

# DINNER & BOTTLE OF WINE

(4 PM - CLOSE, SUNDAY THROUGH THURSDAY)

## RED WINE

**FRESCOBALDI, REMOLE, TUSCANY**  
85% SANGIOVESE, 15% CABERNET SAUVIGNON  
COMPLEX NOSE, RED AND DARK FRUIT, SPICY NOTES,  
VELVETY AND WARM ON THE PALATE

**SANTA JULIA RESERVA, MALBEC, MENDOZA**  
100% SUSTAINABLY FARMED GRAPES  
INTENSE PLUM AND COFFEE AROMAS COMBINE WITH SPICY,  
SMOKEY NOTES AND VANILLA FINISH

**VINOS DE MADRID, FLACO, MADRID**  
100% TEMPRANILLO  
NOSE OF RED FRUIT AND DRIED HERBS, ON THE PALATE IT  
DISPLAYS LUSH TEXTURE AND RED BERRY FLAVORS.

## WHITE WINE

**BANFI, LE RIME, TUSCANY**  
100% PINOT GRIGIO  
FLORAL AND FRUITY AROMAS, GOOD PERSISTENCE ON THE  
PALATE; THE WINE EXPRESSES A PLEASANT ACIDITY WITH  
EXCELLENT BALANCE

**VINOS SIN-LEY, ZESTOS BLANCO, MADRID**  
100% MALVAR  
BRIGHT TROPICAL FRUITS, WHITE FLOWERS, LITCHIS AND  
CITRUS NOTES MEDIUM TO FULL-BODIED WITHOUT OAK  
WHITE SPICE AND FENNEL ON THE FINISH

**HAHN, CHARDONNAY,  
SANTA LUCIA HIGHLANDS**  
EXOTIC NOTES OF PINEAPPLE AND COCONUT LEADS THE  
AROMA OF THIS WINE WITH A DISTINCT UNDERCURRENT OF  
GREEN APPLE

## CHOOSE FIVE TAPAS

**MARINATED OLIVES**  
CITRUS MARINADE

**MARCONA ALMONDS**  
ROASTED, SEA SALT

**HOUSE MADE HUMMUS**  
GRILLED PITA

**CRISPY CRUSHED POTATOES**  
TZATIKI, SEA SALT

**ORZO SALAD**  
FETA, HERB VINAIGRETTE

**AVOCADO SALAD**  
SCALLION, CILANTRO, SEA SALT, LEMON

**SAUTEED SPINACH**  
PLUMP GOLDEN RAISINS, PINE NUTS

**GRILLED ASPARAGUS**  
OLIVE OIL, SEA SALT

**GRILLED ARTICHOKE**  
LADALAMONO

**FRIED PEPPERS**  
SEA SALT, EXTRA VIRGIN OLIVE OIL

**FALAFEL**  
TURKISH SALAD, TAHINI SAUCE

**CHICKEN CURRY**  
TOMATO, CILANTRO, GINGER

**MACARONI GRATIN**  
THREE CHEESE, SMOKED BACON

**BRANDT BEEF SHORT RIB**  
BRAISING JUS

**SEARED SEA SCALLOPS**  
PEAR CHUTNEY, CRISPY BACON

**LOCAL LITTLENECKS**  
BACON, TOMATO, BEANS, WHITE WINE

OR

## CHOOSE TWO ENTREES

**BRANDT PRIME BEEF TIPS**  
GREEK YOGURT, PITA, SHISHITO PEPPER,  
SUMAC ONIONS

**LAMB CHOPS**  
CRISPY POTATO, GARLIC CONFIT,  
RED WINE REDUCTION

**CHICKEN MILANESE**  
HERB, GRANA PADANO RISOTTO

**HOUSE MADE PASTA DEL GIORNO**  
CHANGES DAILY

\*CERTAIN MENU ADDITIONS APPLY FOR SPECIAL  
ASK YOUR SERVER

**\$50.00 PLUS TAX & GRATUITY**  
UPGRADE TO ANY BOTTLE ON OUR WINE LIST  
FOR 40% OFF

ASK ABOUT OUR UPCOMING WINE DINNERS  
NOVEMBER 15, 6:30  
DECEMBER 13, 6:30

GIVE THE TASTE OF THE MEDITERRANEAN  
FOR THE HOLIDAY!

A TREVI GIFT CERTIFICATE MAKES THE  
PERFECT GIFT.

BEFORE PLACING YOUR ORDER PLEASE  
INFORM YOUR SERVER IF A PERSON IN YOUR  
PARTY HAS A FOOD ALLERGY.

\*CONSUMING RAW OR UNDERCOOKED  
MEATS, POULTRY, SEAFOOD, SHELLFISH OR  
EGGS MAY INCREASE YOUR RISK OF FOOD  
BORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS



**TREVI**  
CAFE • WINE BAR