

# CLASSIC MENU

OUR CHEF WILL BE DELIGHTED TO PREPARE REQUESTED RECIPES  
& CATER TO SPECIAL DIETS OR CULINARY RESTRICTIONS

## LOCAL & FRESH

Made from scratch by hand & made to order, our menu features recipes that include the freshest ingredients available.

## GLUTEN FREE or FIBER

There are now more **Gluten-Free** options than ever at Tramonto from our **Gluten-Free** pasta to our signature pizza dough.

Try our new **Fiber Pasta**.

When placing your order, please let your server know that you are ordering a **Gluten-Free** menu item.

## GMO FREE - ORGANIC SUSTAINABLE

Tramonto Bistro, its Chef & Staff, will always strive to source and offer **GMO FREE, ORGANIC & SUSTAINABLE** ingredients from our suppliers and vendors in order to offer the freshest & healthiest creations on the market today.

## CRUDI (SALAD)      ADD CHICKEN \$5 ADD SHRIMP \$7

### CAESAR

Crispy Romaine Hearts, Shaved Parmesan  
Homemade Croutons & Caesar Dressing 11

### BARBABIETOLE E PECORINO

Poached Organic Red Beets, Tomato, Asparagus, Avocado  
& Goat Cheese in a Balsamic Dressing 14

### ARUGULA E CARCIOFI

Baby Arugula, Shaved Parmesan, Artichoke Hearts  
Tossed in Meyer Lemon Dressing 13

### CHOPPED

Finely Chopped Lettuce with Garbanzo Beans  
Tomato, Avocado, Fresh Mozzarella & Olives  
Tossed in a Balsamic Vinaigrette 14

### MISTA

Mixed Greens with Fresh Tomatoes, Parmesan, Carrots  
& Italian Dressing 10

### TRAMONTO

Belgium Endive, Baby Arugula, Gorgonzola Cheese  
& House Dressing 13

### NONNA

Grilled Chicken, Mixed Greens, Sliced Pears  
Caramelized Walnuts, Roma Tomatoes & Blue Cheese  
in a Balsamic Dressing 16

### SPINACI

Spinach Chiffonade, Gorgonzola Cheese, Black Figs  
Thinly Sliced Pears with Balsamic Dressing 13

**PRIMI** (FIRST COURSE)

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**CALAMARI FRITTI**

Fried Calamari Rings with a Side of Spicy Marinara 14

**BURRATA**

Mozzarella Stuffed with Mascarpone Cheese over Roasted Beets  
Drizzled with Honey, Truffle Essence & Vincotto 14

**ARANCINI**

Stuffed Rice Balls with Beef, Peas & Mozzarella Cheese Served in a Ripe Tomato Ragu 14

**MELANZANE**

Pan-Fried sliced Eggplant, Layered with Cheese & Tomato Sauce then Baked 14

**SCAMPI FRANCESE**

Jumbo Shrimps Sautéed in a Lemon Butter & Caper Sauce 17

**CARPACCIO**

Thinly Sliced Beef Tenderloin, Arugula, Shaved Parmigiano Reggiano  
& Meyer Lemon Juice 14

**LEGUMI MISTI**

Shrimps Sautéed with an Assortment of Lentils, Bean Ragout & Rosemary 15

**CAPRESE**

Sliced Fresh Buffalo Mozzarella & Tomatoes with Basil, Pesto & EV Olive Oil 13

**PIZZE** (ASK YOUR SERVER FOR GLUTEN FREE PIZZA CRUST) 4

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**Hand Crafted Crust, Homemade Tomato Sauce & Mozzarella Cheese** (Except \*)

**PEPPERONI & SAUSAGE** Pepperoni & Sausage 20

**WE SERVE A 12" MEDIUM PIE**

**HAWAIIAN** Pineapple & Canadian Bacon 19

**BIANCA E NEVE** \*Spinach, Garlic, Ricotta & Mozzarella Cheese (White Pizza) 19

**POLLO E PESTO** \*Pesto Sauce, Grilled Chicken & Sun Dried Tomato & Mozzarella Cheese 20

**MARGHERITA** Fresh Mozzarella, Fresh Tomatoes & Olive Oil 19

**DELLA CASA** Pepperoni, Sausage, Mushrooms, Onions & Seasonal Bell Peppers 21

**VEGETARIAN** Mushrooms, Eggplants, Zucchini, Fresh Tomatoes, Onions & Bell Peppers 20

**YOUR OWN CREATION** 16 **CHOOSE YOUR TOPPINGS** 3

Pepperoni - Sausage - Canadian Bacon - Meatball - Prosciutto - Salami - Anchovy - Chicken Pesto - Mushroom - Onion  
Seasonal Bell Pepper - Olive - Eggplant - Roasted Garlic - Pineapple - Caper - Basil - Sun Dried Tomato - Kalamata Olive  
Feta Cheese - Goat Cheese - Fresh Mozzarella - Ricotta Cheese

**PASTA** (GLUTEN FREE or FIBER NOODLES OPTION AVAILABLE) 3

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**BOLOGNESE**

Pappardelle (Wide Noodles) Prepared with our Traditional Meat Sauce 20

**DUCK RAGU**

Pappardelle (Wide Noodles) Tossed in Stewed Wild Duck, Red Wine & Vegetable 22

**SALMONE**

Fusilli (Spiral Noodles), Diced Pan Roasted Salmon & Garlic in a Light Pink Sauce 21

**ARRABIATA**

Penne, Red Chili Flakes & Oregano in a Roasted Garlic Tomato Sauce 18

**DEL TRAMONTO**

Fusilli (Spiral Noodles), Grilled Chicken, Sun Dried Tomato & Broccoli in Cream Sauce 21

**PESCATORA**

Linguini, Manila Clams, Shrimps, Black Mussels & Calamari in a Garlic Tomato Sauce 25

**CASARECCI**

Homemade Ravioli Filled with Spinach & Ricotta Cheese Served in a Pink Sauce 20

**CARBONARA**

Spaghetti with Crispy Pancetta, Parmesan & Light Cream Sauce 19

**LASAGNA DELLA CASA**

Layered Pasta with Meat Sauce & Béchamel Sauce Topped with Melted Cheese 20

**PAESANA**

Homemade Orecchiette (Ear Shaped Noodles), Mushrooms, Peas & Pancetta in a Light Cream Sauce 20

**VONGOLE**

Linguini with Manila Clams, in the Shells, with Garlic & White Wine Sauce 23

**GAMBERI FRA DIAVOLA**

Spaghetti with Tiger Shrimps in a Spicy Roasted Garlic Tomato Sauce 24

**RISOTTO** (ABORIO RICE)

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**MARE E MONTI** Tiger Shrimps, Manila Clams & Mushrooms in a White Wine Sauce 23

**CONTADINA** Farmer Market Vegetables in a Light Parmesan Cheese Sauce 19

**GNOCCHI** (HOMEMADE POTATO DUMPLING)

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**BOLOGNESE** Beef Braised in Roasted Tomato Ragu 18

**PESTO** Fresh Basil, Pine Nuts, Garlic & Parmesan 18

**QUATTRO FORMAGGI** Parmigiano, Goat, Mozzarella & Gorgonzola Cheese Sauce Blend 18

**FUNGHI** Seasonal Mushrooms, Garlic & Double Organic Cream 19

**ROSA** Traditional Vodka Pink Sauce 18

## TRAMONTO BISTRO MALIBU

### CARNE E PESCE (MEAT & FISH)

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SERVED WITH FARMER MARKET VEGETABLES & ROASTED YUKON GOLD POTATOES

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#### PRIME NEW YORK STEAK (10oz)

Grilled with Roasted Garlic Rosemary Sauce 33

#### COLORADO LAMB CHOPS

Marinated with Fresh Herbs & Grilled 33

#### POLLO CON FUNGHI

Chicken Breast with Seasonal Mushroom in a Marsala Wine Reduction 23

#### POLLO ALLA BRACE

Half Boneless **Mary's** Young Chicken, Grilled with Parsley & Roasted Garlic Sauce 26

#### VITELLO GORGONZOLA

Veal Medallions Sautéed with Creamy Gorgonzola & Caramelized Pears in Marsala Wine 29

#### VITELLO TARTUFO

Sautéed Veal Medallions, Melted Brie Cheese & Topped with a Black Truffle Mousse 31

#### SCAMPI AI LIMONE

Tiger Shrimps Sautéed in Lemon Juice, Capers & White Wine Sauce 27

#### SALMONE SELVATICO

Wild Salmon Fillet Sautéed in a Seasoned Cast Iron Pan with Tarragon Butter Sauce MP

#### FILETTO DI SUOLA

Pan Roasted Almond Crusted Fillet of Sole in a Lime, Fresh Sage & Garden Herbs Essence 25

### PIATTO TIPICO (SIGNATURE DISH)

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#### CIOPPINO E CROSTINI

Manila Clams, Mussels, Calamari, Fresh Fish & Shrimps in a Garlic Tomato Broth 27

#### PARMIGIANA E SPAGHETTI MARINARA

Pan Roasted Breaded Chicken Breast, Marinara Sauce & Topped with Mozzarella Cheese 23

#### SCAMPI DIAVOLA E POLENTA

Large Shrimp Sautéed with Chili Pepper Flakes, Garlic & Tomato Sauce 28

### CONTORNI (SIDE) 8

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ROASTED YUKON GOLD POTATO - POLENTA - GREEN BEAN  
SPINACH - BROCCOLI - CAULIFLOWER - CARROT - MUSHROOM

GLUTEN FREE FLAT BREAD 6  
Aglio Olio

OPEN MONDAY THROUGH SUNDAY NOON TO 10 PM LUNCH & DINNER

DINE IN - TAKE OUT - DELIVERY - CATERING - PARTY - PRIVATE EVENT

Split available 3

From **TRAMONTO BISTRO BUON APPETITO!**