



MODENA LUNCH MENU

Lunch menu served from 11am to 3pm daily

SALAD

select one for your menu

CAESAR SALAD

With romaine hearts, homemade croutons and classic Caesar dressing

TREVI SALAD

Mixed greens, tomatoes and carrots with herb crusted crostini in our balsamic dressing

ENTRÉE

(choice of)

CAPELLINI AL POMODORO

Angel hair pasta tossed with marinara sauce, garlic and basil

CHICKEN FETTUCCHINE CARBONARA

Grilled chicken, fettuccine, English peas, prosciutto and sliced mushrooms in our Parmesan cream sauce

RIGATONI BOLOGNESE

With hearty meat sauce

DESSERT

SORBETTO

Homemade lemon and raspberry

Menu Enhancements

Additional cost per guest

Add an appetizer to the menu - choice of Calamari or Bruschetta served family style

Upgrade salad to Caprese Alla Trevi

Add sautéed shrimp to the Capellini al Pomodoro

Upgrade dessert to Tiramisu or Cheesecake

Each menu includes foccacia bread with infused olive oil and your choice of soda, iced tea or brewed coffee. All prices subject to a 16% gratuity, 5% service charge and applicable sales tax. Prices are subject to change. In order to be properly prepared to host your event, it is essential that we be informed of menu selections 30 days prior to your event.



TOSCANA LUNCH MENU

Lunch menu served from 11am to 3pm daily

SALAD

select one for your menu

CAESAR SALAD

With romaine hearts, homemade croutons and classic Caesar dressing

TREVI SALAD

Mixed greens, tomatoes and carrots with herb crusted crostini in our balsamic dressing

ENTRÉE

(choice of)

CAPELLINI AL POMODORO

Angel hair pasta tossed with marinara sauce, garlic and basil

CHICKEN MARSALA WITH PENNE MARINARA

Sautéed chicken breasts with a Marsala wine and mushroom sauce

GRILLED SALMON PICATTA WITH ASPARAGUS

Topped in our white wine butter sauce with capers

DESSERT

TIRAMISU

Espresso soaked ladyfingers wrapped in sweet marscapone mousse

Menu Enhancements

Additional cost per guest

Add an appetizer to the menu - choice of Calamari or Bruschetta served family style

Upgrade salad to Caprese Alla Trevi

Add sautéed shrimp to the Capellini al Pomodoro

Add Green Beans to the Chicken Marsala or Vegetable Risotto to the Grilled Salmon Picatta

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CAMPANIA MENU

APPETIZER

select one for your menu – served family style

CALAMARI FRITTI

Crispy calamari lightly breaded and fried, served with a chilled tomato caper sauce

BRUSCHETTA

Topped with tomatoes, garlic, mushrooms and shaved Parmesan cheese

SALAD

CAESAR SALAD

With romaine hearts, homemade croutons and classic Caesar dressing

ENTRÉE

(choice of)

CAPELLINI AL POMODORO

Angel hair pasta tossed with marinara sauce, garlic and basil

CHICKEN FETTUCCINE CARBONARA

Grilled chicken, fettuccine, English peas, prosciutto and sliced mushrooms in our Parmesan cream sauce

RIGATONI BOLOGNESE

With hearty meat sauce

DESSERT

SORBETTO

Homemade lemon and raspberry

Menu Enhancements

Additional cost per guest

Add an additional appetizer to the menu – choice of Calamari or Bruschetta served family style

Upgrade salad to Caprese Alla Trevi

Add sautéed shrimp to the Capellini al Pomodoro

Upgrade dessert to Tiramisu or Cheesecake

Each menu includes foccacia bread with infused olive oil and your choice of soda, iced tea or brewed coffee.
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ABRUZZO MENU

APPETIZER

select one for your menu

CALAMARI FRITTI—*served family style*

Crispy calamari lightly breaded and fried, served with a chilled tomato caper sauce

MINISTRONE SOUP—*served individually*

Hearty bowl of homemade minestrone

SALAD

select one for your menu

CAESAR SALAD

With romaine hearts, homemade croutons and classic Caesar dressing

TREVI SALAD

Mixed greens, tomatoes and carrots with herb crusted crostini in our balsamic vinaigrette

ENTRÉE

select up to three for your menu

CAPELLINI AL POMODORO CON GAMBERI

Sautéed shrimp, angel hair pasta tossed with marinara sauce, garlic and basil

CHICKEN FETTUCCINE ALFREDO

In a creamy Parmesan cheese sauce

LASAGNA

Layered pasta with zesty meat sauce, ricotta and mozzarella cheese

CHICKEN MARSALA WITH GREEN BEANS AND LINGUINE

Sautéed chicken medallions with our Marsala wine and mushroom sauce

DESSERT

select one for your menu

SORBETTO

Homemade lemon and raspberry

TORTA DI FORMAGGIO

Cheesecake topped with your choice of chocolate, strawberry or caramel sauce

Menu Enhancements

Additional cost per guest

Add an additional appetizer to the menu – choice of Bruschetta or Antipasti Trevi served family style

Upgrade salad to Caprese Alla Trevi

Each menu includes focaccia bread with infused olive oil and your choice of soda, iced tea or brewed coffee.

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VENETO MENU

APPETIZER

served family style

ANTIPASTI TREVI

A variety of meats and cheeses with assorted marinated vegetables and olives

BRUSCHETTA

Topped with tomatoes, garlic, mushrooms and shaved Parmesan cheese

SALAD

select one for your menu

CAESAR SALAD

With romaine hearts, homemade croutons and classic Caesar dressing

TREVI SALAD

Mixed greens, tomatoes and carrots with herb crusted crostini in our balsamic vinaigrette

ENTRÉE

select up to three for your menu

CHICKEN PARMIGIANA WITH LINGUINE POMODORO

Romano breaded and topped with marinara and mozzarella cheese

LINGUINE AL FRUTTI DI MARE

A medley of lobster, shrimp, scallops, tomatoes and scallions in a seafood cream sauce

NY STRIP WITH GREEN BEANS AND VEGETABLE RISOTTO

Grilled and topped with our red wine mushroom sauce

PENNE DIAVOLO

Grilled chicken, penne, mushrooms and sun-dried tomatoes with a spicy tomato cream sauce

DESSERT

select one for your menu

SORBETTO

Homemade lemon and raspberry

TIRAMISU

Espresso soaked ladyfingers layered with a sweet marscapone mousse

TORTA DI FORMAGGIO

Cheesecake topped with your choice of chocolate, strawberry or caramel sauce

Menu Enhancements

Additional cost per guest

Upgrade salad to the Caprese Alla Trevi

Add sautéed shrimp to the Beef Tenderloin

Each menu includes foccacia bread with infused olive oil and your choice of soda, iced tea or brewed coffee.

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HORS D'OEUVRES MENU

BUTLER PASSED – COLD SELECTIONS

Fresh mozzarella and sun-dried tomato on a crostini
Lobster medallion with aioli cream on a mini pumpernickel
Shrimp with pesto cream on a multi-grain baguette
Herb goat cheese and roasted pepper in a tartlet
Smoked salmon and caper mousse in a tartlet
Prosciutto and melon on a toast round
Prosciutto wrapped asparagus on a toast round

BUTLER PASSED – HOT SELECTIONS

Breaded artichoke stuffed with goat cheese
Florentine spinach stuffed mushroom
Italian sausage and spinach stuffed mushroom
Crabmeat, cream cheese and spinach stuffed mushroom
Chicken saltimbocca satay with prosciutto and sage
Prosciutto wrapped scallop satay

BUTLER PASSED - DESSERT

Mini pistachio rolled cannoli with fresh ricotta cream and chocolate chips
Mini cheesecake bites with fresh seasonal fruit
Mini chocolate brownie bites
Chocolate covered strawberries

PLATTERS

Assorted cheese and fruit tray
Seasonal vegetable crudite with goat cheese dip
Brick oven fired Pepperoni Pizza or Margherita Pizza
Brick oven fired Italian Sausage Pizza

CARVING STATIONS

Roast pork tenderloin with sweet roll and caramelized onions
Roasted turkey breast with sweet roll and basil pesto aioli
Top round roast beef with sweet roll and horseradish mayo

PASTA STATIONS

Penne pasta with marinara sauce
Tri-colored cheese tortellini with tomato basil cream sauce
Rigatoni pasta with hearty meat sauce

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