

TREVÍSIO

R E S T A U R A N T

Welcome to Trevisio, the Texas Medical Center's beautifully designed restaurant and conference center. Here we put the spotlight on Modern Italian Cuisine, where we source fresh ingredients, locally when possible, and treat them respectfully. As noted in a recent *Houston Chronicle* article, our food is "beautiful, uncomplicated, each component's flavors having a direct voice in the partnership. That's the essence of Italian fare." And that is what we strive for—to provide excellent food and great service for those who visit and work in the Texas Medical Center.

Our management team is headed by the duo of Tracy Vaught and Chef John Watt, who operate three additional very successful Houston restaurants. Both Chef Watt and Executive Chef Jon Buchanan have won numerous culinary awards and been featured in many publications and on television. In addition, our award winning Sommelier Sean Beck has ensured our *Wine Spectator* Award of Excellence annually since 2005.

Being a part of this community is an honor. In addition to Trevisio, where you can dine privately or host small social and business events or large business functions or galas, we also manage the Edwin Hornberger Conference Center in the Texas Medical Center, and we cater to any location within the Texas Medical Center.

GENERAL MANAGER, ALICE PICKUT
713.749.0409 apickut@texasmedicalcenter.org

EXECUTIVE CHEF, JON BUCHANAN
713.749.0420 jbuchanan@texasmedicalcenter.org

DIRECTOR OF CATERING, CORI SHEINBERG
713.749.0404 csheinberg@texasmedicalcenter.org

FRONT DESK 713.749.0400

ANTIPASTI

ANTIPASTI FREDDI - PROSCIUTTO, CAPPICOLA, MORTADELLA, GRILLED EGGPLANT, HERBED RICOTTA, CAPONATA, OLIVES, GORGONZOLA DOLCE **16**

VONGOLE – LITTLENECK CLAMS, WHITE WINE, EXTRA VIRGIN, GRILLED LEMON, HERBS **14**

CARPACCIO – BEEF TENDERLOIN, ARUGULA, SHALLOTS, CAPERS, OLIVES, TRUFFLE OIL **12**

GRANSEOLA – POLENTA CRUSTED CRABCAKE, SPINACH, CORN, SHIITAKE MUSHROOMS, JUMBO LUMP CRAB, BIANCO SAUCE **16**

CALAMARI – FRIED SQUID, TOMATO BASIL SAUCE, GRILLED LEMON **10**

ARANCINI - ROMANO CHEESE CRUSTED RISOTTO BALLS STUFFED WITH MORTADELLA, MOZZARELLA, POMODORO SAUCE **10**

POLPO – OCTOPUS, PANCETTA, FINGERLING POTATOES, ARUGULA, EXTRA VIRGIN OLIVE OIL, LEMON **12**

COZZE – ANISETTE, PANCETTA, POMODORO SAUCE, GRILLED BREAD **14**

ZUPPE

ZUPPA DI PATATA DOLCE - SWEET POTATO SOUP WITH CANDIED PANCETTA AND CHIVES **8**

POMODORO – TOMATO SOUP, BASIL, EXTRA VIRGIN OLIVE OIL **8**

INSALATA

TRICOLORE - ENDIVE, ARUGULA, RADICCHIO, LEMON VINAIGRETTE, SPICY HAZELNUTS, GRANA **8**

ASPARAGUS - GRILLED ASPARAGUS, FRISEE, PROSCIUTTO, EGG, TRUFFLE OIL, PECORINO CHEESE **14**

MOZZARELLA - FRESH MOZZARELLA, PEA SHOOTS, RED ONION, SHAVED FENNEL, FRESH PEAS, GRAPE TOMATOES, SMOKED EXTRA VIRGIN OLIVE OIL **12**

CAESAR - ROMAINE LETTUCE, GRANA, CROUTONS **8** WITH GRILLED CHICKEN **12**

TONNO – OLIVE OIL POACHED AHI TUNA, CELERY, FUJI APPLES, ITALIAN PARSLEY, CHERRY TOMATOES, EXTRA VIRGIN OLIVE OIL, LEMON **16**

TREVISO – ARUGULA, ROMAINE, GRILLED CHICKEN, CUCUMBER, CAULIFLOWER, CAPERS, OLIVES, CARROT, RED ONION, CHERRY HEIRLOOM TOMATOES, FRESH HERBS, SOFT BOILED EGG, GORGONZOLA WHITE BALSAMIC VINAIGRETTE **16** WITH JUMBO SHRIMP **20**

GAMBERI - CHILLED GULF SHRIMP, HEARTS OF ROMAINE, JUMBO LUMP CRAB, GRAPE TOMATOES, AVOCADO, BASIL OIL, LEMON **22**

SICILIA - ORANGES, FRISEE, CASTELVETRANO OLIVES, FENNEL, RED ONION, TOMATO, BASIL, WHITE ANCHOVIES, EXTRA VIRGIN OLIVE OIL **10**

PIZZA

MOZZARELLA – MARINARA, MOZZARELLA, BASIL **12**

PROSCIUTTO – PROSCIUTTO DI PARMA, MARINARA, MOZZARELLA, ARUGULA **16**

QUATTRO FORMAGGIO - GOAT, FONTINA, GORGONZOLA, MOZZARELLA, PESTO **14**

RAPINI E SALSICCIA – RAPINI, ITALIAN SAUSAGE, MARINARA, MOZZARELLA **12**

MARGHERITA – TOMATO, FRESH MOZZARELLA, BASIL **12**

PINEAPPLE E SPECK – PINEAPPLE, SPECK, MARINARA, MOZZARELLA **14**

VEGETARIAN, VEGAN, AND GLUTEN FREE OPTIONS ARE AVAILABLE.
PLEASE LET US KNOW IF YOU HAVE OTHER DIETARY CONSIDERATIONS, AND WE WILL DO
OUR BEST TO ACCOMMODATE YOUR REQUEST.

20% GRATUITY ADDED FOR TABLES OF 8 OR MORE GUESTS

PASTA E RISOTTO

- PACCHERI RIGATI** – TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL, GRANA **12**
- GAMBERI E SPAGHETTI PEPPERONCINO** - SHRIMP, RED PEPPER SPAGHETTI, PANCETTA, GARLIC, TOMATO, PARSLEY, EXTRA VIRGIN OLIVE OIL **22**
- STROZZAPRETI** - CALAMARI, OCTOPUS, SHRIMP, CLAMS, TOMATO, BASIL, WHITE WINE, EXTRA VIRGIN OLIVE OIL **22**
- ORECCHIETTI** – FENNEL SAUSAGE, RAPINI, TOMATO, PEPPERONCINO, EXTRA VIRGIN OLIVE OIL **16**
- FUSILLI E FAGIOLI** – FUSILLI PASTA, CANNELLINI BEANS, PANCETTA, TOMATOES, ROASTED GARLIC, BASIL, EXTRA VIRGIN OLIVE OIL **16**
- TORTELLINI** - PASTA STUFFED WITH SMOKED DUCK AND RICOTTA, DRIED CHERRIES, TOASTED PISTACCHIO BIANCO SAUCE **20**
- CAPPELLETTI** - PASTA STUFFED WITH BUTTERNUT SQUASH, WALNUTS, SAGE, BROWN BUTTER, RICOTTA SALATA **18**
- RISOTTO AL LIMONE E GRANCHIO** - ARBORIO RICE, JUMBO LUMP CRAB, LEMON, CHIVES **18**

PESCE

- CAPPESANTE** - PAN SEARED DIVER SCALLOPS, BUTTERNUT SQUASH RISOTTO, PANCETTA, WILD MUSHROOMS, BIANCO SAUCE **28**
- FRITO MISTO** – FRIED STRIPED BASS, SHRIMP, CALAMARI, OYSTERS, SEARED LEMON, HORSERADISH AIOLI, FRIES **24**
- ZUPPA DI FRUTTI DI MARE** - SHELLFISH SOUP, SAFFRON TOMATO BROTH **26**
- TROTA** - PARMESAN CRUSTED TROUT, TOMATO-BASIL LEMON BUTTER, SPINACH, PENNE MARINARA **18**
- SALMONE** – PAN SEARED SALMON WITH BROCCOLINI, FUSILLI WITH TOMATO AND BASIL, CARAMELIZED ONION AND BIANCO SAUCE **22**
- SCOREFANO PICATTA** - PAN SEARED TEXAS REDFISH, SPAGHETTI, CAPERS, TOMATOES, PARSLEY, LEMON BUTTER **24**
- SCAMPI** - WOOD GRILLED SHRIMP, SPINACH, POLENTA, LEMON BUTTER **22**

PIATTO FORTE

- HAMBURGER** – 8OZ AKAUSHI BEEF PATTY, CRIMINI MUSHROOMS, SPINACH, PROVOLONE, ROMAINE LETTUCE, TOMATO, ONION, MAYONNAISE, CIABATTA BREAD AND FRIES **16**
- MATTONI DI POLLO** – ALL NATURAL HALF CHICKEN COOKED UNDER A BRICK, OLIVE OIL MASHED YUKONS, BROCCOLINI, NATURAL SAUCE AND OLIVES **20**
- POLLO ROMANO** - PARMESAN CRUSTED CHICKEN, MASHED POTATOES, SPINACH, LEMON BUTTER **16**
- ANIRA** - PAN ROASTED DUCK BREAST, RISO NERO, ROASTED GARLIC AND ARUGULA FLAN, APRICOT BIANCO **26**
- AGNELLO** – WOOD GRILLED FREE-RANGE LAMB CHOPS, FINGERLING POTATOES, ROASTED GARLIC, BRUSSELS SPROUTS, RED PEPPERS, CHIANTI REDUCTION **28**
- MAIALE** – WOOD GRILLED PORK FLAT IRON STEAK, MAPLE SWEET POTATO PUREE, CARAMELIZED FENNEL, WILD MUSHROOMS, DRIED CRANBERRIES, PORT REDUCTION **20**
- PARMIGIANO VITELLO** – PARMESAN CRUSTED VEAL, POMODORO SAUCE, MOZZARELLA, BROCCOLINI AND SPAGHETTI PEPPERONCINO **20**
- BISTECCA** – WOOD GRILLED DRY AGED RIB EYE, POLENTA FRIES, PESTO **36**
- FILETO** – WOOD GRILLED BEEF TENDERLOIN, TURNIP PUREE, WILD MUSHROOMS, RAPINI, TRUFFLE DEMIGLACE **34**

CONTORNI

- TREVISO MASHED POTATOES, BRUSSELS SPROUTS, SPINACH, RISOTTO, BROCCOLINI, ASPARAGUS, GREEN BEANS, ROASTED CAULIFLOWER** **6**

OUR CHEF CAUTIONS THAT THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, SEAFOOD OR SHELLFISH CAN CAUSE SERIOUS ILLNESS.

MENU VEGETARIANO

ZUPPA POMODORO - TOMATO SOUP WITH BASIL AND EXTRA VIRGIN OLIVE OIL **8**

ZUPPA DI PATATA DOLCI - SWEET POTATOC SOUP WITH CHIVES **8**

TREVISIO ESTATE ENSALATA - BUTTER LETTUCE, BABY ARUGULA, ROMAINE, RADISH, CUCUMBER, RED ONION, CHERRY TOMATOES, KALAMATA OLIVES, CAPERS, CORN, FRESH HERBS AND WHITE BALSAMIC GORGONZOLA VINAIGRETTE **12**

CAPRESE - CHERRY HEIRLOOM TOMATOES, FRESH MOZZARELLA, MICRO BASIL AND ARUGULA, EXTRA VIRGIN OLIVE OIL **10**

***FRITO MISTO DE VERDURE** - LIGHTLY BATTERED FRIED BROCCOLINI, GREEN BEANS, CAULIFLOWER, ZUCCHINI, YELLOW SQUASH, EGGPLANT AND GRILLED LEMON **10**

CAPPELLETTI - PASTA STUFFED WITH BUTTERNUT SQUASH, WALNUTS, SAGE, BROWN BUTTER, RICOTTA SALATA **18**

***VERDURE ALLA GRIGLIA** - WOOD GRILLED MARINATED VEGETABLES: ZUCCHINI, YELLOW SQUASH, RED ONION, CORN ON THE COB, PORTABELLA MUSHROOM AND FINGERLING POTATOES, EXTRA VIRGIN OLIVE OIL AND BALSAMIC REDUCTION **16**

PARMIGIANO MELANZANE - PARMESAN CRUSTED EGGPLANT, RED SAUCE, MOZZARELLA, RAPINI AND SPAGHETTI PEPPERONCINO **18**

***PACHERI ONDULATI** - PASTA WITH RED SAUCE, BASIL AND EXTRA VIRGIN OLIVE OIL **12**

PANINI - TOASTED CIABATTA BREAD WITH MARNIARA, RAPINI AND PROVOLONE; CHOICE OF FRIES OR CUP OF FRUIT **12**

PIZZA PRIMAVERA - SUMMER VEGETABLES, MARINARA, MOZZARELLA **12**

PIZZA FUNGHI - MIXED WILD MUSHROOMS, MARINARA, MOZZARELLA **14**

*** INDICATES VEGAN**