

Add chicken 8, Salmon or Shrimp to any salad 11

G	HOUSE ARUGULA SALAD Golden raisins, almonds, lemon, vinaigrette, pecorino . 8	
	CAPRESE Burrata, roma tomatoes, basil, balsamic glaze 9/16	
R	CAESAR Romaine lettuce, pecorino, grilled ciabatta 8/14	
	ROASTED PEAR & GORGONZOLA Honey citrus vinaigrette, organic greens 9/16	
E	GREEK Cucumber, roma tomatoes, Kalamata, olives, feta, red onions, red wine vinaigrette, arugula 9/16	
E	FRENCH COUNTRY SALAD , Roasted beets, candied walnuts, goat cheese, asparagus, balsamic vinaigrette, mixed greens 9/16	
N	FARRO , Cucumber, red onions, roma tomatoes, strawberries, shallot vinaigrette . 16	
	KALE SALAD Caramelized walnuts, shaved pecorino, fresh berries, raspberry vinaigrette 16	
S	FRENCH ONION SOUP 15	
O	LENTIL SOUP Greek yougurt 13	
U		
P	SATCHMO BOULLABAISSE , Mediterranean style fish stew, couscous 38	
	COLTRAINE , Filet au poivre, red wine reduction, frites 46	
M	MILES RACK OF LAMB New Zealand, Madeira wine reduction, rice, vegetables . 46	
A	ELLA LAMB SHANK Red wine fig reduction, rice, vegetables 29	
	PARKER SALMON YOUR WAY Sumac or blackened, rice, vegetables 27	
I	SEAFOOD PAELLA Tradional Spanish Paella with clams, black mussels, calamari, tiger shrimp, Spanish chorizo and saffron risotto 39	
N	MEAT PAELLA Tradional Spanish Paella with marinated New Zeland lamb, maple leaf duck breast, Spanish chorizo and saffron risotto 39	
	BILLIE RIGATONI , Tiger shrimp, roasted garlic, roma tomatoes, spinach pesto, gorgonzola 25	
	LOUIS GREEK SPAGHETTI Red onions, sun-dried tomatoes, roma tomatoes, Kalamata, feta, pine-nuts 23	
	SHISH KEBOBS	
	CHICKEN OR BLACKENED SHRIMP on skewer Rice, vegetables, Tzatziki, Tabbouleh 26	FILET MIGNON KEBOB 28
	PITA	
	CHICKEN, FILET, SALMON OR FALAFEL Tzatziki, Tabbouleh, frites 17	
	SIDES	
	BASMATI RICE Saffron rice, caramelized onions, raisins 10	
	GRILLED VEGETABLES Sumac Vinaigrette 12	
	CANNELINI BEANS 10	

Dino Ferraro

theblacktrumpetbistro.com

A fee of \$ 2.00 per person applies for all outsource cakes

TAPAS

	SPANAKOPITA Filo dough, spinach, feta, Tzatziki	14
E	TRUFFLE FRIES Garlic, parsley, shaved pecorino	15
	MARINATED OLIVES Greek feta	13
A	CAPONATA Sicilian eggplant dip, burrata cheese, basil, pine-nuts	15
	HOUSE MADE FALAFEL	13
R	HUMMUS WITH PITA Tabbouleh	12
	ROASTED CAULIFLOWER	13
T	BAKED BRIE PUFF PASTRY Tepanade, walnut cream sauce, pine-nuts	18
	BLACK TRUMPET RISOTTO Arborio rice, Trumpet mushrooms, cream	17
H	PIZZETTE FICHI Figs, caramelized onions, feta and aged balsamic	18
	PIZZETTE MARGHERITA Mozzarella, roma tomatoes, fresh basil	16
	PIZZETTE PERE GORGONZOLA	18
	CHARCUTERIE BOARD Assorted cheese & dried imported meats	23
	SICILIAN STUFFED MUSHROOMS Wine reduction, cream, Italian sausage	15
	BRUSSELS SPROUTS Almond, chorizo, sumac vinaigrette	14
L	BEEF CARPACCIO Pecorino, capers and arugula	21
	VEAL MEATBALLS Marinara, pecorino cheese	13
A	CHICKEN SKEWER , Tzatziki, Tabbouleh	15
	PAN ROASTED DUCK BREAST Pomegranate reduction	17
N	MEDITERRANEAN SLIDERS , Veal patties, Tzatziki, Tabbouleh, feta cheese	18
	LAMB LOLLIPOP Mint pesto, couscous	14
D	PIZZETTE SALAMI Mushrooms, basil, mozzarella cheese	18
	HOUSE MADE BEEF SHAWARMA Hummus, pickled onions, pita	16
	HOUSE MADE CHICKEN SHAWARMA Hummus, pickled onions, pita	15
	TRADITIONAL FILET EMPANADAS Roasted peppers	15
	MEDITERRANEAN TACOS Grilled chicken, Kalamata olives, butter lettuce shell, roma tomatoes, red onions, crumble feta, Tzatziki	18
	CHICKEN CROQUETTES Honey mustard, Spanish hot sauce	12
	LAMB KOFTA Greek yogurt, sumac vinaigrette, Tabbouleh, Tzatziki	15
S	TUNA TARTAR Shatta aioli, soy sauce, crispy lavash	20
	CRISPY CALAMARI , Arrabiata sauce	14
E	MUSSELS & CLAMS , White wine, garlic, calabrian chile	19
	SPICED GARLIC SHRIMP Lemon segments	15
A	SWORDFISH CARPACCIO Baby arugula, capers, heirloom tomatoes	24
	THREE CHEESE LOBSTER RIGATONI GRATINATA	18

Dino Ferraro

theblacktrumpetbistro.com

A fee of \$ 2.00 per person applies for all outsource cakes