



APPETIZERS

- CALAMARI** 13
SWEET & SPICY MANGO SALSA, BASIL CHIFFONADE
- ARANCINI** 12
ARBORIO RICE, PARMESAN, SWEET PEAS, POMODORO SAUCE, TRUFFLE OIL
- CRISPY RAVIOLI** 11
MINCED PORK, GOUDA CHEESE, SPICY MUSTARD SAUCE
- MEATBALLS** 9
PORK & SIRLOIN BLEND, WHIPPED POTATO
- SHRIMP COCKTAIL** **GF** 15
JUMBO POACHED SHRIMP, HOUSE COCKTAIL, RAW HORSE RADISH, FRESH LEMON
- SPINACH DIP** **V** 11
MOZZARELLA, GRATED PARMESAN, BABY SPINACH, ROASTED RED PEPPER, HERB BREADCRUMBS
- BRUSSELS SPROUTS** **GF** 10
CRISP PANCETTA, GRATED PARMESAN, SPICY MUSTARD
- GRILLED LAMB CHOPS** **GF** 15
ROSEMARY & GARLIC GRILLED, MINT PESTO, BLOOD ORANGE REDUCTION, GREMOLATA

PIZZA

GF CRUST AVAILABLE

- TRE FORMAGGI** **V** 12
MOZZARELLA, PROVOLONE, PARMESAN, CRUSHED RED PEPPER, OREGANO
- MARGHERITA** **V** 12
SWEET SICILIAN SAUCE, FRESH MOZZARELLA, BASIL LEAVES
- SAUSAGE** 13
FENNEL SALAMI, SPICY SOPRESSATA, PROVOLONE
- HOUSE SPECIAL** **V** 12
MUSHROOM, ROASTED RED PEPPER, RED ONION, RICOTTA
- TRIBUTE VINCHENZA** 13
ALFREDO SAUCE, GRILLED CHICKEN, SPINACH, PINE NUTS, SUN DRIED TOMATOES

PASTA

- CHICKEN MARSALA** 20
POUNDED SAUTEED CHICKEN, BUTTON MUSHROOMS, FETTUCCHINE, MARSALA WINE
- PAPPARDELLE BOLOGNESE** 17
BEEF BOLOGNESE, SHAVED PARMESAN, FRESH BASIL
- CARBONARA** 18
BLACK PEPPER, PANCETTA, SWEET PEAS, FRESH EGG UPON REQUEST
- RAVIOLI POMODORO** **GF** **V** 18
ROMANO & KALE STUFFED, SWEET SICILIAN SAUCE, GRATED PARMESAN
- PEASANTS PASTA** 17
CAVATAPPI, SWEET PEAS, PROSCIUTTO DE PARMA, PULLED CHICKEN
- THE MAC N CHEESE** **V** 14
WHITE CHEDDAR, SMOKED GOUDA, CAVATAPPI, HERB BREADCRUMBS

STEAK

- TROPPO FILET** 36
8OZ. CENTER CUT, WHIPPED POTATO, ZIP SAUCE, CHEF'S VEGETABLE
- RIBEYE** **GF** 35
16OZ. SEARED MUSHROOMS & ONIONS, WHIPPED POTATO, ROASTED GARLIC BUTTER
- BOURBON STRIP** 30
12OZ. CENTER CUT, PEPPERCORN RUB, BOURBON CREAM SAUCE, ONION STRINGS, WHIPPED POTATO, CHEF'S VEGETABLE
- COWBOY RIBEYE** **GF** 48
20OZ BONE IN. ESPRESSO RUB, SEARED MUSHROOM & ONION, WHIPPED POTATO, CHEF'S VEGETABLE, DEMI-GLACE
- GREEK-TOWN VEAL SHANK** **GF** 22
GRECIAN STYLE BRAISED SHANK, TOMATO, GREEN BEANS
- BONE-IN PORK CHOP** **GF** 22
16OZ. SEARED HOT DAMN APPLES, BLEU CHEESE CRUMBLES, WHIPPED POTATO, CHEF'S VEGETABLE

FRESH SEAFOOD

- PEPPERED TUNA** **GF** 28
SASHIMI GRADE AHI, SESAME SWEET PEA GINGER RICE, RED PEPPER TAPENADE, CRISPY BRUSSELS SPROUTS
- SHRIMP LINGUINE** 24
GULF SHRIMP, SPINACH, TOMATO, LEMON ALFREDO
- SALMON** **GF** 25
ATLANTIC-LEMON GRILLED, WHIPPED POTATO, ASPARAGUS, ROASTED GARLIC-CAPER BUTTER
- SEAFOOD RISOTTO** **GF** 22
ATLANTIC SALMON, MAHI, GULF SHRIMP, ROASTED CORN, TOMATO, SWEET PEA, FRESH BASIL
- SCALLOPS** **GF** 25
TUSCAN KALE, ROASTED MUSHROOMS, WHIPPED POTATO, LEMON PEPPER CREAM
- MISO GLAZED MAHI** 22
GRILLED BOK CHOY HEAD, SESAME, GINGER & SWEET PEA RICE

SALAD

- TROPPO** **GF** **V** 15
ROMAINE & ICEBERG, DRIED CHERRIES, AVOCADO, BLUE CHEESE, CHERRY VINAIGRETTE
- FORAGER** **GF** 15
SAUTEED BRUSSEL SPROUTS, SWEET POTATO, BACON, ORZO, BLUE CHEESE CRUMBLES, KALE, VANILLA CIDER DRESSING
- CHICKEN CAESAR** 15
ROMAINE, ANCHOVY, CROUTON, PECORINO
- SEARED AHI** 15
ASIAN GREENS, JICAMA, FRESNO CHILI, CARROTS, GREEN ONION, CRISPY WONTONS & SWEET ONION VINAIGRETTE
- DERBY COBB** **GF** 17
ROMA TOMATO, AVOCADO, BLUE CHEESE, PANCETTA, BOILED EGG, GRILLED CHICKEN, BLUE CHEESE DRESSING
- STEAKHOUSE WEDGE** **GF** 14
ICEBERG, BOILED EGG, TOMATO, RED ONION, CRISP BACON, BLUE CHEESE DRESSING

SIDES **GF** **V** ADD CUP OF SOUP OR SIDE SALAD \$3

- WHIPPED POTATO 5
- GREEN BEANS 4
- BROCCOLI 4
- SWEET PEA GINGER RICE 4
- GRILLED ASPARAGUS 4
- CHEF'S VEGETABLE 4
- SAUTEED MUSHROOMS 6
- BRUSSEL SPROUT HASH 4

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 18% service fee will be added to parties of 8 or more. It is operationally infeasible to separate checks for parties of 4 or more. **ALL PRICING REFLECTS CASH PAYMENT.**