

tramonto

Pasqua A Traditional Italian Easter Sunday

MORSI... A SMALL BITES MENU

ARANCINI CHEESY RISOTTO BALLS

FIVE VARIETY OLIVE MEDLEY
CRISPED TRUFFLED CHICK PEAS
FIRE ROASTED RED PEPPER
MARINATED ARTICHOKE HEARTS
ROSEMARY FLATBREAD

CACIO & AFFETTATI

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

SERVED WITH HOMEMADE JAM
MIXED BOARD FOR THE TABLE

PIZZE

MARGHERITA
tomato basil mozzarella

FIG
speck fig jam gorgonzola

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

DIAVOLA
spiced soppressata & 'nduja
sausage mozzarella tomato

FARRO
burrata farro grain
scallion grape tomato

LITTLE FOODIES

chicken parm with penne pasta
individual cheese pizza
spinach & cheese ravioli
rigatoni or penne
choice of marinara butter or vodka sauce

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
eggplant & ricotta rollatini in nonna's tomato sauce
pizza rustica a traditional ricotta & soppressata easter pie .
baked clams whole stuffed with garlic scented pancetta breadcrumbs
our veal pork and beef meatballs in tomato sauce with basil oil
mussels steamed in spring herb broth with ciabatta
lamb polpette on whipped ricotta with mint chive pesto
seared shrimp on grilled corn red onion and sweet pepper chorizo

SALAD

baby green medley of tender lettuce with goat cheese and sliced pear
farro grain apple gorgonzola walnuts dry cranberry lemon vinaigrette
arugula with navel oranges with shaved grana padano citrus oil
calamari crisped with frisee lettuce red onion tomato in spicy aioli dressing
creamy burrata with roasted beets honeycomb orange segments

PASTA

paglia fieno spinach egg pasta smoked salmon scallion tomato saffron
papardelle wide ribbon pasta veal bolognese fresh mint
cavatelli carbonara with pancetta black pepper farm egg yolk
garganelli with tomato mascarpone scented grappa & shrimp
squidink chitarra seafood misto spicy tomato sauce baked in parchment
fluffy potato gnocchi with simple tomato basil & burrata dollop
paccheri giant tube pasta arugula pesto ricotta & mushroom
fava ravioli with creamy mint brown butter almonds braised endive

most pasta preparations available gluten free

SECONDI

porcini dusted salmon whipped fava bean with mushroom prosecco broth
braised lamb shank on farro with radicchio in braise juices
scarpariello chicken on the bone braised with sausage roasted
potato in a spicy cherry pepper lemon garlic rosemary sughetto
grass fed sirloin on parmigiano mashed potato broccoli rabe
veal with citrusy artichoke hearts grilled lemon & scallions on roast potato
filetto a beef tenderloin peppercorn crusted served in cacio pepe sauce asparagus
& parmigiano mashed potato
rack of lamb on whipped carrot & string bean with rhubarb jam
branzino herb breadcrumb then grilled on cous cousu with sun dried tomato &
scallions tomato pesto