



Welcome to Trumbull Kitchen

Happy Hour Tapas

Phyllo Crusted Sea Scallop

peppered vegetable sauce

2.99

Beef Sirloin Carpaccio

roasted garlic aioli, Castelvetrano olives

red sorrel

2.99

Fergese

Albanian baked peppers, tomatoes

feta cheese

2.99

Sauteed Calamari

Artichoke hearts, green olives

lemon-herb oil

3.99

Chilled Shrimp Summer Roll

nuoc cham dipping sauce

2.99

Hand-cut Pappardelle

sweet Italian sausage ragout

2.99



April Spritz

Aperol, prosecco

5.5

Castle Rock, Cabernet Sauvignon

5.5

Excelsior Chardonnay

5.5

Sam Adams Brewery

Wicked Hazy, IPA

5.5