

TAPAS

Menu

Pita & Olive service 3

E	SPANAKOPITA Filo dough, spinach, feta, Tzatziki	16
	TRUFFLE FRIES Garlic, parsley, shaved pecorino	15
	MARINATED OLIVES Greek feta	16
A	CAPONATA Sicilian eggplant dip, burrata cheese, basil, pine-nuts	16
	HOUSE MADE FALAFEL	14
R	HUMMUS WITH PITA	15
	ROASTED CAULIFLOWER Sisiracha aioli, almonds.	16
T	BEETS & POTATOES Whipped feta, honey, pistacchio	18
	BAKED BRIE PUFF PASTRY Tepanade, walnut cream sauce, pine-nuts	19
H	BLACK TRUMPET RISOTTO Arborio rice, Trumpet mushrooms, cream	17
	PIZZETTE FICHI Figs, caramelized onions, feta and aged balsamic	19
	PIZZETTE MARGHERITA Mozzarella, roma tomatoes, fresh basil	17
	PIZZETTE PERE GORGONZOLA	19
<i>The Black Trumpet</i>		
	CHARCUTERIE BOARD Assorted cheese & dried imported meats	24
	SICILIAN STUFFED MUSHROOMS Wine reduction, cream, Italian sausage	16
	BRUSSELS SPROUTS Almond, chorizo, sumac vinaigrette	15
	BEEF CARPACCIO Pecorino, capers and arugula	21
L	VEAL MEATBALLS Marinara, pecorino cheese	14
	CHICKEN SKEWER Tzatziki, Tabbouleh	16
A	PAN ROASTED DUCK BREAST Pomegranate reduction	21
	MEDITERRANEAN SLIDERS , Veal patties, Tzatziki, Tabbouleh, feta cheese	18
N	LAMB LOLLIPOP Mint pesto, couscous	15
	PIZZETTE SALAMI Mushrooms, basil, mozzarella cheese	19
D	HOUSE MADE BEEF SHAWARMA Hummus, pickled onions, pita	20
	HOUSE MADE CHICKEN SHAWARMA Hummus, pickled onions, pita	19
	TRADITIONAL FILET EMPANADAS Roasted peppers, mozzarella, serrano aioli.	16
	MEDITERRANEAN TACOS Grilled chicken, Kalamata olives, butter lettuce shell, roma tomatoes, red onions, crumble feta, Tzatziki	18
	CHICKEN CROQUETTES Honey mustard, Spanish hot sauce	13
	LAMB KOFTA Greek yogurt, sumac vinaigrette, Tabbouleh, Tzatziki	16
S	TUNA TARTAR Shatta aioli, soy sauce, crispy lavash	24
	CRISPY CALAMARI , Arrabiata sauce	16
E	MUSSELS & CLAMS White wine, garlic, calabrian chile, tomatoes & safron	21
	SPICED GARLIC SHRIMP Lemon segments	16
A	SWORDFISH CARPACCIO Baby arugula, capers, heirloom tomatoes	24
	THREE CHEESE LOBSTER RIGATONI GRATINATA	18

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

Dino Ferraro

Cake cut fee \$2 per person - no individual split checks, up to 3 equal payments accepted - 20% gratuity added to parties of 6 and more

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Menu

Add chicken 8, Salmon or Shrimp to any salad 11

- G R E E N**
- HOUSE ARUGULA SALAD** Golden raisins, almonds, lemon, vinaigrette, pecorino. 8
 - CAPRESE** Burrata, roma tomatoes, basil, balsamic glaze 9/16
 - CAESAR** Romaine lettuce, pecorino, grilled ciabatta 8/14
 - ROASTED PEAR & GORGONZOLA** Honey citrus vinaigrette, organic greens 10/16
 - GREEK** Cucumber, roma tomatoes, Kalamata, olives, feta, red onions, red wine vinaigrette, arugula 10/16
 - FRENCH COUNTRY SALAD** Roasted beets, candied walnuts, goat cheese, asparagus, balsamic vinaigrette, mixed greens 10/16
 - FARRO** Cucumber, red onions, roma tomatoes, strawberries, shallot vinaigrette . 16
 - KALE SALAD** Caramelized walnuts, shaved pecorino, fresh berries, raspberry vinaigrette 16

S O U P

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| FRENCH ONION SOUP | 16 |
| LENTIL SOUP Greek yougurt | 15 |

- M A I N**
- SATCHMO BOULLABAISSE**, Mediterranean style fish stew, couscous 39
 - COLTRAINE**, Filet au poivre, red wine reduction, frites 48
 - MILES RACK OF LAMB** New Zealand, Madeira wine reduction, rice, vegetables . 48
 - ELLA LAMB SHANK** Red wine fig reduction, rice, vegetables 34
 - PARKER SALMON YOUR WAY** Sumac or blackened, rice, vegetables 32
 - SEAFOOD PAELLA** Traditional Spanish Paella with clams, black mussels, calamari, tiger shrimp, Spanish chorizo and saffron risotto 42
 - MEAT PAELLA** Traditional Spanish Paella with marinated New Zeland lamb, maple leaf duck breast, Spanish chorizo and saffron risotto41
 - BILLIE RIGATONI** Tiger shrimp, roasted garlic, roma tomatoes, spinach pesto, gorgonzola 28
 - LOUIS GREEK SPAGHETTI** Red onions, sun-dried tomatoes, roma tomatoes, Kalamata, feta, pine-nuts 25

SHISH KEBOBS

- CHICKEN OR BLACKENED SHRIMP** on skewer
Rice, vegetables, Tzatziki, Tabbouleh28
- FILET MIGNON KEBOB** 30

P I T A

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| CHICKEN SHAWARMA, BEEF SHAWARMA, SALMON OR FALAFEL
Tzatziki, Tabbouleh, frites | 18 |
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- BASMATI RICE** Saffron rice, caramelized onions, raisins 10
- GRILLED VEGETABLES** Sumac Vinaigrette 12

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