

# tramonto

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## MORSI... A SMALL BITES MENU

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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

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## PIZZA

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MARGHERITA 14  
tomato basil mozzarella

FIG 16  
speck fig jam gorgonzola

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

DIAVOLA 15  
spiced soppressata & 'nduja  
sausage mozzarella tomato

SALSICCIA 17  
crumbled sausage broccoli rabe  
tomato & mozzarella

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## DOLCI ... SWEETS

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warm chocolate sfuso liquid  
center with vanilla gelato 12

tiramisu espresso soaked  
savoiardi & mascarpone 10

tartufo candied cherry and  
almonds ice cream 9

panna cotta bourbon  
butterscotch crumble 10

nutella filled mini cannoli  
crushed hazelnuts 8

ricotta cheesecake 9

gelato and sorbets 9

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PLEASE ADVISE YOUR SERVER OF  
ANY ALLERGIES  
20% GRATUITY ADDED TO  
Party of 8 or More

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## ANTIPASTI

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fritti di calamari crisped served with marinara 15

eggplant & ricotta rollatini in nonna's tomato sauce 15

pork belly braised served with caramelized pear 19

baked clams whole stuffed with pancetta breadcrumbs 15

our veal pork and beef meatballs in tomato sauce with basil oil 16

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

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## SALAD

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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 pomegranate heart of palm & grana padano cheese citrus oil 15

calamari crisped with frisee lettuce red onion tomato in spicy aioli dressing 14

creamy burrata with toasted hazelnut honeycomb basil ciabatta toast 18

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## PASTA

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orecchiette broccoli rabe hot 'nduja sausage sundried tomato 24

papardelle wide ribbon pasta veal bolognese fresh mint 23

cavatelli carbonara with pancetta black pepper farm egg yolk 26

pumpkin gnocchi with sausage gorgonzola in treviso burroso 23

squidink chitarra seafood misto in spicy tomato broth baked in parchment 26

paccheri giant tube pasta in porcini crema with wild mushroom 25

our ravioli made to seasons best offerings & chefs inspiration 23

*all our pasta is made in house & most pasta preparations available gluten free*

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## SECONDI

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breadcrumb crisped chicken parmigiana with melting mozzarella 22

salmon on whipped cauliflower kale & fluffed quinoa 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

veal with chestnuts and wild porcini mushroom on root vegetable 28

branzino on sweet potato puree over kale with black olive & pomodorini 29

# cocktails

<b>RosAperol Spritz</b>	12
Negroamaro Rose` Bubbly Aperol Flamed Orange Peel	
<b>iL Boss</b>	13
Buffalo Trace Bourbon Grand Marnier Cointreau Squeezed Lemon Basil Aromatics	
<b>Per Pera</b>	12
Grey Goose Pear Elderflower Pear Nectar	
<b>Hibiscus Collins</b>	14
The Botanist Gin Hibiscus Flower Sparkling Citrus	
<b>Cello Messicano</b>	13
Espolon Mezcal Limoncello GrapeFruit Cilantro	
<b>BelloBellini</b>	12
Prosecco Peach Vodka Bubbly Peach Juice	
<b>Mule on 9</b>	13
Montenegro Amaro & Campari Squeezed Lime Juice with Ginger Beer	
<b>The Barrel Boulevardier</b>	14
Journeyman Whiskey & Select Aperitivo Clementine Bitters Aged 2 Weeks in Oak Barrel	

# Vino

	Glass	Bottle
<b>Prosecco</b> Covalli 'bubbly & exciting'	9	34
<b>Pinot Grigio</b> Sant'Anna 'fresh & light'	9	34
<b>Sauvignon</b> Little Sheep 'refreshing fruit'	9	34
<b>Chardonnay</b> Clos Agnes 'creamy & round'	10	36
<b>Malvazia</b> Vinokoper 'mineral rich & fleshy'	11	40
<b>Riesling</b> Crnko 'fragrant & sweet'	10	37
<b>Rose`</b> Domaine des Arpents 'tantalizing & pink'	10	38
<b>Pinot Noir</b> Salvalai 'complex & elegant'	11	40
<b>Chianti</b> Castellani 'suave & laid back'	9	34
<b>Montepulciano</b> Illuminati 'supple & zingy'	10	38
<b>Dolcetto Alba</b> Le Ginestre 'airy & esoteric'	11	42
<b>Malbec</b> Bodega Benegas, 'majestic & passionate'	10	38
<b>SuperTuscan</b> La Cattura 'vibrant & spirited'	11	41
<b>Cabernet Sauv.</b> Ironstone 'dynamic & powerful'	12	45
<b>Negroamaro</b> Terragnolo Puglia 'luxurious & full'	12	46

# on draft

Captain Lawrence Kolsch Elmsford NY	6
Stella Artois Euro Lager Belgium	6
Peroni Euro Lager Italy	6
Yonkers Vienna Lager Yonkers NY	7
Wolf Pup Sessionable IPA LA California	6
Newburgh Megaboss IPA NY	7
KoldOne Pilsner Millhouse Poughkeepsie	7
Juice Bomb Sloop Brewing Hopewell Jct NY	8

# bottles

omission <b>gluten free</b> pale ale	7
corona latin lager mexico	6
budweiser american lager missouri	5
bud light light lager missouri	5
heineken euro lager holland	6
heineken light light lager holland	6
dos equis latin lager mexico	6
menabrea ambrata amber lager italy	6
guinness stout ireland	7
sam smiths oatmeal stout england	7