

TREVISO

APPETIZERS

Treviso Salad \$7

Baby greens, Roma tomatoes, Grana Padano and balsamic vinaigrette

Classic Antipasto \$12

Marinated and grilled vegetables with Italian meats and cheeses, balsamic drizzle

Parmesan Truffle Fries \$5

Great to share on the table

Caesar Salad \$7

Traditional house made dressing, garlic croutons, Parmesan cheese

Crispy Calamari \$9

Flash fried Calamari served with Treviso's Marinara sauce

Traditional Bruschetta \$11

Grilled country bread with oven roasted tomatoes, warm roasted garlic, rustic olives & fresh mozzarella

Soup of The Day \$7

Cup of Chef's daily preparation

SMALL PLATES & PASTAS

Steak Salad \$14

Sliced grilled sirloin served on a Treviso salad, Balsamic dressing, shaved Grana Padano cheese

Perciatelli Bolognese \$14

Perciatelli pasta served with a slow simmered- classic bolognese sauce, topped with shaved Grana Padano cheese.

Grilled Salmon Salad \$14

Scottish salmon lightly grilled served on top of a Treviso salad with house dressing.

Penne ala Vodka \$14

Penne rigate noodles with a creamy tomato sauce, chopped Italian parsley and Reggiano

Blue Fin Crab Cake \$15

Crispy crab cake, served on a tasty slaw of apples and cabbage, smoked bacon remoulade

ENTRÉES

Veal Piccata \$19

Pan seared veal rib chop, with sautéed mushrooms and capers, lemon butter

Breast of Chicken Saltimbocca \$17

Pan seared with prosciutto and fresh sage, finished with vermouth, lemon and butter

Grilled Hangar Steak \$21

Marinated in our famous house preparation, then grilled to perfection, peppercorn sauce.

Mediterranean Salmon \$24

Grilled and topped with artichoke and olive tapenade, capers, sun-dried tomatos

Braised Lamb Shank \$19

Slow braised with aromatic vegetables and ripe tomatos, finished with a natural pan sauce