

# tramonto

## Mothers Day

MORSI... A SMALL BITES MENU

ARANCINI CHEESY RISOTTO BALLS  
FIVE VARIETY OLIVE MEDLEY  
CRISPED TRUFFLED CHICK PEAS  
FIRE ROASTED RED PEPPER  
MARINATED ARTICHOKE HEARTS

### 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  
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

### CONTORNI

Roasted Potato  
Broccoli Rabe  
Polenta  
Mashed Potato  
Brussels Sprouts

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 red pepper served with marinara  
eggplant & ricotta rollatini in nonna's tomato sauce  
grilled duck sausage on cardamom orange glaze  
baked clams whole stuffed with pancetta breadcrumbs  
our veal pork and beef meatballs in tomato sauce with basil oil  
charred octopus on bean salad dressed in white balsamic whipped ceci  
burrata on beets & orange segments with honeyed frisee`  
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 orange segments & grana padano citrus oil  
escarole with fresh strawberries ricotta salata & pecans in creamy balsamico

### PASTA

artichoke ravioli in slow roasted tomato sugo fried basil  
papardelle wide ribbon pasta veal bolognese fresh mint  
cortecce wild ramps burrata stracciatella and fennel sausage  
calamarata large wheel shape pasta in porcini crema with wild mushroom  
cavatelli carbonara with pancetta black pepper farm egg yolk  
squidink chitarra seafood misto spicy tomato sauce baked in parchment  
pistachio agnolotti ricotta mascarpone filling with crisped mortadella

*most pasta preparations available gluten free*

### SECONDI

breadcrumb crisped chicken parmigiana with melting mozzarella  
salmon with creamy leeks and fingerling potato & snap peas  
scarpariello chicken on the bone braised with sausage roasted  
potato in a spicy cherry pepper lemon garlic rosemary sughetto  
grass fed sirloin on parmigiano whipped potato broccoli rabe  
branzino with herb breadcrumb grilled on cucumber tomato panzanella salad  
veal with melting mozzarella zucchini & yukon golds in basil pesto  
pistachio crusted rack of lamb on mashed potato with asparagus  
filet mignon on truffle patate fritte with string bean port wine glaze  
grilled rib eye on spicy long hot pepper with roasted potato  
seared sea scallops fava bean puree crisped pancetta and arugula sprouts

WE WISH ALL THE MOTHERS A HAPPY MOTHERS DAY