

TRIOLA

evening menu

Starters

Focaccia 26

Tahini & spicy dips 18

Arancini Fried Cheesy Risotto balls with rose sauce 43

Tartuffe Cauliflower parmesan cheese, aioli Tartuffe, chives 45

Caprese cherry tomatoes, torn mozzarella, basil, reduced balsamic and pesto 72

Asado bruschetta chipotle aioli, cucumber, red onion, and chili 44

Sirloin caramel butter sauce, green onion, and red chili 79

Beef Carpaccio arugula, parmesan cheese, balsamic glaze 68

Polenta And Asparagus portobello mushrooms, parmesan cheese, Tartuffe oil 54

Fish Ceviche seasonal fruit, red onion, chili, herbs on labneh 74

Hamachi sashimi mango and lime vinaigrette, chili, and green oil 78

Salads

Ceaser Salad lettuce hearts, chicken, red onion, crotons, parmesan cheese 74

Panzanella mozzarella, tomato, cucumber, calamata olives, red onions, crotons, parsley, mint, wine vinaigrette 72

Crispy sea bream salad little gem, lalique lettuce, endive, cucumber, and radish with chili-lime aioli 76

Endive Salad Lalique lettuce, Endive, almonds, Cambozola cheese and white balsamic vinaigrette 74

Main Courses

Balkan Pappardelle cherry tomatoes, pinenuts, calamata olives, oregano, cream, Bulgarian cheese 74

Cheese Ravioli Corn cream, truffle oil and chives 86

Radiatori Fungi mushrooms, cream with Tartuffe, cheeses, white wine, chives 68

Risotto mushrooms and Tartuffe with parmesan, butter, white wine and chives 78 (with beef fillet 42)

Pappardelle Di Mare shrimps and mussels in cream, brandy, almonds, mozzarella, tomato paste and parsley 105

Pappardelle Asado in a long cooking, mushrooms, parsley, beef stock 92

Beef Fillet Gnocchi mushrooms, chestnuts, shatta pepper, beef stock and butter 114

Chicken Liver caramelized onions, beef stock with red wine on mashed potatoes 72

Chicken Pullet grilled with beef stock, served with green beans and mashed potatoes 76

Chicken Schnitzel breaded chicken, served with mashed potatoes 78

Triola Burger fresh meat with aioli truffle, parmesan cheese and french fries 78 (cheddar cheese 12)

Beef Fillet handmade Asado Tortellini , butter, beef stock and broccoli 165

Salmon fillet cheese ravioli in roasted pepper butter, oregano, and spinach 116

Sea Bass handmade torn pasta, butter, white wine, garlic confit, cherry tomatoes and broccoli 135

Hot Shrimps asparagus in dried tomato butter, garlic, white wine and parsley 98

Dry-aged beef on the bone for 21 days – served with two side dishes

Prime rib – Entrecote 56

New York – Sirloin 56

T-Bone Sirloin and Tenderloin 58

Porterhouse Sirloin and Tenderloin 62

Side dishes

Green salad 16 green beans 18 mashed potatoes 18 French fries 18