

# Trellis

at the greater des moines botanical garden

Thursday Night in the Garden  
Chef Diego Critelli | 5pm - 8pm

*Ask about our weekly food and drink specials*

## Shared Plates

Iowa Meat & Cheese Board | 12

*Select Iowa meats and cheeses served with garlic and herb focaccia*

Bruschetta Trio | 9

*Classic bruschetta, roast tomato and olive, herb goat cheese and Iowa honey served with baguette*

Fritto Misto | 14

*Lightly fried white fish, shrimp, calamari and garden vegetables with lemon aioli*

Fish Tartare Duo | 14

*Pairings of shrimp with cucumber and strawberry and tuna with olives and sundried tomatoes*

## Entree

*Includes Trellis seasonal garden salad*

Open-Face Fried Eggplant Crostone | 14

*Fried eggplant, Burrata cheese, garden tomatoes on thick-cut Artisan bread*

Linguine "Allo Scoglio" | 28

*Spicy white wine tomato sauce with clams, mussels, shrimp, cod and cherry tomatoes tossed with linguine*

Gnocchi with Asparagus | 19

*Fresh tossed gnocchi with asparagus and creamy blue cheese*

Chicken "Alla Veneziana" | 24

*Sautéed chicken and onions in white wine sauce served over sage butter rice*

## Sweet Treats

Torta Di Mele & Gelato | 7

*Authentic Italian apple cake with vanilla bean gelato*

Pastiera | 7

*Traditional Neapolitan tart dessert*

Panna Cotta & Fresh Berries | 7