

TREVÍSIO

6550 Bertner Ave, 6th Floor
Houston, TX 77030
PH: 713.749.0400
FAX: 713.749.0401

ANTIPASTI

ANTIPASTI FREDDI - PROSCIUTTO, CAPPICOLA, SOPRESATTA, MORTADELLA, GRILLED EGGPLANT WITH HERB RICOTTA, CAPONATA, MARINATED OLIVES, GORGONZOLA DOLCE **16**

COZZE - MUSSELS SAUTÉED WITH SAMBUCA, PANCETTA, RED ONION AND GARLIC IN TOMATO BIANCO AND GRILLED CIABATTA **16**

CARPACCIO - CURED, THINLY SLICED BEEF TENDERLOIN WITH ARUGULA, TOMATO, CAPER SALAD AND SHAVED GRANA CHEESE **12**

GRANSEOLA – POLENTA CRUSTED CRABCAKE WITH PESTO AND YELLOW TOMATO, CALAMATA OLIVE, CAPER RELISH **14**

CALAMARI - FRIED SQUID WITH TOMATO BASIL SAUCE AND GRILLED LEMON **10**

SUPPLI - ROMANO CHEESE CRUSTED RISOTTO BALLS STUFFED WITH MORTADELLA, MOZZARELLA CHEESE AND ROSA SAUCE **10**

FORMAGGIO – IMPORTED AND TEXAS CHEESES, PECORINO TOSCANO, GRANA PADANO, RICOTTA SALATA, PURE LUCK DAIRY ASH RIPENED GOAT AND VELDHIJZEN FAMILY BOSQUE BLUE WITH LOCAL HONEY COMB, SPICY HAZELNUTS AND BERRIES **16**

ANTIPASTI DI MARE - MUSSEL, CALAMARI AND CANNELLINI BEAN SALAD, SEARED TUNA WITH ORANGE AND MINT, PICKLED FENNEL, ROASTED PEPPERS, WHITE ANCHOVIES AND BOTARGA **16**

OLIVES- CASTELVETRANO SICILIAN GREEN, CERIGNOLA PUGLIA, AND PERRERONCINI **6**

ZUPPE CALDI

PORCINI - PORCINI AND ARTICHOKE SOUP WITH CRÈME FRAICHE **8**

ZUCCA - ROASTED BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE AND TOASTED PUMPKIN SEEDS **8**

TORTELLINI IN BRODO - PASTA STUFFED WITH CHICKEN, MORTADELLA, PROSCIUTTO AND GRANA CHEESE SERVED IN CHICKEN BROTH WITH SUMMER VEGETABLES **1**

TREVÍSIO

6550 Bertner Ave, 6th Floor
Houston, TX 77030
PH: 713.749.0400
FAX: 713.749.0401

INSALATE

- TRICOLORE** - ENDIVE, ARUGULA, RADICCHIO WITH LEMON VINAIGRETTE, CHILI-HONEY HAZELNUTS AND SHAVED GRANA **8**
- CAPRESE** - CARAMELIZED TOMATO, FRESH MOZZARELLA AND ARUGULA **10**
- CAESAR** - ROMAINE LETTUCE AND HOMEMADE CROUTONS **8** WITH GRILLED CHICKEN **12**
- SPINACI** - WILTED SPINACH AND RADICCHIO SALAD WITH RED ONION, PANCETTA, DANJOU PEARS, TOASTED WALNUTS, GRANA CHEESE AND HARD BOILED FREE RANGE EGG WITH WARM BALSAMIC VINAIGRETTE **16**
- GRECO** - SALAD OF ROASTED CHICKEN, CUCUMBER, CHICKPEAS, FETA CHEESE OVENDRIED TOMATO, OLIVES, AND CAPERS WITH CREAMY OREGANO DRESSING **16** WITH JUMBO SHRIMP **20**
- GAMBERI** - CHILLED GULF SHRIMP WITH HEARTS OF ROMAINE, JUMBO LUMP CRAB, HEIRLOOM TOMATOES AND AVOCADO WITH EXTRA VIRGIN OLIVE OIL AND SUNDRIED TOMATO VINAIGRETTE **22**

PIZZA

- MOZZARELLA** - MARINARA WITH WHOLE MILK MOZZARELLA AND BASIL **12**
- SALUMI** - PROSCIUTTO, CAPICOLA, SOPRESATTA AND ROASTED PEPPERS WITH MARINARA, WHOLE MILK MOZZARELLA AND ARUGULA **16**
- QUATTRO FORMAGGIO** - GOAT CHEESE, FONTINA CHEESE, GORGONZOLA CHEESE, MOZZARELLA AND PESTO **14**
- PRIMAVERA** – ZUCHINI, YELLOW SQUASH, RED ONION, CALAMATA OLIVES, CHERRY TOMATOES, MARINARA AND MOZZARELLA **14**
- PANINI (SANDWICH)** - WITH ROASTED TURKEY, PROVOLONE, ROASTED TOMATO, ARUGULA, CAREMALIZED ONION AND SUNDRIED TOMATO MAYONAISE **12**

OUR CHEFS CAUTION THAT THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, SEAFOOD OR SHELLFISH CAN CAUSE SERIOUS ILLNESS.

TREVÍSIO

6550 Bertner Ave, 6th Floor
Houston, TX 77030
PH: 713.749.0400
FAX: 713.749.0401

PASTA E RISOTTO

TAGLIERINI - WITH TOMATO, BASIL AND GARLIC	12
LINGUINE - SEARED JUMBO SHRIMP, JULIENNE ZUCCHINI, TOMATO, BASIL AND GARLIC	20
SPAGHETTI - WITH LITTLENECK CLAMS AND PANCETTA IN WHITE WINE AND OLIVE OIL	18
FETTUCCINE - CARBONARA WITH ORGANIC EGG, PANCETTA, FRESH BLACK PEPPER FETTUCCINE, PARSLEY AND BIANCO	20
PERCIATELLI - WITH ROASTED FINGERLING POTATOES, GREEN BEANS AND PESTO	14
TORTELLINI - PASTA STUFFED WITH SMOKED DUCK AND RICOTTA, DRIED CHERRIES, TOASTED PISTACCHIO BIANCO SAUCE	18
RAVIOLI - PASTA STUFFED WITH PUREED SWEET PEA AND GRANA CHEESE TOSSED WITH SAUTÉED SHIITAKE MUSHROOMS IN ENGLISH PEA BIANCO	16
RISOTTO - ARBORIO RICE WITH PEAS, CORN, FRESH HERBS AND JUMBO LUMP CRAB	20

PESCE

STRIPED BASS - CRISPY SKIN STRIPED BASS WITH SAUTÉED FINGERLING POTATOES, ARTICHOKE HEARTS, ROASTED PEPPERS AND TINY GREEN BEANS TOPPED WITH ROASTED TOMATO GARLIC COMPOTE AND EXTRA VIRGIN OLIVE OIL	24
ZUPPA DI FRUTTI DI MARE - SHELLFISH SOUP WITH ARUGULA AND SAFFRON TOMATO BROTH	26
CAPPESANTE - PAN SEARED SCALLOPS WITH RAGU OF WILD MUSHROOMS, PEAS, PROSCIUTO, POLENTA AND SWEET PEA CREAM	26
TROTA - PARMESAN CRUSTED TROUT, TOMATO-BASIL LEMON BUTTER, SPINACH AND PENNE MARINARA	18
SALMONE - PAN SEARED SALMON WITH CARAMELIZED ONION, AND WHITE BALSAMIC BIANCO, BROCCOLINI, TAGLIERINI WITH TOMATO AND BASIL	20
CHEFS MARKET CHOICE - WOOD GRILLED WHOLE FISH STUFFED WITH GARLIC, FENNEL, LEMON TARRAGON AND FINE HERB LEMON VINAIGRETTE (PLEASE ALLOW TWENTY MINUTES)	Market

TREVÍSIO

6550 Bertner Ave, 6th Floor
Houston, TX 77030
PH: 713.749.0400
FAX: 713.749.0401

PIATTO FORTE

- POUSSIN** – WOOD GRILLED YOUNG CHICKEN WITH PEARL ONIONS, ROASTED GARLIC, APPLE SMOKED BACON AND ASPARAGUS WITH CREAMY POLENTA AND JUS **22**
- POLLO ROMANO** - PARMESAN CRUSTED CHICKEN WITH GARLIC MASHED POTATOES AND SPINACH **16**
- ANITRA** - PAN ROASTED DUCK BREAST WITH WILD RICE, ROASTED GARLIC AND ARUGULA FLAN AND APRICOT BIANCO **26**
- AGNELLO** - WOOD GRILLED FREE RANGE LAMB CHOPS WITH MASHED CANNELLINI BEANS, GRILLED ASPARAGUS AND TOMATO MINT JAM **30**
- MAIALE** - WOOD GRILLED PORK CHOP 10OZ WITH SAUTÉED BRUSSEL SPROUTS, ORANGE PEAR SAUCE, SWEET POTATO GNOCCHI WITH BROWN BUTTER AND SAGE **20**
- VITELLO** - SAUTÉED VEAL SLICES WITH PROSCIUTTO, ROASTED GARLIC BIANCO, ASPARAGUS, AND POTATO RAVIOLI **22**
- BISTECA** - WOOD GRILLED FENNEL CRUSTED BONE IN RIBEYE 16OZ TOPPED WITH PICKLED HEIRLOOM TOMATOES AND EXTRA VIRGIN OLIVE OIL **38**
- FILETO** - PAN SEARED PORCINI CRUSTED BEEF TENDERLOIN 8OZ WITH SAUTÉED WILD MUSHROOMS, PEARL ONIONS, ROASTED GARLIC, BROCCOLINI AND PORCINI BEEF REDUCTION **32**

CONTORNI

TREVISIO MASHED POTATOES, BRUSSEL SPROUTS, SPINACH, RISOTTO, BROCCOLINI, ASPARAGUS **6**

TRUFFLE CAVATAPPI AND CHEESE **8**

JON BUCHANAN, EXECUTIVE CHEF; AUSTIN CASH, GENERAL MANAGER;
LISA MARCOTTE, DIRECTOR OF CATERING