

Dishes

Main

Satchmo

Bouillabaisse Mediterranean Style Fish Stew, Couscous 33

Coltrane

Filet Au Poivre, Red Wine Reduction, Frites 42

Miles

New Zealand Rack Of Lamb, Madeira Wine Reduction, Rice, Vegetables 42

Ella

Lamb Shank, Figs, Red Wine Reduction, Rice, Vegetables 27

Parker

Salmon Your Way: Sumac or Blackened, Rice, Vegetables 25

Billie

Rigatoni, Tiger Shrimp, Roasted Garlic, Roma Tomatoes, Spinach Pesto, Gorgonzola 20

Louis

Greek Spaghetti, Red Onions, Sun Dried Tomatoes, Roma Tomatoes, Kalamata, Feta, Pine Nuts 20

Sides

Basmati Rice

Saffron Rice, Caramelized Onions, Raisins 8

Grilled Vegetables

Sumac Vinaigrette 10

Cannellini Beans 8

[Facebook.com/theblacktrumpetbistro](https://www.facebook.com/theblacktrumpetbistro)

Yelp: [The Black Trumpet Bistro](#)

About

“Since I was a kid, I’ve always loved to cook.”

- Dino

At age 16, Dino started making pizzas and lasagnas for his family and friends. When neighbors kept coming back for his traditional Italian cuisine, Dino realized he had special gifts. Since that first “restaurant,” in his mother’s kitchen, Dino has cooked all over the world and finally settled in Huntington Beach, CA with his wife Lisa and their 2 sons, Caleb and Joshua.

When he first left home, Dino wanted to open his own restaurant, but saw how other chefs struggled so he decided to go to dental school and leave his dream of cooking behind. Halfway through school, he decided to open a restaurant to help pay his tuition bills. Once he had his own kitchen, Dino knew that he’d never go back to the dentistry program.

Capone’s Pasta and Pizza opened in Westminster in 1997. It was at this location that Dino expanded his repertoire and added specials to the standard menu. Customers were hooked on Dino’s ability to transform everyday ingredients to culinary works of art and they couldn’t help but come back again and again. He sold Capone’s Pasta and Pizza in 2000 and moved to Huntington Beach where he opened Capone’s Cucina with a goal of creating a more gourmet dining experience. In 2002, Dino hired friend and fellow chef, Francois Lieutaud to create a unique pairing of French and Italian cuisine. The combination made for an old world European feel and customers loved the larger selection of dishes.

Dino and Francois then rejoined again and started Mona Lisa Cucina with a large variety of gourmet pastas and pizzas to serve the community. From their early experiments with simple, basic foods grew an appreciation for the sensuality of texture, presentation and fragrance. Dino and Francois’s extensive travels around the world expanded their repertoire over the years to include a wide range of flavors and presentations, which they have used with great success in the Orange County restaurant business. On June 15, 2017, after many years of creating great dishes for the Huntington Beach Community, Francois retired and moved with his wife to Temecula, CA. Dino became the sole owner and managed the restaurant until it was sold on April 2018.

Dino opened up his third restaurant, The Black Trumpet Bistro on March 26, 2013. The Black Trumpet Bistro specializes in many delicious selections of Mediterranean entrees and tapas small plates. In mid-July of 2018, The Black Trumpet Bistro was relocated to its new location and opened its doors. The jazzy, fun and modern atmosphere in collaboration with both the menu and drink list make The Black Trumpet Bistro the perfect place for any night out.



VIEW NOW

Scan to download Digital Menu



The Black Trumpet
Mediterranean Bistro & Tapas

714.842.1122
7041 Yorktown Ave. #104
Huntington Beach, CA 92648

TheBlackTrumpetBistro.com

OPEN DAILY
weekdays 4:00 pm - 9:00 pm
weekends 4:00 - 10:00 pm

Tapas

Earth

House-Made Spanakopita

Filo Dough, Spinach, Feta, Tzatziki 13

Truffle Fries

Garlic, Parsley, Shaved Pecorino 15

Marinated Olives

Greek Feta 12

Caponata

Sicilian Eggplant Dip, Burrata Cheese, Basil, Pine Nuts 14

House-Made Falafel

Tabbouleh, Tzatziki 12

Hummus

With Pita, Tabbouleh 12

Roasted Cauliflower

Almond, Sriracha, Aioli 12

Baked Brie

Puff Pastry, Tapenade, Walnut Cream Sauce, Pine Nuts 16

Black Trumpet Risotto

Arborio Rice, Trumpet Mushrooms, Cream 16

Pizzette Fichi

Figs, Caramelized Onions, Feta, Aged Balsamic 16

Pizzette Margherita

Mozzarella, Roma Tomatoes, Fresh Basil 15

Pizzette Pere E Gorgonzola

Roasted Pear, Gorgonzola, Mozzarella, Arugula 16

Sea

Tuna Tartar

Shatta Aioli, Soy Sauce, Avocado, Crispy Lavash 17

Crispy Calamari

Arrabiata 13

Mussels & Clams

White Wine, Garlic, Calabrian Chile 16

Spiced Garlic Shrimp

Lemon Segment 13

Swordfish Carpaccio

Baby Arugula, Capers, Heirloom 20

Three Cheese Lobster Rigatoni

Gratinata 17

Land

Charcuterie Board

Assorted Cheese and Dried Imported Meats 21

Sicilian Stuffed Mushrooms

Italian Sausage, Madeira Wine Reduction, Cream 13

Brussels Sprouts

Almond, Chorizo, Sumac Vinaigrette 13

Beef Carpaccio

Pecorino, Capers, Arugula 18

Veal Meatballs

Marinara, Pecorino 12

Chicken Skewer

Tzatziki, Tabbouleh 15

Pan Roasted Duck Breast

Pomegranate Reduction 15

Mediterranean Sliders

House-Made Veal Patties, Tzatziki, Tabbouleh, Feta Cheese 15

Lamb Lollipop

Mint Pesto, Couscous 13

Pizzette Salami

Mushrooms, Basil, Mozzarella Cheese 16

Mediterranean Tacos

Grilled Chicken, Kalamata Olives, Butter Lettuce, Roma Tomatoes, Red Onions, Crumbled Feta, Tzatziki 13

Chicken Croquettes

Honey Mustard, Spanish Hot Sauce 12

Lamb Kofta

Greek Yogurt, Sumac Vinaigrette, Tabbouleh, Tzatziki 13

Shish Kebobs:

Filet Mignon, Chicken or Blackened Shrimp on Skewer

Rice, Vegetables, Tzatziki, Tabbouleh 24

Pita:

Chicken, Filet Mignon, Salmon or Falafel
Tzatziki, Tabbouleh, Potato Fries 15

Greens

add Chicken 8, Salmon 11, or Shrimp 11 to any salad

House Arugula

Golden Raisins, Almonds, Lemon Vinaigrette, Pecorino 7

Caprese

Burrata, Roma Tomatoes, Basil, Balsamic 9/15

Caesar

Romaine, Pecorino, Grilled Ciabatta 8/14

Roasted Pear & Gorgonzola

Honey Citrus Vinaigrette, Organic Greens 9/15

Greek

Cucumber, Roma Tomatoes, Kalamata Olives, Feta, Red Onions, Red Wine Vinaigrette, Arugula 9/15

French Country

Roasted Beets, Candied Walnuts, Goat Cheese, Asparagus, Balsamic Vinaigrette, Field Greens 9/15

Farro

Cucumber, Red Onions, Roma Tomatoes, Strawberries, Shallots Vinaigrette 14

Kale

Caramelized Walnuts, Shaved Pecorino, Fresh Berries, Raspberry Vinaigrette 14

Soups

French Onion 14

Lentil Soup, Greek yogurt 10

Consuming raw or undercooked meats, seafood or shellfish may

increase risk of food borne illness.

* prices are subject to change without notice - For latest updates please visit our website at www.theblacktrumpetbistro.com