

DINNER MENU



Tuscan Grill

Starters

CALAMARI

Fried squid, lemon and a spicy tomato sauce 11.00

CAPRESE

Fresh mozzarella, tomato, basil 10.00

CARPACCIO

Thin slices of beef filet with arugula, extra virgin olive oil and lemon 13.00

SHRIMP SCAMPI

Shrimp sauteed in olive oil, lemon, garlic, chile flakes, parsley and pinot grigio wine 16.00

MUSSELS & CLAMS IN TOMATO BROTH

Mussels and clams in a tomato garlic herb broth 14.00

ANTIPASTO

Assorted Italian meats and cheeses, olives, roasted peppers 18.00

Pizza

MARGHERITA PIZZA

Homemade tomato sauce, mozzarella and fresh basil 12.00

PESTO CHICKEN

Fresh pesto, diced chicken, served with organic spring mix 14.00

PIZZA "MY WAY"

Ricotta cheese, tomatoes and fresh arugula 14.00

CHICKEN BRUSCHETTA SPECIAL

Fresh tomato, basil, oregano, red onion and chicken 16.00

SAM'S SPECIAL

Olive pesto, fresh tomato, mushrooms, onions and mozzarella cheese 14.00

MEATBALL, ARTICHOKE & RED ONION

Homemade tomato sauce, mozzarella and parmesan cheese 14.00

BBQ CHICKEN

Smoky BBQ sauce, mozzarella and cheddar cheese, topped with crispy onion strings 14.00

Soup

CUP 5.00 BOWL 7.00

MINISTRONE

Tuscan style, all vegetable soup

SOUP OF THE DAY

Ask your server for today's selection

Salads

ORGANIC MIXED GREEN

Baby greens with tomato and crostini tossed with house vinaigrette 8.00

COACHELLA VALLEY CITRUS SALAD

Shredded romaine, Ruby Red grapefruit, mandarin orange, hearts of palm, diced tomato, red onion and toasted almonds tossed with our house ranch dressing 13.00

CLASSIC CAESAR

Hearts of romaine, Parmesan Reggiano, housemade croutons tossed with Caesar dressing 10.00

PALM CANYON CHICKEN CAESAR

Classic Caesar topped with char-grilled chicken 13.00

ROMAINE WEDGE

Cold crisp romaine wedge topped with diced tomato, cucumber, bacon, red onion and gorgonzola cheese with creamy garlic dressing 12.00

SOUTHWEST "BROKEN" CROSTINI

Crunchy tossed salad with tomato, avocado, bacon, roasted corn, black beans, red onion and honey mustard dressing 14.00

SAMMY G CHOP SALAD

Hand chopped and tossed lettuce, tomato, bacon, gorgonzola cheese, chicken breast and avocado with our house dressing 14.00

MEDITERRANEAN SALAD

Romaine hearts, cucumber, tomato, kalamata olives, feta cheese, red onions with Italian dressing 14.00

Fresh Housemade Pasta & Risotto

GNOCCHI

Small potato dumplings in a fresh tomato basil sauce, four cheese or pesto sauce 16.00

EGGPLANT PARMESAN

Not breaded-eggplant, baked with mozzarella and tomato-basil sauce 16.00

RAVIOLI POMODORO

Filled with ricotta cheese and spinach in a tomato-basil sauce 16.00

WILD MUSHROOM RAVIOLI

With marsala cream sauce 18.00

HOMEMADE LASAGNA

Tomato meat sauce, three cheese filling 16.00

SHRIMP RISOTTO

Rice and shrimp in a tomato-cream sauce 24.00

MIXED SEAFOOD RISOTTO

Rice with shrimp, mussels, clams and calamari, olive oil, garlic and tomatoes 26.00

Choice of Pasta

Choose your sauce, choose your pasta! Penne, Spaghetti, Linguine, Cappellini or Fettuccine
Ask your server about our gluten-free and whole wheat pasta options

Add chicken 2.00 Add Shrimp 3.00 (per)

ARRABIATA

Tomato, garlic and crushed red pepper 13.00

FRESH TOMATO

Chopped fresh tomato, garlic, basil and extra virgin olive oil 13.00

VODKA ROSE SAUCE

Tomato vodka cream sauce and pancetta bacon 16.00

PRIMAVERA

Fresh seasonal vegetables, extra virgin olive oil, garlic and herbs 16.00

SMOKED SALMON

Smoked salmon in a light vodka cream sauce 18.00

HOMEMADE MEATBALLS

With meat sauce 16.00

SAUSAGE & PEPPERS

Mild Italian sausage with bell peppers, onions and marinara sauce 16.00

FRESH PRAWNS

Fresh prawns with marinara, alfredo, diablo or scampi sauce 22.00

CARBONARA

Pancetta bacon, egg yoke, parmesan and fresh ground black pepper 16.00

MUSSELS & CLAMS

Fresh clams and mussels in a tomato broth 18.00

BEEF & PEPPERS

Diced filet mignon with bell peppers, onions and tomato sauce 24.00

Fish

Served with potato of the day or vegetable

SAND DABS

White wine and lemon sauce 22.00

GRILLED SALMON

Fresh grilled salmon with a caper-pesto sauce 22.00

BASSA FILET

Pinot grigio wine and lemon caper sauce 22.00

SEARED AHI TUNA

Lightly "blackened" and served over arugula with a balsamic glaze 26.00

SHRIMP PORTOFINO

Fresh prawns with pancetta bacon, green peas with a lemon champagne sauce 28.00

FRESH FISH OF THE DAY

Ask your server Market

Chicken

Served with potato of the day or shoestring fries and vegetable

CHICKEN MARSALA

Chicken topped with a mushroom marsala wine sauce 19.00

CHICKEN ALLA GRIGLIA

Grilled chicken breast, pounded thin, marinated in Italian herbs 18.50

CHICKEN SALVATORE

Chicken topped with lemon butter artichoke heart, caper sauce 19.00

CHICKEN PARMEGIANA

Chicken breast, marinara sauce and melted mozzarella 18.50

CHICKEN CARBONARA

Chicken breast, pancetta bacon, egg yolk and fresh ground black pepper 18.50

Meats

Served with potato of the day or vegetable

VEAL WITH PROSCIUTTO

Veal scaloppini with prosciutto and sage in a white wine lemon sauce 26.00

VEAL MARSALA

Veal scaloppini with a mushroom marsala sauce 25.00

VEAL CUTLET

Breaded veal, marinara sauce and melted mozzarella 24.00

RIB-EYE STEAK "CHIANTI"

14 oz rib-eye. Our house specialty, topped with Chianti sauce 30.00

NEW YORK STRIP "PEPPERCORN"

12 oz strip steak grilled to perfection and topped with a peppercorn sauce 28.00

FILET MIGNON "DIANE STYLE"

8 oz filet grilled to perfection and topped with California mushrooms, cognac cream sauce 32.00

Corkage 20.00

Limited Entree Split 6.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
All menu prices subject to change. Sorry, no personal checks.
We reserve the right to refuse service to anyone.
Not responsible for lost or stolen articles.
Parties of 6 or more are subject to an 18% gratuity.
Credit card 8.00 minimum charge

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IN CATHEDRAL CITY

WWW.TRILUSSARESTAURANT.COM

