

ANTIPASTI... *for starters*

L'APERITIVO **GF VGT** Mediterranean olive medley, grilled Italian artichokes, sundried tomato "Trapanese" pesto 15
BRUSCHETTA **VEGAN** toasted homemade bread, diced tomato, basil, garlic & EVOO 14

GAMBERI ALLA DIAVOLA **GF** 5 prawns wrapped in "Soppressata", Parmigiano Reggiano & garlic, roasted in our brick oven and served with Dijon 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 & FORMAGGI *meat & cheese board*
Freshly sliced premium cuts from Italy including Prosciutto di Parma, Mortadella, salame Genova, soppressata Calabrese & a selection of Italian cheeses 26

INSALATE & ZUPPE *soup, salads & sides*

MINISTRONE DI VERDURE **VEGAN** savory bowl of organic veggies, slowly cooked in an herb bouquet 14

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 14

COSTA AZZURRA **GF** greens, cherry tomato, green beans, potatoes, Mediterranean olives, boiled egg & Italian EVOO cured tuna 17 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

ADD: FIOR DI LATTE MOZZARELLA or ITALIAN TUNA \$ 5

WHOLE GRILLED CHICKEN THIGH \$ 7 SALMON or 4 PRAWNS \$ 9

SPECIALITA' *Tramonti's signature dishes*

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

PARMIGIANA DI MELANZANE **GF VGT** brick oven roasted organic eggplant, marinara sauce, mozzarella, Parmigiano Reggiano & basil 21

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

BRANZINO IN CARTOCCIO **GF DF** Mediterranean seabass sealed & cooked in parchment with potato, cherry tomato, olives, capers & fresh herbs 31

POLLO ALLA CACCIATORA **GF DF** free-range chicken baked in our brick oven, slowly simmered & finished in a marinara with mirepoix, olive & herbs served with roasted potato 29

STROMBOLI CALZONE *Santa Cruz famous!* pizza dough filled with three grass-fed beef meatballs, marinara and Parmigiano topped with our Bolognese sauce & mozzarella 25

PASTA

TAGLIATELLE ALLA BOLOGNESE

ribbons of egg noodles with nonna Enza's famous meat sauce Ragù & Parmigiano Reggiano 24

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

GNOCCHI TRICOLORE Italian potato dumplings served in our marinara sauce, topped with fresh stracciatella & a touch of Genovese pesto 24

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

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

LE PIZZE *pizzas from our brick oven*

MARGHERITA **VGT** tomato sauce, mozzarella & basil 17

MAMMA ROSA **VGT** tomato sauce, mozzarella, farmer's roasted eggplant, bell pepper & zucchini 20

PESTO **VGT** mozzarella, cherry tomato, green bean, potato & Genovese pesto 21

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

MORTAZZA artichoke, garlic & EVOO "focaccia" finished with stracciatella & Mortadella D.O.P. 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

SUB: VEGAN MOZZARELLA | GLUTEN FREE CRUST \$ 3

ADD: PROSCIUTTO | SAUSAGE | HAM | CHICKEN \$ 4

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

