

#### Classic Pizza

\*All Pizzas are topped with Garlic, Parmesan, Basil & Olive Oil\*

12" Price /16" Price –

\*Local Joe's Market

### **TreVi Traditional** \$10/13

Sliced Fresh Mozzarella topped with Pizza Sauce

**White Pie** \$10/13

Fresh Mozzarella & Ricotta

**Tomato Pie** \$8/11

"Best of Philly" Tomato Sauce

Margherita \$10/13

Tomato Sauce, Fresh cubed Mozzarella

**Smoked Traditional** \$12/15

Tomato Sauce blended w/ Basil Pesto topped w/ smoked Mozzarella & fresh garlic

**Half & Half** \$13/16

1/2 white pie and 1/2 traditional w/ Ricotta,

**Toppings** 

12" Half \$1 - Whole \$2 // 16" Half \$1.5 - Whole \$3

Pepperoni Meatballs Sausage Mushrooms Spinach Long Hots

Olives Anchovies Roasted Peppers

Onions (raw or caramelized)

**Gourmet Toppings** 

Whole only 12"/16"

Sunny Side up Egg 1/2 Prosciutto 2.5/5 Arugula 1.5/3 Basil Pesto 1.5/3 Prosciutto 2.5/5 Arugula 1.5/3

Chicken 2/4

Balsamic Reduction 1.5/3



Gourmet Pizza (12" Pizzas Only)

Funghi Misti \$14

Shitake, Oyster, Cremini & Button Mushrooms accented w/Fontina & Mozzarella

**Lina's Meatball** \$14

TreVi traditional topped w/ Meatballs & Ricotta

**Prosciutto** \$15

Margherita Pizza topped w/ Prosciutto and Fresh Arugula

Sausage & Long Hots \$14

TreVi Traditional w/ Sweet Sausage & Long Hots

Charcuterie \$16

Margherita Pizza topped w/ Meatballs, Sausage & Pepperoni

New Haven Clam & Garlic \$16

Baby Clams and Applewood Bacon with Mozzarella Blend

Spinach & Tomato \$14

Mozzarella, Ricotta, Spinach & Tomato

**Broccoli Formaggi** \$16

Mozzarella Blend, Fontina, & Ricotta with Roasted Broccoli, Caramelized Onion & Applewood Bacon

Goat Cheese & Cipollini Onions \$15

Mozzarella, Honey Goat Cheese, Cipollini Onions & Balsamic Reduction

**Pear & Bleu Cheese** \$15

Sliced Anjou Pears, Candied Walnuts & Arugula with Mozzarella & Bleu Cheese



## **TreVi Sandwiches**



8oz Steak served w/ your choice of Cheese

Pepperoni Pizza Steak \$11

Cheesesteak Served w/ Mozzarella, Pepperoni & Sauce

Chicken Cheesesteak \$10

80z Chopped Fresh Chicken Breast served w/ your choice of Cheese

**Meatball Sandwich \$10** 

(3) Grandma Lina's Meatballs served w/ sauce & Parm-Reggiano

**Chicken Cutlet Italiano** \$10

Served with Broccoli Rabe, Roasted Peppers & Sharp Provolone

**Chicken Parmesan** \$9

Chicken cutlet topped w/ Sauce & Mozzarella on Kaiser roll

**Grilled Chicken Caprese** \$10

Grilled Chicken served w/ sautéed Spinach, Tomatoes & Mozzarella

**TreVi Italian Hoagie** \$10

Variety of Italian Meats & Cheese with LTO



## From the Fryer

**Chicken Wings** 

(6) \$7 (12) \$ 12 Hot, Mild or Italian (Garlic Parmesan)

**Mozzarella Sticks** \$6

(6pc) w/ marinara

Fried Ravioli \$10

Breaded Cheese Ravioli w/ Marinara (10pc)

Crispy Calamari \$12

Fra Diavolo sauce & a lemon wedge

French Fries \$3

Pizza Fries \$8

w/ Marinara & Mozzarella

**Garlic Parm Fries** \$4

## For the Table

TreVi Antipasto Board \$16

Fresh Italian Meats and Cheeses, Long Hots, Cipollini Onions, Anjou pears, Candied walnuts & a homemade chutney

**Tomato Bruschetta** \$10

Pesto Toasted Crostini topped with Marinated Roma Tomatoes & Balsamic Reduction

TreVi Pizza Bread \$6.5

Garlic and Parmesan Cheese Pizza Bread served with Marinara



### **Small Plates**

**Crab and Tomato Soup** 

\$3.5 cup \$6 bowl

Fried Prosciutto Poppers \$10

Long Hots & sharp Provolone wrapped in Prosciutto

**Steamed P.E.I Mussels** \$9

White Wine Garlic sauce, Marinara or Fra Diavolo

**Steamed Littleneck Clams** \$12

White Wine Garlic sauce, Marinara or Fra Diavolo

**Stuffed Mushrooms** 

w/ Crabmeat \$12

**Grandma Lina's Meatballs** (3) \$9

**Brussel Sprouts** \$10

House cured Pancetta & Caramelized Onions

Sausage & Rabe \$10

Sautéed sweet Sausage w/Broccoli Rabe

**Chicken Parmesan** \$12

(2) cutlets topped w/ Marinara & Mozzarella

Seasonal Risotto \$13



## **Salads**

Classic Caesar \$7

Crisp Romaine, Croutons & Parm-Reggiano Add anchovies \$1 Chef's Caesar // add red onion & Hard-Boiled egg \$1.5

**Mixed Green \$7** 

Cucumbers, Tomato Bruschetta, Red onions & House vinaigrette

Arugula \$8

Candied walnuts, Sliced pear, Danish blue & Balsamic vinaigrette

**Iceberg Wedge** \$8

Bruschetta Tomatoes, Bacon, hard-boiled egg, blue cheese & Blue cheese dressing

**Seasonal Tomato Caprese** \$8

\*Add Grilled Chicken \$4 Add Grilled Shrimp \$6

## **Entrée Salads**

**Mediterranean** \$17

Mixed green salad accented with Capers and Anchovies topped w. Shrimp, Jumbo Lump Crab meat and house vinaigrette.

Italian Cobb \$15

Spinach & Arugula accented w. Danish blue, Prosciutto, Olives, Tomato Bruschetta, hard-boiled egg, Pine nuts and tossed in a Dijon vinaigrette.

 $Add\ chicken\ 4\ Add\ Shrimp\ 5$ 



# **Signature Pasta Dishes**

## **Macaroni Bolognese** \$18

Ground Beef, Pork & Veal slow cooked in a Rich Tomato Sauce with Fresh Basil & Ricotta Cheese

## Tortellini & Crab \$23

Jumbo Lump Crab Meat, Peas & fresh Mozzarella tossed in a Rosa sauce

### Linguine & Clams \$20

Littleneck Clams tossed w/ fresh Linguine & White Wine Garlic Sauce

## Spaghetti & Meatballs \$16

Lina's Meatballs topped w/ house Marinara

### **Penne Seafood Bolognese** \$24

Jumbo Lump Crab Meat, Bay Scallops & Shrimp tossed in a Rosa sauce w/ Spinach

### Sausage & Pesto Macaroni \$16

Sweet Sausage, Spinach, Cherry Tomatoes sautéed and tossed w/ Basil Pesto & Pine Nuts

### Shrimp Scampi \$20

Sautéed Shrimp & Spinach served in a White Wine Garlic Butter sauce & Spaghetti

## Cioppino Fra Diavolo \$24

Sea Scallops, Shrimp, Mussels & Clams tossed w/ fresh Linguine & Fra Diavolo White Wine Sauce

## Gluten free pasta available + \$1



## **TreVi Signature Entrees**

#### Chicken Parmesan \$18

Chicken Cutlets topped with Marinara & Fresh Mozzarella with your choice of Pasta

#### Chicken Marsala \$19

Pan Seared Chicken with Mixed Mushrooms in a Marsala Demi Sauce - served with Seasonal Vegetables & Fingerling Potatoes

### Chicken Saltimbocca \$20

Chicken & Sage wrapped in Prosciutto; pan seared & served with Sautéed Broccoli Rabe

### Garlic Basil Crab Cakes \$23

Crab cakes served with Garlic Parmesan Potatoes, a side Tomato Caprese Salad, & Basil Tartar Sauce

#### **Chicken Piccata** \$18

Pan Seared Chicken served with Fresh Linguine, Spinach & Cherry Tomatoes in a White Wine & Lemon Caper Sauce

## **Chicken and Sausage Cacciatore** \$19

served w/ egg Fettuccine, Roasted Peppers & Caramelized Onions in a rich Red Wine, Tomato Gravy

### **Italian Meatloaf** \$18

Meatloaf stuffed with Mozzarella served with Seasonal Vegetables & Gnocchi topped with a Marinara or Marsala Demi Sauce



### **Entree Pasta**

Spaghetti Marinara \$10

**Fettuccine Alfredo** \$10

Penne Rigate Rosa \$10

**Macaroni Fra Diavolo** \$10

**Linguine Pesto** \$12

**Three Cheese Ravioli** \$12 served with Marinara and Parm-Reggiano

#### **EXTRAS**

Peas. Spinach. Mushrooms. Seasonal Vegetables \$2 Chicken, Sausage or Prosciutto \$4 Shrimp \$6

## **Sides**

Sautéed Broccoli Rabe \$6 Roasted Seasonal Vegetables \$7 Roasted Long Hots \$5 Sautéed Spinach \$5

#### **Desserts**

**Cannoli** (2) \$6

Zeppole \$5

Tiramisu \$6

Cheesecake \$6



## **House Gnocchi**

Seasonal Vegetables \$12 Marinara or Fra Diavolo \$10 Gorgonzola Cream w/ candied walnuts \$14 Rosa \$12 w/ peas Basil Pesto \$12 w/ pine nuts

> Kids \*10 & under

Ravioli \$12
(3) Marinara or Plain

**Chicken Cutlet with Fries** \$7

Macaroni with Butter or Marinara \$5 Add a Meatball \$3

## **Beverages**

Boylan's Craft Soda \$2.50 Fountain

Assorted flavored Pellegrino soda \$2.50 can

1.5 L Pellegrino Sparkling Water \$4 bottle