

ARTISANAL CHEESE BOARD

Each cheese is served with individual garnishment, crostini and herb crackers

FRESH CHEVRE

Heartland Creamery, Missouri, Goats Milk Cheese

FLEURS DE FRANCE

Soft Ripened Brie, France, Cow's Milk Cheese

CAMBOZOLA

Triple Cream Gorgonzola, Germany, Cow's Milk Cheese

MUSSER CHEDDAR

Milton Creamery, Iowa, Cow's Milk Cheese

AGED GOUDA

Beemster Coop Dairy, Holland, Cow's Milk Cheese

PECORINO ROMANO

Salty Hard Cheese, Italy, Sheep's Milk Cheese

CHOOSE 1 \$8 CHOOSE 3 \$18
CHOOSE 2 \$13 CHOOSE 4 \$22

CHARCUTERIE

Add Cured Meats to Your Cheese Board

SOPRESSATA

Italian dry cured salami
5

PROSCIUTTO

Italian dry cured ham
6

COUNTRY PATE

Chef's house made creation
6

HEARTH OVEN FLATBREADS

THAI CHICKEN

Grilled chicken, spicy peanut sauce, crisp jalapeno slaw and black sesame
16

SAUSAGE

House made lamb sausage, tomato jam, ricotta, castel vetrano & red onion
15

PROSCIUTTO

Le Quercia Farms Prosciutto, fig spread, green apple & citrus crème fraiche
16

CHEESE AND ONION

Goat, fontina and pecorino cheese, roasted garlic butter, braised leeks & crispy scallions
15

TOMATO MOZZARELLA

House made mozzarella, oven dried tomato, roasted garlic butter & peppery greens
14

CHILE LIME SHRIMP

Pan seared shrimp, red pepper hummus, feta cheese & cilantro pesto
14



TREZO VINO · WINE BISTRO ·

BRUSCHETTA

CHOOSE ANY COMBINATION OF 4.... \$12

BRIE AND APPLE
with fig spread

GOAT CHEESE
with caramelized onions and white truffle

TASSO HAM
with northern white beans

FRESH MOZZARELLA
with tomato & basil

SMOKED SALMON
capers, onion marmalade & crème fraiche

CASTEL VETRANO
olives with marinated feta

TO SHARE

GINGER HONEY DUCK

pan roasted breast with butternut squash puree, crispy scallions & sage butter*
22

LUMP CRAB DIP

roasted corn, red peppers, local ale served with house pretzels and crisp flatbread
12

AHI TUNA TACOS

garlic aioli & jalapeno slaw with guacamole & house chips*
12

DAY BOAT SCALLOPS

pan seared with crisp potato galette, grilled asparagus and pancetta aioli*
23

SEARED SESAME TUNA

with wasabi & endive*
13

FRESH LUMP CRAB CAKES

seared with champagne butter sauce & baby rocket*
15

CRAB SPRING ROLLS

with sweet chile sauce & garlic miso*
13

SEA BASS & SCALLOPS

pan seared with basil verjus butter sauce & tomato jam*
27

TEMPURA SHRIMP

with avocado and tomato puree, spinach & garlic miso
11

STEAK TARTARE

fresh cut Wagyu beef, lemon caper aioli, peppery greens with marble rye & parmesan crisps*
13

BEET SALAD

organic baby beets, cranberry vinaigrette, macro spinach and warm goat cheese fritters
12

SWEET CHILE CALAMARI FRIES

shallots, olive vinaigrette & vino's red sauce
10

GNOCCHI

dumplings, fontina cream & white truffle oil
8

MUSHROOM RAVIOLI

house made ravioli stuffed with porcini mushrooms, pecorino cheese and garlic served with sherry cream and grana padana
12

GRILLED LAMB 2 WAYS

double lamb chops with smoked poblano barbecue sauce, sundried tomato polenta and skewered sausage with cucumber yogurt*
26

TRUFFLED HAND CUT FRIES

with asiago cheese & garlic aioli
8

BONE IN BERKSHIRE

grilled pork chop with haricot verts, apple cider glaze & onion fritto*
25

BEEF SHORT RIBS

braised angus, blackberry agro dolce & terrorized baby carrots
18

LOBSTER MAC-N-CHEESE

fresh macaroni pasta, lobster and three cheeses
18

THE DAILY DISH

An Ever Changing Creation, Seasonally Inspired, Locally Sourced...MKT 5

BISTRO PLATES

ADD MIXED GREENS, CAESAR OR SOUP DU JOUR.... \$6

SEASONAL SALMON

couscous, oyster mushrooms, baby spinach with red pepper puree*
20

STEAK FRITES

grilled hanger steak with a pancetta shallot glaze & truffled hand cut fries*
20

STUFFED CHICKEN BREAST

with Serrano ham, pesto and fresh mozzarella and a fingerling ragout
19

PASTA AL FUNGI

fresh made spinach pasta with caramelized oyster, portabella and crimini mushrooms, shallots & dry sherry crème
17

CENTER CUT FILET

potato goat cheese full stack, grilled portobello & beurre rouge*
regular 26 large 32

DESSERTS

Trezo Towers 10 Carrot Cake Bread Pudding 8 Beignets with Dipping Sauce 10
Crème Brulee 8 Fresh Berries & White Chocolate Mousse 6

We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.
*Consuming raw or uncooked meats may increase your risk of food-borne illness.

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