

# LUNCH MENU

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

## PANINI / WRAPS / BURGERS

(SANDWICHES WITH CIABATTA BREAD)

CHOICE OF  
FRENCH FRIES, SWEET POTATOES FRIES  
or GARDEN SALAD

### BLACK ANGUS BURGER

1/2 LB Charbroiled Black Angus Patty  
Lettuce & Tomatoes 14

### GRILLED CAESAR WRAP

Whole Wheat Tortilla, Herb Chicken  
Romaine Lettuce, Croutons  
Parmesan & Caesar Dressing 14

### TURKEY PANINI

Applewood Natura Turkey Breast  
Avocado, Lettuce, Brie Cheese &  
Sun Dried Tomato Aioli 13

### CAPRESE PANINI

Fresh Bufala Mozzarella, Tomatoes  
Baby Arugula & Pesto Aioli 13

### NEW YORK STEAK PANINI

Grilled New York Steak, Onions  
Mushrooms & Chimichuri 16

### POLLO PANINI

Grilled Chicken, Avocado, Mixed  
Greens, Tomatoes, Mozzarella  
& Pesto Aioli 14

### PROSCIUTTO PANINI

Imported prosciutto di Parma  
Roasted Seasonal Bell Peppers  
Baby Arugula, Fontina Cheese  
& Tapenade 14

### FRITTATA PANINI

Homemade Meatballs, Marinara  
2 Eggs & Spinach Omelet  
Crispy Bacon, Melted Mozzarella 14

## 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 13

### ARUGULA E CARCIOFI

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

### CHOPPED

Finely Chopped Lettuce with Garbanzo Beans  
Tomatoes, Avocado, Fresh Mozzarella & Olives  
Tossed in a Balsamic Vinaigrette 13

### SORENTO

Mixed Greens, Chicken, Chopped Vegetables, Avocado  
Tomatoes & Meyer Lemon Dressing 15

### NONNA

Grilled Chicken, Mixed Greens, Sliced Pears  
Caramelized Walnuts, Roma Tomatoes & Blue Cheese  
in a Balsamic Dressing 15

### SPINACI

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

### MALIBU COBB

Romaine Heart, Chicken, Avocado, Bacon, Tomatoes  
Strawberries, Hardboiled Eggs, Blue Cheese  
in a Balsamic Vinaigrette 15

### GRILLED SALMON

Mixed Greens, Grilled Salmon, Avocado, Onions, Tomatoes  
Cucumbers in a Balsamic Vinaigrette 19

### SOUTHWEST

Romaine Heart, Grilled Chicken Breast, Avocado, Black Beans  
Roasted Corn, Red Onions & Tomatoes in a Ranch Dressing 14

## TRAMONTO BISTRO MALIBU

### LOCAL & FRESH

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

### PRIMI (FIRST COURSE)

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#### CALAMARI FRITTI

Fried Calamari Rings with a Side of Spicy Marinara 13

#### 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

#### RUSTICO

Homemade Meatballs in a Classic marinara Sauce Sprinkled with Melted Cheese 10

### 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

**ADD CHICKEN \$5 ADD SHRIMP \$7**  
**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 - 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

**GLUTEN FREE or FIBER**

There are now more **Gluten-Free** options than ever at Tramonto Bistro from our **Gluten-Free** pasta to our signature pizza dough. Try our new **Fiber Pasta**. Please let your server know that you are ordering a **Gluten-Free** menu item.

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

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**BOLOGNESE**

Pappardelle (Wide Noodles) Prepared with our Traditional Meat Sauce 17

**ARRABIATA**

Penne, Red Chili Flakes & Oregano in a Roasted Garlic Tomato Sauce 16

**POSTO**

Penne, Grilled Chicken, Bacon, Fresh Peas in a Light Garlic Cream Sauce 18

**TUTTO MARE**

Linguini, Manila Clams, Shrimps, Black Mussels & Calamari, Chopped Tomatoes in a Garlic White Wine Sauce 22

**CASARECCI**

Homemade Ravioli Filled with Spinach & Ricotta Cheese Served in a Pink Sauce 19

**CARBONARA**

Spaghetti with Crispy Pancetta, Parmesan Cheese in a light cream sauce 17

**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 18

**VONGOLE**

Linguini with Manila Clams, in the Shells, with Garlic & White Wine Sauce 22

**CHECCA**

Spaghetti with Chopped Tomatoes, Basil, Garlic & Extra Virgin Olive Oil 14

**TRAMONTO**

Fusilli (Spiral Noodles), Grilled Chicken, Sun Dried Tomatoes & Broccoli in a Light Cream Sauce 18

**RISOTTO** (ABORIO RICE)

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**CONTADINA** Farmer Market Vegetables in a Light Parmesan Cheese Sauce 18

**GNOCCHI** (HOMEMADE POTATO DUMPLING)

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**FRA DIAVOLA** Tiger Shrimps & Garlic in a Spicy Roasted Tomato Sauce 22

**PESTO** Fresh Basil, Pine Nuts, Garlic & Parmesan 17

## TRAMONTO BISTRO MALIBU

### GMO FREE - ORGANIC - SUSTAINABLE

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

### CARNE E PESCE (MEAT & FISH)

SERVED WITH FARMER MARKET VEGETABLES & ROASTED YUKON GOLD POTATOES

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#### PRIME NEW YORK STEAK (8 oz)

Grilled with Roasted Garlic Rosemary Sauce 28

#### VITELLO CON FUNGHI

Veal Medallions with Seasonal Mushroom in a Marsala Wine Reduction 25

#### POLLO AL LIMONE

Pan Roasted Chicken Breast in a Lemon Juice, Capers & White Wine Sauce 20

#### POLLO AL MARSALA

Pan Roasted Chicken Breast & Wild Mushrooms in a Sicilian Marsala Wine Reduction 20

#### 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 22

### PIATTO TIPICO (SIGNATURE DISH)

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#### CIOPPINO E CROSTINI

Manila Clams, Mussels, Calamari, Fresh Fish & Shrimps in a Garlic Tomato Broth 26

#### PARMIGIANA E SPAGHETTI MARINARA

Pan Roasted Breaded Chicken Breast, Marinara Sauce & Topped with Mozzarella Cheese 21

#### PESCE DEL GIORNO

Fresh Catch of the Day with our Chef's Selected Sauce MP

### CONTORNI (SIDE) 6

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FRENCH FRIES - ROASTED YUKON GOLD POTATO - POLENTA - GREEN BEAN

SPINACH - BROCCOLI - CAULIFLOWER - CARROT - WILD MUSHROOM **GLUTEN FREE FLAT BREAD 6**

Aglio Olio

Split available 3

OPEN MONDAY THROUGH SUNDAY NOON TO 10 PM LUNCH & DINNER

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

From **TRAMONTO BISTRO BUON APPETITO!**