

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

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)

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 & Capers 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

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 - Capers - 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

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)

CONTADINA Farmer Market Vegetables in a Light Parmesan Cheese Sauce 18

GNOCCHI (HOMEMADE POTATO DUMPLING)

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

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)

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

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!**