

## PER COMINCIARE... *for starters*

### L'APERITIVO GF VGT

Mediterranean olive medley, grilled Italian artichokes, sundried tomato "Trapanese" pesto 15

### BRUSCHETTA VEGAN

toasted homemade bread, tomato, basil, garlic & EVOO 14

### GAMBERI ALLA DIAVOLA GF

5 prawns wrapped in soppressata, Parmigiano Reggiano & garlic, roasted in our brick oven & served with tzatziki 18

### BURRATA & CAPONATA SICILIANA GF VGT

sautéed organic eggplant, celery & onion "in agrodolce" with Castelvetro olives, capers & pine nuts, served chilled & topped with fresh burrata 17

### TAGLIERE di SALUMI *meat board* GF DF

Freshly sliced premium cuts from Italy including Prosciutto di Parma, Mortadella, salame Genova & soppressata 24

## DALL'OCEANO *from the ocean*

### ZUPPA DI MARE SEAFOOD STEW DF GF (NO CROSTINI)

freshly sautéed prawns, calamari, clams, & salmon in a light tomato & white wine broth, served with crostini 24

### SPAGHETTI VONGOLE & BOTTARGA

Fresh clams sautéed in a garlic white wine reduction served with "Cavalier Cocco" spaghetti, dusted with dried Sardinian caviar 27

### PENNE ALLA PESCATORA DF

calamari, clams, prawns & salmon sautéed in a light tomato and white wine sauce, served with penne pasta 27

### BRANZINO IN CARTOCCIO GF DF

Mediterranean seabass sealed & cooked in parchment with potato, cherry tomato, olives, capers & fresh herbs 31

## LE RICETTE DELLA NONNA

*straight from Grandma's cookbook*

### TAGLIATELLE ALLA BOLOGNESE

ribbons of egg noodles with nonna Enza's famous meat sauce Ragù & Parmigiano Reggiano 24 *Tramonti's best seller since 2012!*

### MINISTRONE DI VERDURE VEGAN

savory bowl of organic veggies, slowly cooked in an herb bouquet 15

### PARMIGIANA DI MELANZANE GF VGT

brick oven roasted organic eggplant, marinara sauce, mozzarella, Parmigiano Reggiano & basil 21

### LA LASAGNA

layers of egg noodles, béchamel, Bolognese meat sauce, mozzarella & Parmigiano Reggiano 25

## DALL'ORTO *salads & sides from the garden*

CONTADINA GF VGT greens, arugula, pears, candied walnuts, Gorgonzola & Modena balsamic reduction 14

SANTA CROCE GF VGT greens, arugula, celery, carrots, hazelnuts, Feta, Parmigiano & citronette dressing 15

COSTA AZZURRA GF greens, cherry tomato, green beans, potatoes, Mediterranean olives, boiled egg & Italian EVOO cured tuna 18 add anchovies 2

VERDURE ARROSTO GF VEGAN organic zucchini, eggplant & bell pepper grilled in our brick oven with EVOO, garlic & parsley 13

GARDEN GF VEGAN side salad with greens, arugula, cherry tomatoes, carrots, celery & balsamic dressing 8

## SPECIALITA' DI TRAMONTI

### SHORT-RIB TORTELLONI

"cappellacci" stuffed with slowly braised short-rib, sautéed in butter & sage, topped with Parmigiano Reggiano 27

### TROFIE AL PESTO VGT

twisted Genovese noodles with authentic organic pesto, potatoes, green beans & Pecorino Romano 24

### SPAGHETTI & MEATBALLS

three grass-fed beef "polpette", marinara, EVOO & Parmigiano Reggiano 23

### RAVIOLI RICOTTA & SPINACI

"panzerotti" stuffed with ricotta cheese & spinach, served in our San Marzano tomato sauce and dusted with Parmigiano Reggiano 24

(chef's tip ... sub Bolognese 26)

### MEATBALLS & POLENTA GF

4 grass-fed beef "polpette" in our marinara sauce served with roasted organic polenta & Parmigiano Reggiano 24

### POLLO ALLA ROMANA GF DF

half free-range chicken baked in our brick oven, slowly simmered & finished in a marinara with potato, red bell pepper, onion & a hint of calabrese pepper 30

## LE PIZZE E I CALZONI

### MARGHERITA VGT

tomato sauce, mozzarella & basil 17

### MAMMA ROSA VGT

tomato sauce, mozzarella, farmer's roasted eggplant, bell pepper & zucchini 20

### TARTUFO VGT

mozzarella, porcini & cremini mushrooms, fontina & truffle EVOO 23

### IL MOSTRO "the meat monster"

base of bolognese meat sauce with ham, Italian sausage, pepperoni, salami, soppressata calabrese, mozzarella & Parmigiano 26

### PEPPERONI

tomato sauce, mozzarella, pepperoni 19

### STAGIONI

tomato sauce, mozzarella, ham, mushrooms, olives & artichoke 21

### SALSICCIA & FUNGHI

tomato sauce, mozzarella, sausage & sautéed cremini mushroom 21

### PARMA

tomato sauce, mozzarella finished with arugula, Parma prosciutto & shaved Parmigiano Reggiano 25

### MEO

tomato sauce, mozzarella, fontina, salame, sausage & onion 22

### DIAVOLA

tomato sauce, mozzarella, soppressata, bell pepper & Calabrese 20

### NOCI

mozzarella, gorgonzola, walnuts, pears, balsamic reduction & Parma prosciutto 23

### SICILIANA

tomato sauce, mozzarella, anchovies, olives, capers & oregano 20

### STROMBOLI CALZONE

pizza dough filled with three grass-fed beef meatballs, marinara and Parmigiano topped with our Bolognese sauce & mozzarella 25

### CALZONE ALLA PARMIGIANA VGT

pizza dough filled with eggplant, mozzarella, marinara, Parmigiano & ricotta 24

SUB: VEGAN MOZZARELLA | GLUTEN FREE CRUST \$ 3

ADD: PROSCIUTTO | SAUSAGE | HAM | CHICKEN \$5

OLIVES | EGG | ANY VEGGIES \$3 - CALABRESE PEPPERS \$2

