



THANKSGIVING MENU

Salads

- Farro Salad..... \$22
arugula, sauteed wild mushrooms, Balsamic Glaze
- Tuscan Salad\$18
mix greens, cucumber, tomato, red onion, red pepper, bistro dressing
- Add-Ons: Chicken \$18 / Steak \$21 / Salmon \$18*

Starters

- Zucchini Chips..... \$18
Red Pepper Aioli
- Roman Artichokes \$33
Our Signature Artichokes
- Mixed Vegetable Antipasto \$21
A Seasonal mix of Grilled and roasted Vegetables
- Polpetta \$22
over polenta
- Trastevere's Signature Risotto, Truffle Oil Drizzle*
- Arancini\$19
Crispy rice balls with tomato sauce
- Eggplant alla Pisa \$19
Crispy Eggplant Tower layered with a rich tomato sauce with capers and cherry tomatoes
- Beef Carpaccio \$29
Chopped Field Green Salad
- Salmon Carpaccio \$29
Atlantic Salmon, Chopped Filed Green Salad

Soups

Lentil Soup / Minestrone Soup \$13

Pasta

- Ravioli \$32
Homemade ravioli with meat filling, Tomato Sauce
- Capellini Aglio e Olio \$29
PanRoasted Garlic, EVOO, Parsley
- Linguine Puttanesca \$27
Handmade Linguine, Garlic, Onion, Kalamata Olives and capers in tomato sauce
- Fettuccini Bolognese \$34
Homemade fettuccini, rustic meat and tomato sauce
- Gnocchi Pomodoro \$28
Classic potato gnocchi, Roasted cherry tomato, garlic and white wine sauce
- Farfalle Fungi \$28
House made pappardelle, wild mushrooms, porcini crme'sauce
- Add-Ons: Chicken \$18 / Steak \$18 / Salmon \$18*

Entrees

- Chicken Modenese..... \$46
Baby chicken, balsamic vinegar, rosemary and garlic
- Chicken Piccata \$42
Sauteed chicken breast, white wine-lemon sauce with capers
- Chicken Trastevere \$46
Breaded chicken breast, field green salad, served with Italian potatoes
- Chicken Paillard \$40
Grilled Chicken, field green salad, served with Italian potatoes
- Ribeye \$88
14 oz Ribeye, caramelized onions, Italian Potatoes, seasonal vegetables
- Chef's Cut Steak \$80
12 oz Rib Cap Steak, Mushroom Demi, Italian Potatoes, seasonal vegetables
- Braised Short Ribs\$69
Garlic whipped potatoes, Mushroom Demi, Sautéed Green Beans
- Veal Trastevere\$82
Breaded Veal, Mix green salad with lemon dressing
- Veal Marsala\$59
Scaloppini, Marsala Wine Sauce with Mushrooms, Roasted Potato and Vegetables
- Veal Picatta\$59
Scaloppini, White Wine and Capers, Roasted Potato and Vegetables
- Lamb Chops\$86
Grilled Lamb Chops, Rosemary and garlic
- Shuk Burger\$32
Steakhouse Burger, Arugula, Heirloom Tomato, Sautéed Mushroom and Truffle Aioli
- Filet Branzino\$42
Lemon vinaigrette, served with Italian potatoes and seasonal vegetables
- Roasted Salmon\$42
Lemon-rosemary sauce, served on a bed of braised lentils and seasonal vegetables
- Mix Grill\$92
8 OZ Rib Steak, (1) Lamb Chop, (1) Boneless Veal Trastevere Served with Italian Roasted Potatoes and Seasonal Mix Vegetables

Sides

- Italian Potatoes..... \$13
- Seasonal Roasted Vegetables\$17
- Crispy Brussel Sprouts- balsamic glaze..... \$17
- Tuscan White Beans and Spinach \$17
- Hand Cut Fries \$16
- Truffle Fries served with Truffle Aioli \$17