

tramonto

MORSI... A SMALL BITES MENU

ARANCINI CHEESY RISOTTO BALLS 8
FIVE VARIETY OLIVE MEDLEY 6
CRISPED TRUFFLED CHICK PEAS 9
FIRE ROASTED RED PEPPER 6
MARINATED ARTICHOKE HEARTS 7
ROSEMARY FLATBREAD 8

CACIO & AFFETTATI

Rotating Selection of Artisan Meats and Cheeses Primarily Sourced From Italy Along with some Local Farms

SERVED WITH HOMEMADE JAM
EACH ITEM 8 MIX BOARD 28

PIZZE

MARGHERITA 14
tomato basil mozzarella

FIG 16
speck fig jam gorgonzola

ZUCCA 16
brussel sprout butternut squash
fontina

FIOR' DI BOSCO 16
wild mushroom medley goat cheese
fontina 'truffled' evoo

CIPOLLARA 15
caramelized onion tart
triple cream cheeses & thyme

DIAVOLA 15
spiced soppressata & 'nduja
sausage mozzarella tomato

SALSICCIA 17
sausage broccoli rabe
mozzarella tomato

CONTORNI | SIDES |

Roasted Potato 8
Broccoli Rabe 10
Polenta 8
Mashed Potato 9
Brussels Sprouts 12

TRAMONTO
PRESENTED BY THE SAME GROUP THAT
BROUGHT YOU ZUPPA RESTAURANT &
MIMA VINOTECA

PLEASE ADVISE YOUR SERVER OF ANY
ALLERGIES

20% GRATUITY ADDED TO
PARTY OF 8 OR MORE

ANTIPASTI

fritti di calamari crisped zucchini & pepper served with marinara 16

eggplant & ricotta rollatini in nonna's tomato sauce 15

polipo grilled octopus on spiced peperoncino potato salad 20

baked clams whole stuffed with pancetta breadcrumbs 15

our signature meatballs in tomato sauce with basil oil 16

brussel sprouts bourbon maple glaze and scented bacon 16

burrata roasted butternut squash & cranberry with honeyed pumpkin seeds 18

seared shrimp on grilled corn red onion and sweet pepper chorizo 17

SALAD

baby green medley of tender lettuce with goat cheese and sliced pear 12

farro grain apple gorgonzola walnuts dry cranberry lemon vinaigrette 15

escarole with almonds pomegranate honey dijon dressing ricotta salata 14

arugula with fennel dry apricots & grana padano creamy balsamico 15

raw brussels mustard dressing dried cherries pecans brined goat cheese 15

calamari crisped with frisee lettuce red onion tomato in spicy aioli dressing 15

PASTA

orecchiette broccoli rabe hot 'nduja sausage in garlic oil 24

papardelle wide ribbon pasta veal bolognese fresh mint 26

troffie a twisty shaped pasta in braised short rib ragu with fava 25

paccheri giant tube pasta in porcini crema with wild mushroom 22

tagliatelle with crisped guanciale brussel sprout burrata 24

cavatelli carbonara with pancetta black pepper farm egg yolk 26

pumpkin gnocchi with raddicchio butternut squash gorgonzola 23

squidink chitarra seafood misto spicy tomato sauce baked in parchment 28

our ravioli made to seasons best offerings & chefs inspiration 23

most pasta preparations available gluten free

SECONDI

breadcrumb crisped chicken parmigiana with melting mozzarella 25

maple thyme glazed salmon on whipped parsnip & green beans 27

scarpariello chicken on the bone braised with sausage roasted
potato in a spicy cherry pepper lemon garlic rosemary sughetto 26

short ribs braised in pomegranate served with brussel sprouts & polenta 35

grass fed sirloin on parmigiano whipped potato garlic scented broccoli rabe 40

branzino on potato & zucchini wheels black olive red onion tomato prosecco 29

veal scallopini in marsala chestnut sauce on spaghetti squash wild mushroom 28

OUR ROTATING PRIME BUTCHERS CUT M.P