

Troppo

FIRST QUARTER 2010

GUBERNATORIAL ELECTION YEAR

APPETIZERS

Troppo "Too Much" Platter

Try our signature appetizer platter: Spicy and Sweet Calamari, Portabella Tempura and Vegetarian Spring Rolls. Serves Two...16.95

Stuffed Butternut Squash

Troppo Risotto, Spinach, Gorgonzola, Pistachios, Asiago...9.95

Seared Tuna Toscana

Fennel-Rubbed Ahi, Roasted Garlic, Warm Bread Salad...11.95

Lamb Chops

3 Chops, Olive Tapenade, Balsamic Tar, Marinara...10.95

Portabella Mushroom Tempura

White Truffle Oil, Balsamic Tar, Horseradish Sour Cream...8.95

Vegetarian Spring Rolls

Shiitake, Bok Choy and Carrot Rolls, Sweet Thai Chili Sauce...9.50

Spicy and Sweet Calamari

Mango Salsa, Sweet Thai Chili Sauce, Black Sesame Seeds, Baby Spinach, Siracha...11.95

Pan Fried Buffalo Mozzarella

Marinara, Basil Chiffonade...8.95

Sliced Pepper Steak

Flank Steak, Italian Herbs, Chianti Peppercorn Sauce, Boursin Mashed Potatoes...11.95

Scampi

5 Prawns, Roasted Bell Peppers, Garlic Butter, Grilled Italian Bread...11.95

Grilled Flatbread with Chicken

Roasted Chicken, Pesto, Sliced Tomato, Mozzarella...9.95

Three Cheese Flatbread

Boursin, Asiago, Mozzarella, Fresh Thyme, Bilbo Sauce...7.95

SALADS

Bread

House Made Croutons, Diced Vegetables, Fresh Buffalo Mozzarella, Cherry Tomatoes, Extra Virgin Olive Oil, Red Wine Vinegar...8.95

Caesar

Romaine Lettuce, Parmesan Crisps, House Made Croutons, Asiago Cheese...8.95

Crispy Polenta and Spinach

Baby Spinach, Crispy Fried Polenta Squares, Caramelized Italian Bacon Bits, Roasted Bell Peppers, Grated Parmesan Cheese, Creamy Italian Dressing...9.50

Italian Wedge

Crisp Iceberg Lettuce, Chopped Salami, Prosciutto, Pepperoncini, Ripe Jumbo Black Olives, Cherry Tomatoes, Parmesan, Tangy Catalina Dressing...9.50

Chicken and Beets

Roasted Chicken, Caramelized Fennel, Goat Cheese, Warm Beets, Lemon-Fennel Dressing...10.95

Salmon and Spinach

Grilled Salmon, Sliced Cucumber, Sweet Peas, Roasted Bell Peppers, Croutons, Tzatziki Dressing...12.95

Waldorf Chicken

Slow Roasted Chicken, Diced Apples, Roasted Walnuts, Crumbled Gorgonzola, Wild Field Greens, Maple Yogurt Dressing...10.95

Black Fig and Duck

Roasted Duck, Wild Field Greens, Goat Cheese, Toasted Pistachios, Black Fig Dressing...11.95

Cobb Salad

Chopped Iceberg and Romaine with Cucumbers, Tomato, Shredded Chicken, Prosciutto, Gorgonzola, Walnuts, and Pancetta Bacon Bits with Honey Mustard Mascarpone Dressing...\$12.95

PASTA

Roasted Chicken and Artichoke Alfredo

Pulled House Roasted Chicken and Sautéed Artichoke Quarters tossed with Creamy Alfredo, Spinach Fettuccine and topped with Toasted Almonds...15.95

Sausage and Pepper Rigatoni

Italian Sausage, Roasted Hot Peppers, Provencal, Rigatoni and Whipped Ricotta-Mascarpone...14.95

Chicken Marsala

Thin Chicken Breast sautéed with Button Mushrooms and Shallot in a rich Marsala Wine Sauce over Fettuccine...17.95

Veal Picatta

Pounded Veal Eye of Round sautéed with Artichoke Quarters, Capers and Button Mushrooms finished with Lemon and Butter and tossed with Spinach Fettuccini...19.95

Baked Manicotti

Spinach, Boursin and Ricotta Stuffed Pasta Baked with Mozzarella and Asiago and served over Marinara and Alfredo...14.95

Chicken Carbonara

Roasted Chicken, Roasted Garlic, Cured Italian Ham, Asiago Cream and Linguini...13.95

Famous Mac and Cheese

If you are not already familiar with the Troppo version of this American classic, it may be time to get acquainted...13.95

STEAKS & CHOPS

Filet a la Troppo

6-ounce Beef Tenderloin cooked to your liking and served with Zip Sauce, Gorgonzola Whipped Potatoes and Sautéed Vegetables...28.95

Ribeye au Poivre

14-ounce Delmonico with Cracked Black Pepper Crust, Portabella Tempura, Horseradish Sour Cream, Boursin Mashed Potatoes and Sautéed Vegetables...24.95

Double-Shot New York Strip

12-ounce Espresso Rubbed NY Strip with Chianti Peppercorn Sauce, Boursin Mashed Potatoes and Sautéed Vegetables...23.95

Porterhouse

24-ounce Porterhouse served with Boursin Mashed Potatoes, Sautéed Peppers, Demi-Glace and Zip Sauce...42.95

Stuffed Boneless Pork Chop

This is the original Troppo Pork Chop from 1999, Ann Street-Style! Gorgonzola Stuffed Pork Loin with Hot Damn Infused Apples and Roasted Walnuts on Gorgonzola Mashed Potatoes...16.95

HOUSE SPECIALTIES

\$17.95

Braised Lamb Shank

Slow Cooked Shank with Red Wine-Rosemary Gravy served with Boursin Mashed Potatoes Sautéed Vegetables and Gremolata

Grand Marnier Duck

Crispy Duck Leg Glazed with Grand Marnier topped with Warm Figs and Apricots, served with Troppo Risotto and Sautéed Vegetables

Pork-n-Mac

Two 4-ounce Boneless Pork Chops Glazed with Chipotle Barbeque over Macaroni and Cheese

Salmon and Salmon

"Italian Herb Crusted Salmon" and "Sweet and Sour Salmon" served together with Boursin Mashed Potatoes and Sautéed Vegetables

Chicken Parmesan

Breaded Chicken Breast with Italian Herbs and Bread-crumbs served over Linguini Marinara

Sirloin

10-ounce Italian Herbed Sirloin with Creamy Polenta and Sautéed Vegetables

FISH

Catch of the Day

Your server will be pleased to inform you of our fresh fish special...24.95

Troppo Shellfish Stew with Risotto

Poached Lobster, Scallops and Shrimp in Provencal served with Troppo Risotto...22.95

Coffee Crusted Swordfish

Coffee Crusted Swordfish, Vanilla Bean-Pineapple Chutney, Cinnamon Risotto and Toasted Almonds...21.95

Pesto Tuna

Italian Herb Crusted Tuna over Linguini with, Walnuts, Sundried Tomatoes and Pesto...25.95

Sweet and Sour Salmon

Chargrilled Norwegian Salmon over Troppo Risotto with Orange Rhubarb Chutney and Fried Leeks...\$17.95

Sea Scallops

3 Blackened Scallops, Apple-Smoked Bacon, Wilted Spinach, Roasted Garlic, Béchamel and Boursin Whipped Potatoes...18.95

Almond Crusted Rainbow Trout

Grilled Trout with Almond Crust, Gemolata Olive Oil, Boursin Mashed Potatoes and Sautéed Vegetables...17.95

Poached Sea Bass

Poached Sea Bass with Lobster Stock, Caramelized Fennel, Lima Beans and Leeks over Boursin Mashed Potatoes...25.95

All Entrees are served with a cup of soup. Add a house salad for \$2.95.

SIDES

Sautéed Vegetables.....3.25

Creamed Spinach.....4.95

Troppo Risotto.....6.95

Lobster Whipped Potatoes.....9.95

Linguini Marinara.....5.95

Creamy Polenta.....4.95

Scampi Skewer.....9.95

Sautéed Lobster Claw meat...11.95

French Fries.....3.95

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. 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.