

APPETIZERS

MARINATED OLIVES, GIARDINIERA GLUTEN FREE / DAIRY FREE / VEGAN \$ 7.00

Castelvetrano "Nocellara del bellice" green olives, house made giardiniera pickled veggies

BRUSCHETTA DAIRY FREE / VEGAN ...add avocado \$ 13.00 \$ 9.50

four slices of house made bread, diced organic tomatoes, basil, garlic and extra virgin olive oil

GARLIC BREAD DAIRY FREE / VEGAN ...add mozzarella \$ 12.00 \$ 8.50

four slices of house made bread, brushed with garlic and herb infused extra virgin

SEAFOOD STEW *Guazzetto* GLUTEN FREE (without bread) / DAIRY FREE \$ 13.50

prawns, calamari, salmon, clams in a light marinara and white wine broth, garlic bread

MEATBALLS and POLENTA GLUTEN FREE \$ 12.50

grass fed beef "polpette" braised in Chianti, served in gravy with roasted polenta

BURRATA *super yummy* CAPRESE GLUTEN FREE / VEGETARIAN ...add Prosciutto di Parma \$ 17.00 \$13.00

creamy mozzarella, seasonal organic tomatoes, extra virgin, basil, Sicilian sale grosso

ANTIPASTO *cutting board nice to share* GLUTEN FREE \$ 19.50

prosciutto di Parma, artisanal ham, salame toscano, olives, giardiniera, gourmet cheeses, fruit

RATATOUILLE GLUTEN FREE / DAIRY FREE / VEGAN \$ 9.00

seasonal veggies roasted in brick oven and sauteed with light marinara, pinenuts, basil



LOCAL ORGANIC AND HIGH QUALITY ITALIAN INGREDIENTS

#wecookthefoodwe love

SALADS

ADD ... ROASTED FREE RANGE CHICKEN / PRAWNS / HOUSE PRESERVED POACHED SALMON \$4.00

GARDEN

GLUTEN FREE / DAIRY FREE / VEGAN

\$6.50

greens, kale, arugula, olives, cherry tomatoes, fennel, carrot, balsamic vinaigrette dressing

SANTACROCE

GLUTEN FREE / VEGETARIAN

SMALL/LARGE \$9.50 / \$13.50

greens, kale, arugula, fennel, carrot, hazelnut, feta, Parmigiano, lemon citronette dressing

CONTADINO

GLUTEN FREE / VEGETARIAN

SMALL/LARGE \$9.50 / \$13.50

greens, arugula, pears, candied walnut, gorgonzola, Modena balsamic reduction dressing

MEDITERRANEA

GLUTEN FREE / VEGETARIAN

SMALL/LARGE \$9.50 / \$13.50

greens, cherry tomatoes, olives, fior di latte mozzarella, balsamic vinaigrette

GRIGLIATINA

GLUTEN FREE / VEGETARIAN

SMALL/LARGE \$9.50 / \$13.50

greens, seasonal veggies roasted in brick oven, fresh ricotta, herb infused extra virgin dressing

SALMON NICOISE

GLUTEN FREE / DAIRY FREE

\$16.00

greens, red onion, egg, avocado, potato, tomato, house preserved poached salmon, Dijon mustard seeds dressing

SOUPS

GRANDMA'S MINISTRONE

GLUTEN FREE / DAIRY FREE / VEGAN

CUP/BOWL \$4.50 / \$9.50

seasonal organic veggies in their broth with herb bouquet

PASTA & FAGIOLI

DAIRY FREE / VEGETARIAN / VEGAN (if without pasta)

\$10.00

sixteen different beans slowly cooked overnight, with "maltagliati" pasta



FACEBOOK.COM/TRAMONTIPIZZA



TRAMONTI_SANTA_CRUZ



WWW.TRAMONTIPIZZAPASTA.COM

#wecookthefoodwelove

PIZZAS and CALZONES

ADD... PROSCIUTTO DI PARMA / ARTISANAL HAM "PROSCIUTTO COTTO" / ITALIAN SAUSAGE / ANCHOVIES \$4.00

ADD... ARUGULA / CHERRY TOMATOES / OLIVES \$3.00 ...SUB ANY PIZZA WITH HOUSE GLUTEN FREE CRUST \$3.00

MARGHERITA	VEGETARIAN	tomato sauce, mozzarella, basil	\$12.00
BUFALINA	VEGETARIAN	tomato sauce, double mozzarella, cherry tomatoes, basil	\$16.50
PEPPERONI		tomato sauce, mozzarella, artisanal pepperoni	\$13.00
CAPRICCIOSA		tomato sauce, mozzarella, artisanal ham, mushrooms, one egg	\$16.50
STAGIONI		tomato sauce, mozzarella, artisanal ham, mushroom, olives, artichokes	\$16.50
SAUSAGE		tomato sauce, mozzarella, house made sausage, red onion	\$14.50
PARMA		tomato sauce, mozzarella, arugula, fresh sliced Prosciutto di Parma	\$17.50
FROMAGGI	VEGETARIAN	tomato sauce, mozzarella, fontina, gorgonzola, parmigiano	\$15.50
MAMMAROSA	VEGETARIAN	tomato sauce, mozzarella, thin sliced bell pepper, zucchini, eggplant	\$15.50
MEO		tomato sauce, mozzarella, salame toscano, sausage, fontina, red onion	\$16.00
SICILIANA		tomato sauce, mozzarella, anchovies, taggiasche savory olives, oregano	\$15.00
DIAVOLA		tomato sauce, mozzarella, salame toscano cured in pepperoncino calabrese oil	\$15.00
BURRATOZZA		tomato sauce, garlic and parsley intingolo, anchovies, fresh burrata	\$18.50
PORCINI TRUFFLE	VEGETARIAN	mozzarella, garlic and parsley intingolo, goat cheese, porcini	\$18.00
NOCI	VEGETARIAN	mozzarella, gorgonzola, walnut, pears	\$16.00
SEABRIGHT		mozzarella, cherry tomato, lightly spiced kale, house sausage, fontina	\$16.50
TRICOLORE	ALLA CAPRI VEGETARIAN	baked and fresh mozzarella, cherry tomato, arugula	\$16.00
SALMON		mozzarella, goat cheese, house preserved salmon, arugula, avocado	\$18.50
CALZONE NAPOLETANO		filled with sauce, mozzarella, ricotta, artisanal ham	\$16.00
CALZONE TRAMONTI	VOLCANO VEGETARIAN	filled with sauce, mozzarella, mushroom, egg	\$17.00

AUTHENTIC ITALIAN STYLE THIN CRUST BAKED IN BRICK OVEN



WE USE ONLY FRESH FIOR DI LATTE MOZZARELLA AND AUTHENTIC SAN MARZANO TOMATO SAUCE

#wecookthefoodwelove

PASTAS

SUB ANY PASTA WITH GLUTEN FREE ITALIAN RIGATONI \$3.00

GNOCCHI *alla fonduta* **CHEESE** sauce VEGETARIAN \$17.00
fluffy potato dumplings in classic Fontina creamy sauce

SPAGHETTI *al POMODORO* VEGETARIAN \$12.50
San Marzano and cherry tomato marinara with garlic and basil, Parmigiano

SPAGHETTI and **MEATBALLS** \$16.50
Spaghetti al pomodoro with grass fed beef "polpette" braised in Chianti, Parmigiano

RAVIOLI **MUSHROOM** VEGETARIAN \$19.50
sautéed in a creamy truffle porcini sauce, Parmigiano and parsley

SEAFOOD PENNE DAIRY FREE \$19.50
calamari, prawns, clams, salmon in white wine and garlic light marinara

PAPPARDELLE **BOLOGNESE** \$17.50
the classic Italian meat sauce with ribbons of egg noodles, Pecorino Romano

FETTUCCHINE **PESTO** VEGETARIAN \$17.00
In the Genovese tradition, fresh pesto, potato, green beans, Pecorino Romano

SPECIALITIES

LASAGNA \$17.50
layers of egg noodles, bechamelle and Bolognese, in Northern Italian style

EGGPLANT PARMIGIANA GLUTEN FREE / VEGETARIAN \$15.50
layers of brick oven roasted eggplant with marinara, mozzarella, Parmigiano, basil

FAMILY RECIPES FOR HOUSEMADE SAUCES. WE USE ONLY AUTHENTIC ITALIAN PASTA  OR FRESH MADE, PARMIGIANO REGGIANO, PECORINO ROMANO, EXTRAVIRGIN OLIVE OIL

#wecookthefoodwelove