

PER COMINCIARE... *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**

sauteed 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 Calabrese 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 Ragu' & 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* (ALL ORGANIC)

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

ADD: FIOR DI LATTE MOZZARELLA or ITALIAN TUNA \$ 6

WHOLE GRILLED CHICKEN THIGH \$ 8

SALMON or 4 PRAWNS \$ 9

SPECIALITA' DI TRAMONTI

house specialties

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 **VG**

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

