

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



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

COBB 15

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

CRISPY CALAMARI 13

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

TRE COLORE 14

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

add cheese 3 • chicken 5 • shrimp 7
salmon 8 • skirt steak 9

ANTIPASTI

VEGETABLE RISOTTO 15/21

asparagus, green peas, 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, pepitas
fig balsamic reduction, extra virgin olive oil

P.E.I. MUSSELS 16

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

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

PRIX FIXE LUNCH 22

two course lunch with
choice of any appetizer OR salad;
and choice of any pasta

PANINI

GRILLED CHICKEN 14

roasted peppers, fontina, basil aioli, ciabatta
mixed greens, homemade potato chips

TRAMONTO BURGER 15

fresh ground sirloin, provolone
balsamic onions, tomato jam, truffle aioli
brioche bun, homemade french fries

B.L.T. 13

bacon, plum tomato, arugula, spicy garlic aioli
ciabatta, mixed greens, homemade potato chips

FISH SANDWICH 16

market fish, puttanesca ragu, spicy garlic aioli
baby arugula, brioche bun, mixed greens

CHICKEN MILANESE 14

fresh mozzarella, broccoli rabe, brioche bun
sundried tomato aioli, mixed greens

PROSCIUTTO E MOZZARELLA 16

prosciutto di parma, plum tomato, basil
homemade mozzarella, evoo, ciabatta
mixed greens, homemade potato chips

PASTA

gluten-free pasta available

RIGATONI 16

hot sausage, chick peas, grape tomato, baby spinach
hot cherry peppers, garrlic, extra virgin olive oil

POTATO GNOCCHI 19

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

WHOLE WHEAT PENNE 17

eggplant, capers, black olives, garlic
basil, tomato ragu, extra virgin olive oil

PAPPARDELLE 18

veal bolognese, herbed ricotta, parmigiano

CHEESE RAVIOLI 18

fresh ricotta, parmigiano, wild mushrooms
sweet corn, grape tomato, basil, cream

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

SECONDI

VEAL MILANESE 19

arugula, grape tomato, homemade mozzarella
fresh lemon juice, extra virgin olive oil

VEAL SALTIMBOCCA 20

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

CHICKEN PAILLARD 17

baby arugula salad, homemade mozzarella
grape tomato, cucumber, garlic croutons
red onion, artichoke vinaigrette

CHICKEN FRANCESE 17

lemon, white wine, butter, parsley
broccoli rabe, garlic mashed potato

POTATO CRUSTED SALMON 19

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

PORK MILANESE 17

broccoli rabe, wild mushrooms, pancetta
sweet corn, roasted potato, pecorino-romano

SKIRT STEAK 24

seasonal vegetable hash, fried egg
green pea puree, fig balsamic reduction

EGGPLANT PARMIGIANA 16

mozzarella, pomodoro, parmigiano, capellini



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