

STARTERS

SAUSAGE & MEATBALLS

Hot Italian Sausage, Housemade Meatballs and Roasted Peppers tossed with Marinara served with Warm Bread and Whipped Ricotta-Mascarpone

STUFFED BUTTERNUT SQUASH

Baked Squash Cup with Israeli Couscous, Spinach, Gorgonzola and Pistachios

CHARBROILED LAMB CHOPS

Three Rosemary Rubbed Lamb Chops served with Marinara

PORTABELLA TEMPURA

Juliened Portabella Caps in Tempura Batter with White Truffle Oil and Horseradish Sour Cream

VEGETARIAN SPRING ROLLS

Shiitake, Bok Choy and Carrot Rolls served with Sweet Thai Chili Sauce

SPICY & SWEET CALAMARI

Lightly Fried and Tossed with Mango Salsa, Spicy-Sweet Chili Sauce and Baby Spinach

SALADS

TROPPO

Roasted Walnuts, Crumbled Gorgonzola, Fresh Sliced Pears, Avocado and Mixed Greens tossed with Cherry Vinaigrette

BLACKENED CHICKEN CAESAR

Chopped Romaine, Herbed Croutons, Asiago Cheese tossed with Caesar Dressing and topped with Julienne Chicken Breast

FLORIDA CITRUS SALMON

Grilled Salmon over Chopped Greens with Fresh Grapefruit, Basil Chiffonade, Roasted Peppers, Cucumber, Orange, Toasted Pistachios and Light Orange-Ginger Vinaigrette

BEEF & BLEU CHEESE

Thinly-Sliced Marinated Flank Steak sliced over Chopped Greens tossed with Gorgonzola, Tomatoes, Walnuts, Celery, Carrots and Red Wine Vinaigrette

Tropo

HAPPY VALENTINE'S DAY

FEBRUARY 14, 2009

FROM THE LAND

PAPARDELLE BOLOGNESE

Spicy Italian Sausage, Housemade Meatballs and Troppo Meat Gravy tossed with Papardelle and Topped with Whipped Ricotta-Mascarpone

BONE-IN PORK CHOP

Marinated and Grilled Pork Chop with Sautéed Apples, Gorgonzola and Walnuts served over Mashed Potatoes

BRAISED LAMB SHANK

Slow cooked Shank with Red Wine and Rosemary Gravy served with Asiago Mashed Potatoes, Fresh Vegetables and Gremolata

PENNE ALFREDO WITH ASPARAGUS

Tomato, Artichoke and Fresh Vegetables tossed with Simmering Asiago Cream Sauce and Penne Pasta

CHICKEN MARSALA

Thin Chicken Breast sautéed with Portabellas and Shallot in a Rich Marsala Wine Sauce over Fettuccini

FILET A LA TROPPO*

Served with Zip Sauce and Gorgonzola Whipped Potatoes

CHIPOTLE GLAZED WILD SALMON

Grilled Ocean Salmon, glazed with Sweet Cilantro and Chipotle Sauce, with Roasted Sweet Potato Hash and Asparagus

SWORDFISH

Crème Brulee Coffee Crusted Swordfish with Vanilla Bean Pineapple Chutney, Cinnamon Risotto and Toasted Almonds

*

May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% service fee will be added to parties of 8 or more. It is operationally infeasible to separate checks for parties of 4 or more.