

CARNE E FORMAGGI

SALUMI

mortadella, speck, sweet sopressata
prosciutto di parma, hot sopressata

FORMAGGI

grana padano, fontinella
pecorino romano, provolone
goat cheese, gorgonzola dolce

VERDURE

pickled mushrooms, roasted peppers
roman style artichoke hearts
jardiniere, castelvetrano olives

ONE ITEM 7

THREE ITEMS 17

FIVE ITEMS 25

INDIVIDUAL PLATE/CHEF'S SELECTION 15

DESSERT CHEESE BOARD 14

fig jam, toasted nuts, dried fruit



BRICK OVEN PIZZA

gluten-free crust available 3.00

NAPOLETANA 14

san marzano tomato
homemade mozzarella, basil

PROSCIUTTO 16

prosciutto, rosemary, fig jam
fontina, parmigiano

SALCICCIA 16

hot and sweet sausage, broccoli rabe
san marzano tomato, mozzarella

ARUGOLETTA 15

prosciutto, parmigiano, mozzarella
baby arugula, shaved parmigiano

FLOR DEL BOSQUE 16

wild mushrooms, baby spinach, fontina
goat cheese, white truffle essence

ARTICHOKE 16

fresh ricotta, fresh mozzarella, pecorino, basil

VEGGIE 16

broccoli rabe, roasted peppers
sun dried tomato, wild mushrooms
mozzarella, goat cheese, parmigiano

ANTIPASTI

VEGETABLE RISOTTO 14/21

green peas, asparagus, pecorino-romano, evoo

CALAMARI FRITTI 13

lemon, parsley, spicy marinara

GRILLED ASPARAGUS 14

wild mushroom and tomato ragu, fried egg
crispy breadcrumbs, fig balsamic, evoo

BAKED CLAMS 13

roasted garlic, red peppers, onions, bacon

BEETS AND BURRATA 16

orange, toasted hazelnuts, toasted pepitas
fig balsamic reduction, extra virgin olive oil

P.E.I. MUSSELS 15

hot cherry peppers, spicy marinara
fresh herbs, extra virgin olive oil, grilled bread

LOCAL MOZZARELLA TRIO 14

smoked, housemade, burrata
balsamic onions, roasted peppers, pignoli

INSALATE

BABY GREENS 9

organic baby lettuce, cucumber, tomato
red onions, balsamic vinaigrette

ROMAINE 10

garlic croutons, caesar dressing
shaved parmigiano

AVOCADO 14

baby arugula, radicchio, shaved fennel, feta
grape tomato, red onions, lemon, evoo

CRISPY CALAMARI 13

baby arugula, frisee, tomato
red onion, spicy garlic aioli

COBB 15

grilled chicken, gorgonzola, pancetta, beets
tomato, cucumber, pickled red onion, hard boiled egg
mixed greens, romaine, artichoke vinaigrette

TRE COLORE 13

green apple, gorgonzola, black currants
celery, candied walnuts, radicchio, endive
baby arugula, walnut vinaigrette

add cheese 3 • chicken 5 • shrimp 7

salmon 8 • skirt steak 9

PASTA

gluten-free pasta available

RIGATONI 20

veal bolognese, herbed ricotta, parmigiano

SPAGHETTI 'CACIO E PEPE' 19

black pepper, pecorino, parmigiano

WHOLE WHEAT PENNE 19

eggplant, capers, black olives, tomato ragu

POTATO GNOCCHI 22

grape tomato, fresh mozzarella, garlic
basil, parmigiano, extra virgin olive oil

SWEET CORN RAVIOLI 22

smoked mozzarella, applewood smoked bacon
grape tomato, brown butter-cream, oregano, parmigiano

FRESH FUSILLI 21

guanciale, pancetta, onion, spicy pomodoro
garlic, basil, evoo, pecorino, parmigiano

LINGUINI FINI 21

hand shucked blue point clams, garlic
white wine, parsley, red chili, extra virgin olive oil

FRESH TAGLIATELLE 21

p.e.i. mussels, fresh tomato, guanciale, baby arugula
garlic, extra virgin olive oil, crispy breadcrumbs



Tramonto was inspired by our family's love of good food, wine and family gatherings. Our chef combines his Italian background with his classically trained french culinary skills; using seasonal and traditional ingredients to create classic Italian favorites as well as innovative dishes. Whatever your mood we are sure there is something on our menu to entice you. Our friendly accommodating staff is here to ensure that you have a wonderful dining experience.

Please enjoy! - Owners Delia, Michela, Maria Armando & Billy

executive chef greg depelteau

SECONDI

VEAL MILANESE 25

baby spinach, artichoke fritti, radicchio, beets
grape tomato, hearts of palm, shaved parmigiano
red onion, lemon juice, truffled extra virgin olive oil

VEAL SALTIMBOCCA 26

prosciutto, provolone, sherry, sage
veal demi glace, spinach, grilled polenta

PAN ROASTED CHICKEN BREAST 24

broccoli rabe, garlic mashed potato
pan jus with fresh herbs, lemon, butter

CHICKEN SCARPARELLO 23

pan braised leg and thigh, hot sausage
lemon, white wine, garlic, hot cherry peppers
rosemary, escarole, roasted potato

SWORDFISH 28

eggplant caponata, grilled polenta, asparagus
fig balsamic reduction, extra virgin olive oil

POTATO CRUSTED SALMON 25

wild rice, roasted root vegetables, parsnip puree
pickled red onions, extra virgin olive oil

SHRIMP SCAMPI 25

lemon, white wine, garlic, butter, cannellini, parsley
baby arugula, grape tomato, capellini, evoo

PORK CHOP 27

little neck clams, red peppers, fennel, onions
basil, garlic, pancetta, escarole, roasted potato

SIRLOIN STEAK 32

12 ounce hand cut sirloin, brandy peppercorn cream
balsamic onions, broccoli rabe, garlic mashed potato

BEEF SHORT RIBS 29

cauliflower and parmigiano risotto, green peas
red wine-pomegranite braising jus

CONTORNI

ask about our other seasonal veggies

BROCCOLI RABE 7

HOMEMADE FRENCH FRIES 6

SPINACH 6

GARLIC MASHED POTATO 6

GRILLED POLENTA 6

ROASTED POTATO 7

• FOR PARTIES OF 8 OR MORE AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED TO THE BILL •