

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

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

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 served with marinara 15
eggplant & ricotta rollatini in nonna's tomato sauce 15
pork ribs espresso braised and served on cannellini bean insalata 14
baked clams whole stuffed with pancetta breadcrumbs 15
our veal pork and beef meatballs in tomato sauce with basil oil 16
burrata on beets & orange segments with honeyed frisee 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
arugula with orange segments & grana padano citrus oil 15
calamari crisped with frisee lettuce red onion tomato in spicy aioli dressing 14
raw brussels sprout shavings walnut crisped bacon pomegranate in dijon 16

PASTA

orecchiette broccoli rabe hot 'nduja sausage sundried tomato 24
papardelle wide ribbon pasta veal bolognese fresh mint 25
troffie a twisty shaped pasta in braised short rib ragu with peas 24
paccheri giant tube pasta in porcini crema with wild mushroom 22
cavatelli carbonara with pancetta black pepper farm egg yolk 26
carrot gnocchi with prosciutto scallion & grape tomato ricotta scoop 23
squidink chitarra seafood misto spicy tomato sauce baked in parchment 26
our ravioli made to seasons best offerings & chefs inspiration 23

most pasta preparations available gluten free

SECONDI

breadcrumb crisped chicken parmigiana with melting mozzarella 22
porcini dusted salmon on whipped fava potato mushroom sauté 27
scarpariello chicken on the bone braised with sausage roasted
potato in a spicy cherry pepper lemon garlic rosemary sughetto 24
short ribs braised in pomegranate brussel sprouts polenta 33
grass fed sirloin on parmigiano whipped potato broccoli rabe 35
branzino on warm ceci bean grape tomato potato insalata arugula pesto 29
veal with lemon prosecco artichokes scallions and charred lemon 28
rack of lamb on mashed potato sweet pea with carrot ginger syrup 36

OUR ROTATING PRIME BUTCHERS CUT M.P