloin 48

T Bone
Sirloin and Fillet 54

Porterhouse
Sirloin and Fillet 58

Prime Rib
Entrecote 52

Meat and Chicken

Beef Fillet On mashed potatoes and beef stock 175

Nebraska Hamburger Fresh beef with parmesan tartufo aioli and fries 74

Topping of cheddar 9

Chicken Schnitzel Served with mashed potatoes 69

Grilled Chicken Pullet, served with mashed potatoes 74

Nebraska Entrecote Aged 30 days, served with fries 195

From the Sea

Grilled Shrimp With asparagus in butter, sun-dried tomatoes, garlic, white wine and parsley 98

Fillet of Salmon A la Plancha with cream cauliflower and truffles 106

Sea Fish Fillet White fish fillet on seasonal greens on lemon butter 115

Flavors of Italy

**You can order gluten-free pasta.

The pasta itself is gluten-free but our kitchen contains gluten.

Balkan Pappardelle Cherry tomatoes, pine nuts, kalamata, oregano, cream and Bulgarian cheese 68

Pappardelle Di Mare Shrimp and calamari in cream, brandy, almonds, mozzarella, cherry, dried tomato spread and parsley 97

Beef Fillet Gnocchi Mushrooms, chestnuts, Shatta, beef stock and butter 96

Asado Pappardella Long-cooked, mushrooms, parsley, spicy beef stock 89

Fungi Radiatoris Truffles in cream sauce, cheeses, white wine and chives 66

Mushroom Risotto Mushrooms and truffle with parmesan, butter, white wine and chives 72

Addition of beef fillet 42

The Vegan - Pesto Penne Beans, asparagus and pine nut crumble 61

Side Dishes Green salad 16 Green Beans 18 Mashed Potatoes 18 Fries 18

Our kitchen contains gluten, peanuts and various nuts | *No doubling of promotions, not valid on holidays and dates. Club members only.