

TRAMONTO

Bistro

TIME FOR BRUNCH

CRÊPE 17

Nutella & Fresh Berries
W/ Chantilly Cream

FRENCH TOAST 17

Toasted Brioche
Sweet & Creamy Egg Batter
Banana W/ Chantilly Cream
& Maple Syrup

FRITTATA PANINO 17

2 Eggs & Spinach Omelet
Mushrooms, Crispy Bacon
Melted Mozzarella
W/ Organic Mixed Greens Salad

AVOCADO TOAST 12

Toasted Garlic Ciabatta
California Avocado
Hard-Boiled Egg

Welcome

LUNCH HOURS

NOON - 3 PM

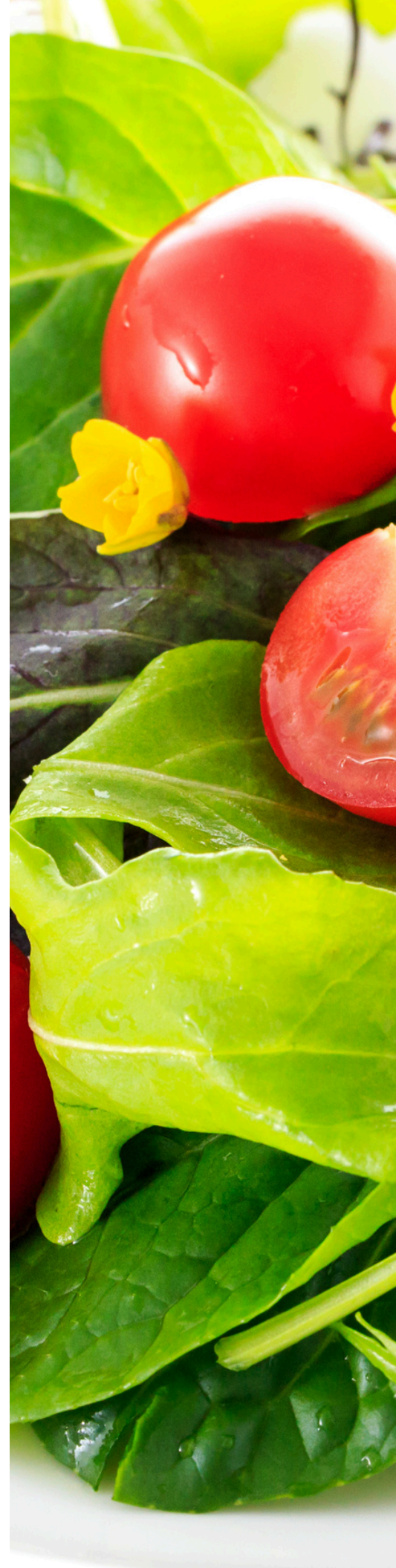
ORDER ONLINE

TramontoMalibu.com

Add Chicken 6
Add Shrimp 8

SALAD

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| CAESAR Crispy Romaine Hearts, Shaved Parmesan W/ Homemade Croutons CAESAR DRESSING | 14 |
| BARBABIETOLE E PECORINO Poached Organic Red Beets, Tomato, Asparagus Avocado & Goat Cheese W/ Organic Mixed Greens BALSAMIC DRESSING | 17 |
| ARUGULA E CARCIOFI Organic Baby Arugula, Parmesan, Artichoke Hearts MEYER LEMON TRUFFLE DRESSING | 16 |
| CHOPPED Finely Chopped Lettuce, Garbanzo Beans, Tomatoes Olives, Avocado, Fresh Mozzarella BALSAMIC VINAIGRETTE | 18 |
| SORENTO Organic Mixed Greens, Chicken, Chopped Vegetables Avocado, Tomatoes MEYER LEMON DRESSING | 19 |
| NONNA Grilled Chicken, Organic Mixed Greens, Sliced Pears Caramelized Walnuts, Tomatoes & Blue Cheese BALSAMIC DRESSING | 20 |
| SPINACI Spinach Chiffonade, Gorgonzola Cheese Black Figs, Sliced Pears BALSAMIC DRESSING | 18 |
| MALIBU COBB Romaine Heart, Chicken, Avocado, Bacon, Tomatoes Strawberries, Hard Boiled Eggs & Blue Cheese BALSAMIC DRESSING | 20 |
| GRILLED SALMON Organic Mixed Greens, Grilled Salmon, Avocado Onions, Tomatoes, Cucumbers BALSAMIC DRESSING | 30 |
| SOUTHWEST Romaine Heart, Grilled Chicken Breast, Avocado Black Beans, Roasted Corn, Red Onions & Tomatoes RANCH DRESSING | 20 |



(APPETIZER)

- CALAMARI FRITTI** 20
Fried Calamari W/ a Side of Spicy Marinara
- BURRATA** 18
Mozzarella Stuffed W/ Mascarpone Cheese, Roasted Beets
W/ Honey Truffle Essence & Vincotto
- ARANCINI** 15
Stuffed Rice Balls W/ Beef, Peas & Mozzarella Cheese
Served in a Ripe Tomato Ragù
- MELANZANE** 19
Eggplant, Layered with Cheese & Tomato Sauce then Baked
- CARPACCIO** 17
Thinly Sliced Beef Tenderloin, Organic Baby Arugula
Shaved Parmigiano Reggiano & Meyer Lemon Juice
- RUSTICO** 14
Homemade Meatballs in a Classic Marinara Sauce
Sprinkled W/ Melted Cheese

Choice of:
French or Sweet Potato Fries - Garden Salad

(SANDWICH)

- BLACK ANGUS BURGER** 17
1/2 LB Charbroiled Black Angus Patty, Red Onions
White Cheddar Cheese, Lettuce & Tomatoes on a Brioche Bun
- GRILLED CAESAR WRAP** 17
Whole Wheat Tortilla, Herb Chicken
Romaine Lettuce, Parmesan & Caesar Dressing
- TURKEY PANINO** 17
Applewood Natural Turkey Breast, Avocado
Lettuce, Brie Cheese & Sun-Dried Tomato / Pesto Aioli
- CAPRESE PANINO** 16
Bufala Mozzarella, Tomatoes
Baby Arugula & Pesto Aioli
- POLLO PANINO** 18
Grilled Chicken, Avocado, Mixed Greens
Tomatoes, Melted Mozzarella & Pesto Aioli
- PROSCIUTTO PANINO** 18
Imported prosciutto di Parma, Fontina Cheese
Roasted Seasonal Bell Peppers, Baby Arugula & Tapenade



Medium Gluten Free Pizza Crust 4

PIZZA

PEPPERONI & SAUSAGE

Pizza Sauce | Pepperoni | Sausage | Mozzarella

21

HAWAIIAN

Pizza Sauce | Pineapple | Ham | Mozzarella

21

BIANCA E NEVE

(White Pizza) Spinach | Garlic | Ricotta | Mozzarella

19

POLLO E PESTO

Pesto Sauce | Grilled Chicken | Sun Dried Tomato | Mozzarella

22

MARGHERITA

Fresh Mozzarella | Fresh Tomatoes | Basil | Garlic | Olive Oil

20

DELLA CASA

Pizza Sauce | Pepperoni | Sausage | Mushrooms
Onions | Bell Peppers | Mozzarella

22

VEGETARIAN

Pizza Sauce | Mushrooms | Eggplants | Fresh Tomatoes
Onions | Bell Peppers | Mozzarella

21

GNOCCHI

PESTO

Fresh Basil, Pine Nuts, Garlic & Parmesan

23

ROSA

Creamy Tomato Pink Sauce

23

BOLOGNESE

Beef Braised in Roasted Tomato Ragù

24

QUATTRO FORMAGGI

Parmigiano, Goat, Mozzarella & Gorgonzola Cheese Sauce

23

RISOTTO

CONTADINA

Farmer Market Vegetables in a Light Parmesan Cheese Sauce

23



Gluten Free Options Available 3

PASTA

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| BOLOGNESE Pappardelle (Wide Noodles) Prepared W/ our Traditional Beef Meat Sauce | 25 |
| IMPOSSIBLE MEATBALLS *PLANT BASED* Spaghetti W/ *Impossible Meatballs* in a Roasted Tomato Marinara Sauce | 26 |
| ARRABIATA Penne, Red Chili Flakes & Oregano in a Roasted Garlic Tomato Sauce | 20 |
| PESTO GENOVESE Penne W/ Grilled Chicken, Roasted Potatoes Green Beans in a Fresh Basil Pesto Sauce | 25 |
| TUTTO MARE Linguini, Manila Clams, Shrimps, Black Mussels Calamari & Chopped Tomatoes in a Garlic White Wine Sauce | 30 |
| CASARECCI Homemade Ravioli Filled W/ Spinach Ricotta Cheese, Served in a Pink Sauce | 26 |
| CARBONARA Spaghetti W/ Crispy Pancetta, Parmesan Cheese in a Light Cream Sauce | 23 |
| LASAGNA DELLA CASA Layered Pasta W/ Beef Meat Sauce, Béchamel Sauce Parmesan & Mozzarella Cheese | 24 |
| SALSICCIA Homemade Orecchiette (Ear Shaped Noodles) Broccoli & Sausage in Aglio Olio W/ Parmesan | 24 |
| VONGOLE Linguini W/ Manila Clams in the Shells with Garlic & White Wine Sauce | 29 |
| AL FORNO Fusilli (Spiral Noodles), Eggplant, Mushrooms & Spinach Marinara Sauce Finish in the Oven W/ Melted Mozzarella | 23 |
| TRAMONTO Fusilli (Spiral Noodles), Grilled Chicken Sun Dried Tomatoes & Broccoli in a Light Cream Sauce | 24 |
| PICCANTE Spaghetti W/ Tiger Shrimps, Jalapeños in Aglio Olio | 30 |



W/ Roasted Vegetables & Potatoes

ENTREE

VITELLO DI PICCATA 36

Veal Medallions with Capers in a Lemon & Parsley Sauce

VITELLO CON FUNGHI 36

Veal Medallions with Seasonal Mushrooms
in a Marsala Wine Reduction

POLLO AL LIMONE 29

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

POLLO AL MARSALA 29

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

POLLO PARMIGIANA 29

Pan Roasted Breaded Chicken Breast, Marinara Sauce
Topped with Mozzarella Cheese
Served with Spaghetti Alla Marinara

FILETTO DI SOGLIOLA 29

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

SALMONE SELVATICO 34

Scottish Salmon Fillet Sautéed in a Seasoned Cast Iron Pan
W/ Tarragon Butter Sauce

CIOPPINO E CROSTINI 32

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

PESCE DEL GIORNO MP MP

Fresh Catch & Sauce of the Day

SIDE

FRENCH or SWEET POTATO FRIES 6

GREEN BEAN - POLENTA - BROCCOLI 8

ROASTED POTATO - SPINACH

CAULIFLOWER CARROT - WILD MUSHROOM

