

TROVATO

AT HIDDEN RIVER GOLF & CASTING CLUB

SOUP AND SALAD

Add: *grilled chicken breast 14 | prawns 20 | catch of the day MP| filet 34 | scallops 30*

SOUP OF THE DAY 13

HOUSE BREAD SERVICE 7

Mixed artisan breads, grissini, aged balsamic, herbed olive oil

HIDDEN CASA SMALL 10 | LARGE 17

Mixed greens, red onion, pear, pecan, English cucumbers, heirloom tomatoes, pomegranate vinaigrette

SHAREABLES

CHEF'S CHARCUTERIE 29

Prosciutto, Coppa, Soppressata, mozzarella, fontina, parmesan Reggiano, olives, pickled vegetable, nuts, jam and mustard, crostini, grissini

**Prendo Pinot Grigio *Erath Pinot Noir*

BRUSCHETTA HALF 11 | FULL 19

Baby heirloom tomatoes, garlic, basil, balsamic, goat cheese, parmesan, ciabatta crostini

**Palladino Gavi di Gavi*

SEAFOOD CAKES 24

Maine lobster, shrimp, blue crab, bell peppers, corn, leaks, Passion fruit, Lemon butter

CLASSICS

Gluten-free pasta and crostini available upon request

CHICKEN PICCATA 39

Egg battered, grilled asparagus, caramelized leek and whipped Yukon gold potatoes, lemon caper butter sauce

**Crochet Sancerre*

RIGATONI BOLOGNESE 38

Veal, Wagyu beef and pork, San Marzano tomatoes, rosemary, parmesan, grilled ciabatta

**Brancaia Tre Rosso*

FAVORITES

Gluten-free pasta and crostini available upon request

PRAWN SCAMPI 44

Squid ink linguine, andouille sausage, spinach, fresno chile, lemon butter, Grana Padano parmesan, grilled ciabatta

**Palladino Gavi di Gavi*

FILET MIGNON 61

Baby potatoes, grilled aspargas, roasted tomato, truffle aioli, veal demi-glace

**Montes Alpha Cabernet*

WAGYU SHORT RIB 56

Garden herb polenta, goat cheese, balsamic cipollini onions, guajillo demi-glace, crispy leeks

**Mondavi 'Select' Cabernet 1966*

CAESAR SIDE 11 | FULL 19

Romaine, parmesan Reggiano, crushed focaccia croutons, dried caper, Meyer-lemon dressing, white anchovy

MODERN CAPRESE 22

Mint, arugula and pistachio pesto, balsamic caviar, mozzarella, lemon dust, heirloom tomatoes

PASTA OF THE DAY MP

Chef's seasonal pasta feature

MEATBALLS 22

Bison, boar, elk, wagyu beef, pomodoro, basil, mozzarella, focaccia **Brancaia Tre Rosso*

ROASTED CAULIFLOWER 22

Lemon Caesar mayo, pickled vegetable mélange, toasted pine nuts, parmesan

PESCE ALL PLANCHA MP

Chefs rotating fresh catch of the day, grilled summer squash, eggplant, carrots, seafood brodo, sauce Vierge

**Christophe Patrice Chablis*

EGGPLANT PARMESAN 39

Mint, arugula, pistachio pesto, heirloom tomatoes, baby mozzarella and parmesan, pomodoro sauce, arugula salad, aged balsamic **Erath 'Respendent' Pinot Noir*

DIVER SCALLOP RISOTTO 44

Corn, Cantaloupe, pancetta, lemon butter,roasted tomato,grilled ciabatta ** Christophe Patrice Chablis*

SPAGHETTI AND MEATBALLS 36

Wild game meatballs, spaghetti, pomodoro sauce, parmesan, grilled ciabatta **Brancaia Tre Rosso*

BONE IN BELLY ON PORK CHOP 54

Grilled summer vegetable cous cous, Italian salsa verde **Mondavi's Select Cabernet 1966*

Course & Restaurant Owners - John and Becky Duffey
Executive Chef & Partner - Dean H Grill

** Suggested wine pairing by our in house certified Sommelier team*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

