



APPETIZERS

PIZZETTA TREVI	4.95
Rosemary flatbread with garlic and Parmigiano	
EGGPLANT CRISPS	6.95
Thinly sliced, battered and fried with marinara	
MEATBALLS (2)	8.95
Served with marinara	
CALAMARI FRITTI	14.95
Crispy calamari served with our chilled tomato caper sauce	
SHRIMP COCKTAIL	16.95
(5) Jumbo shrimp with tangy cocktail sauce	
CRABMEAT, SPINACH AND ARTICHOKE DIP	13.95
Jumbo lump crabmeat, spinach, artichokes, cream cheese with crostini	
BRUSCHETTA	13.95
Tomatoes, garlic, mushrooms and shaved Parmigiano	
SAUSAGE AND PEPPERS	9.95
Grilled Italian sausage, roasted peppers and onions	
MOZZARELLA FRITTA	12.95
Fresh homemade mozzarella with marinara	
CARPACCIO*	14.95
Raw tenderloin of beef, pounded, topped with shaved Parmigiano, capers, red onions	
ANTIPASTO DELLA CASA	13.95
Imported smoked prosciutto, mozzarella di bufala, marinated artichokes, mushrooms, roasted peppers, kalamata olives, green olives, cherry peppers	

SOUPS AND SALADS

POLPETTA DI POLLO	8.95
Mini chicken meatballs with a medley of fresh vegetables, Arborio rice	
MINISTRONE SOUP	8.95
Homemade	
TREVI SALAD	9.95
Mixed greens, tomatoes, carrots with herb-crusted crostini, house balsamic vinaigrette	
TRADITIONAL CAESAR	9.95
With romaine hearts, homemade croutons, Caesar dressing	
GRILLED CHICKEN OR SHRIMP CAESAR	16.95
Entrée-sized Traditional Caesar	
AUTUMN HARVEST SALAD	15.95
Crisp romaine, spinach, candied walnuts, dried cranberries, red and yellow pear tomatoes, pumpkin dressing, fig jam crostini wrapped in prosciutto	
CAPRESE ALLA TREVI	14.95
Imported mozzarella di bufala, sliced tomatoes, basil pesto, pine nuts, drizzled with balsamic and olive oil	
ROMANO CHICKEN SALAD	18.95
Romano-crusted chicken breast sautéed, with warm pancetta balsamic dressing, peppery arugula, crisp field greens, tomatoes, artichoke hearts	
ITALIAN CHOPPED	17.95
Roasted chicken, salami, marinated artichokes, provolone cheese, garbanzo beans, sun-dried and roma tomatoes, mushrooms, red onions, pepperoncini, romaine and homemade bread stick, Caesar dressing	

BRICK OVEN FIRED PIZZAS

CHEESE	14.95
Fresh homemade mozzarella, tangy pomarola	
PEPPERONI	16.95
Pepperoni, fresh homemade mozzarella	
CHICKEN MARINATO	16.95
Roasted chicken, pancetta, roasted garlic, spinach, fresh homemade mozzarella	
ITALIAN SAUSAGE	17.95
Peppers, roasted garlic, fresh homemade mozzarella	
MARGHERITA	16.95
Roma tomatoes, fresh homemade mozzarella, fresh basil	
SHRIMP & PESTO	17.95
Shrimp, prosciutto, pesto, sun-dried tomatoes, mozzarella and Asiago cheeses	
LASAGNA PIZZA	18.95
TREVI's Signature Pizza... deep dish with layers of Italian sausage, ricotta and fresh homemade mozzarella, tangy pomarola sauce	

PASTA

RAVIOLI VODKA	18.95
Cheese filled pasta with zesty vodka tomato cream sauce	
LASAGNA	19.95
Homemade meat sauce, ricotta and fresh mozzarella	
FETTUCINE POLLO CARBONARA	22.95
Grilled chicken, English peas, prosciutto, sliced mushrooms, Parmesan cream sauce	
RIGATONI BOLOGNESE	21.95
Imported rigatoni and homemade meat sauce	
CAPELLINI AL POMODORO	23.95
Sautéed chicken, angel hair pasta, homemade marinara, extra virgin olive oil	
SPAGHETTI AND MEATBALLS	19.95
(2) Jumbo homemade meatballs, zesty marinara	
RIGATONI SALSICCIA	22.95
Grilled Italian sausage, rigatoni, concassé tomatoes, mushrooms, roasted peppers and garlic cream sauce	
SHRIMP AMATRICIANA	26.95
Grilled shrimp, spaghetti, pancetta, concassé tomatoes, onions, spicy marinara	
LINGUINE VONGOLE	25.95
Fresh steamed clams with choice of classic red or white sauce, linguine, garlic, olive oil, fresh herbs	
PENNE DIAVOLO	24.95
Grilled chicken, mushrooms, sun-dried tomato, spicy tomato cream sauce	
FETTUCINE AL PESTO CON GAMBERI	26.95
Sautéed shrimp, sun-dried tomatoes, pine nuts, basil, pesto cream sauce	
LINGUINE AI FRUTTI DI MARE	29.95
TREVI's signature dish... lobster, shrimp, scallops, tomatoes, scallions in a seafood cream sauce	

ENTRÉES

PETTO DI POLLO ALA GRIGLIA	24.95
Grilled chicken breasts, lemon bianco sauce and roasted seasonal vegetables	
LAMB OSSO BUCCO	29.95
Slow herb-braised lamb foreshank, vegetable risotto, red wine demi-glace	
CHICKEN FRANCESE	24.95
Romano breaded chicken breast, sautéed with lemon, white wine, mushrooms, sun-dried and tomato concassé over linguine	
PARMIGIANA	
Romano breaded and sautéed, linguine pomodoro	
	<i>Eggplant 18.95 Chicken 24.95 Veal 28.95</i>
SALMON PICATTA	29.95
Fresh salmon grilled over an open flame, grilled vegetables, riso bello venere, black rice of Po Valley, lemon caper sauce	
FILETTO DI MANZO*	34.95
Tender filet of beef, red wine mushroom sauce, vegetable risotto, grilled asparagus	

MARSALA	
Sautéed medallions, Marsala wine and mushroom sauce, green beans, linguine	
	<i>Chicken 26.95 Veal 28.95</i>
SCALOPPINE	
Sautéed with artichoke hearts, pancetta, capers, pine nuts, lemon butter sauce, green beans, linguine	
	<i>Chicken 26.95 Veal 28.95</i>
PICCATA	
Sautéed in a white wine butter sauce, capers, green beans, linguine	
	<i>Chicken 26.95 Veal 28.95</i>

Executive Chef: Peter Scaturro

A suggested gratuity of 15% – 20% is customary. The amount of gratuity is always discretionary.

*These items are served raw or undercooked. Please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions.



TREVI