

TRIO

STARTERS

Vegetable Risotto, Arborio rice, seasonal vegetables, fresh herbs, pecorino romano cheese 8.95

Fried Galilee Calamari, 22 Bowen's style, three pepper-mint relish, garlic butter 9.95

Antipasto, plate of assorted cured meats, vegetables, olives, cheeses + greens 12.25

Crab Cakes, pan roasted, lump crab cakes, spicy remoulade, basil oil 11.95

Steamed Littlenecks, garlic, northern beans, rabe, grilled Tuscan bread 8.75

Baked Local Oysters, melted leeks, pernod, creamed spinach, fontina cheese 10.95

Trio Meat Balls, beef, sausage, roasted garlic, grilled Tuscan bread, shaved provolone cheese 7.95

Lobster + Shrimp Spring Rolls, sweet pepper glaze, citrus soy sauce 9.95

Black Skillet Mussels, local mussels, garlic oil, herb butter, grilled bread 10.95

ARTISAN PIZZAS

thin crust pizzas

Clams Casino, clams, red + green peppers, scallions, applewood smoked bacon, mozzarella, Parmesan 14.95

The Fun-Guy, wild mushrooms, truffle infused ricotta, Parmesan 14.95

Margherite, marinara, basil, mozzarella cheese 11.95

The Classic, pepperoni, mozzarella, provolone, Parmesan, marinara 13.25

The Bada Bing, pepperoni, sweet Italian sausage, hot peppers, onions, tomato sauce, three cheeses 15.25

Trio Great White, garlic oil, fresh herbs, feta cheese, fontina cheese, mozzarella cheese, plum tomatoes, red onion, hot peppers, chopped iceberg lettuce 12.25

Hot Chick, chicken, buffalo sauce, cheddar cheese, Gorgonzola vinaigrette, red onions, celery leaves 11.95

Pizza Of The Moment, inquire with your server Market

RAW BAR + SMALL PLATES

raw bar accompanied by cocktail sauce, mignonette, lemon

Lobster Cocktail, chilled 1lb. local lobster 17.00

Shrimp Cocktail 2.95 ea.

East Coast Oyster 2.50 ea.

Littlenecks on the 1/2 Shell 1.50 ea.

Bruschetta, wild mushroom, spinach, fresh herbs, feta 4.00

Meatball Slider, duo, Olga's bread, parmesan 4.00

Crab Cake, single cake, spicy remoulade, basil oil 6.00

Soup Tasting, Trio chowder + soup of the moment 4.00

Tuna Nicoise Tostada, grilled pita, seared rare tuna, arugula, roasted pepper, nicoise olives, anchovy oil 5.00

Eggplant + Mozzarella Frito, panko crusted, marinara, basil 5.00

Antipasto, plate of assorted cured meats, vegetables, olives, cheeses + greens 6.00

Rhode Island Potatoes Bravas, fried, Manchego, chorizo dip 4.00

Shrimp Fritter, baby shrimp, caramelized onion, lemon aioli 5.00

Manchego + Marcona, cheese, almonds, toast points, honey comb 5.00

SOUPS & SALADS

Soup of the Moment, inquire with your server for this minute's preparation 5.95

Trio Chowder, traditional style clam chowder, native clams, pancetta, fresh dill, potatoes 6.25

Chopped Salad, romaine, tomatoes, cucumbers, toasted sunflower seeds, feta cheese, steamed potatoes, smoked bacon, dried cranberries, toasted pita chips, white balsamic vinaigrette 8.50

Harvest Salad, mesclun, candied walnuts, dried cranberries, goat cheese, roasted native apple, white verjus 7.50

Spinach Salad, baby spinach, roasted red peppers, feta cheese, over-night tomatoes, crispy prosciutto, white balsamic vinaigrette 7.25

Trio Salad, baby greens, shaved red onions, tomatoes, carrots, balsamic vinaigrette 6.75

Caesar Salad, crisp romaine leaves, Caesar dressing, focaccia croutons 6.75

SALAD BUDDIES - From The Grill

Thyme Citrus Chicken Breast 6.95

Herbed Salmon* 10.95

(4) Georges Bank Scallops 13.25

(4) Garlic Tiger Shrimp 11.95

*The culinary staff at TRIO feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which could be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. If you have any food allergies please notify your server.



PASTA SPECIALTIES

We offer gluten free pasta at no extra charge for guests with gluten allergies. Please inquire with your server.

Linguini, white clam, pancetta, garlic, clams, EVOO, parsley, crushed red pepper 17.95

Tortelloni + Lobster, wild mushroom pasta, steamed native lobster, limoncello cream, fried fennel, arugula salad 25.95

Penne Alla Vodka, grilled chicken, marinara, romano cream sauce 15.50

Rigatoni Bolognese, slow-simmered tomatoes, veal, pork + beef, scallions 16.25

Linguine + Meatballs, house marinara, four meatballs, grated Parmesan 14.50

Spaghettini + Gulf Shrimp, gulf shrimp, kalamata olives, sun-dried tomatoes, shiitake mushrooms, garlic, white wine, plum tomatoes, sliced scallions, feta cheese 18.95

LAND + SEA

Pork + Beans, pork tenderloin, yellow eyed beans, roasted local squash, organic cranberry + apple chutney, spinach, whole grain mustard demi reduction* 19.95

New York Sirloin, 14 oz. steak, saute spinach, whipped potatoes, crispy onion ring, red wine veal reduction* 32.95

Beef Short Rib, Swiss chard, celery root puree, white asparagus 23.95

Filet Mignon, 8 oz. filet, herb whipped potatoes, haricot verts + baby carrots, black truffle bordelaise* 32.95

Statler Chicken, bone-in chicken breast, saute spinach, rosemary roasted potatoes, forest mushroom natural jus, red onion marmalade 23.95

Fisherman's Stew, fresh local catch, littlenecks, potatoes, chorizo, onion, garlic, white wine paprika broth, grilled bread 22.00

Atlantic Salmon, barbeque glaze, baby arugula, risotto, plum tomatoes + asparagus tips, sun-dried tomato vinaigrette* 21.95

Lobsters, *Steamed*: 1^{1/4} lb., steamed jasmine rice, green beans, drawn butter 24.95
Baked Stuffed: 1^{1/4} lb., shrimp, scallops, crab, buttered ritz topping, steamed jasmine rice, green beans 34.95

Grilled Georges Bank Scallops, braised escarole, white beans, pancetta lardons, butternut vinaigrette 24.95

Yellowfin Tuna, Savoy cabbage, jasmine rice, roasted red + yellow pear tomatoes, jicama + pea shoot salad, citrus beurre blanc* 26.95

Trio Marsala, twin chicken breast, wild mushroom marsala wine, demi glace, green beans, mashed potatoes 15.95

Sole Francaise, egg battered, lemon, white wine butter sauce, steamed jasmine rice, green beans 19.50



SO CO FAVORITES

Meatball Grinder

Trio meatballs, mozzarella, marinara, toasted torpedo roll
9.25

Steak Sandwich

shaved sirloin, caramelized onions, mushrooms, American cheese, toasted torpedo roll
12.25

Kingstown Road Burger,

applewood smoked bacon, caramelized onions, aged cheddar cheese*
11.25

RI Lobster Roll,

steamed, chilled lobster meat, lemon chive mayo, toasted hot dog bun, cole slaw, French fries
18.50

Trio Fish + Chips,

Narragansett beer battered haddock, French fries, cole slaw, tartar sauce
15.25

SIDES

French Fries - Mashed Potatoes - Mac 'n Cheese - Brussels Sprouts with Bacon + Shallot
Local Squashes - Pasta Marinara - Potato Bacon Hash Browns - Creamed Spinach

5.00



MENU AUTHORS:

Kevin Gaudreau, Timmy Sousa

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Newport Restaurant Group is an employee-owned company.

4.9.2012

