

APPETIZERS and NIBBLES

MARINATED OLIVES, GIARDINIERA	\$6.50
<i>Castelvetrano marinated green olives, house made giardiniera pickles</i>	
BRUSCHETTA	\$9.00
<i>four slices of house made bread roasted in the brick oven, topped with diced organic seasonal tomato, basil, garlic, EVOO * Add avocado + \$4.00</i>	
GARLIC BREAD Piedmont style "SOMA D'AJ"	\$7.00
<i>four slices of house made bread roasted in the brick oven, brushed with EVOO infused with herbs and garlic, served with a chunk of grapes</i>	
RATATOUILLE	\$8.50
<i>brick oven roasted veggies sauteed in light marinara, pine nuts, basil</i>	
BURRATA <i>super yummy</i> CAPRESE	\$13.00
<i>creamy mozzarella, organic seasonal tomato, basil, EVOO, Sicilian salt</i>	
<i>* Add prosciutto + \$4.00</i>	
MEATBALLS <i>and</i> POLENTA	\$12.50
<i>grass fed beef "polpette" braised in Chianti and served with roasted polenta</i>	
SEAFOOD STEW "GIAZZETTO" clams, calamari, prawns, salmon.	\$12.00
<i>in a light Marinara, served with a slice of garlic bread</i>	
ANTIPASTO <i>board, nice to share</i>	\$18.00
<i>Parma prosciutto, salame Toscano, artisanal ham, olives, giardiniera</i>	
<i>Three gourmet cheeses from Italia to pair with honey</i>	
<i>Combo cured meats and gourmet cheeses</i>	



528 SEABRIGHT AVE 95062 SANTA CRUZ (831)4267248

SUN-THU 12PM-9PM / FRI & SAT 12PM-9.30PM

LUNCH SPECIAL BUSINESS MENU MON-FRI 12PM-4PM HAPPY HOUR EVERYDAY 4PM-6PM / TUESDAY NIGHT SEABRIGHT NIGHT 4PM-9PM

SALADS *all organic*

* Add roasted free range chicken / prawns / house preserved tuna / avocado + \$4.00

GARDEN greens, kale, arugula, carrots, fennel, cherry tomatoes, olives
balsamic vinaigrette. \$6.50

SANTA CROCE greens, kale, arugula, carrots, fennel, feta, hazelnut
shaved Parmigiano Reggiano, lemon citronette. SMALL / LARGE \$9.00 / \$13.00

GRIGLIATINA roasted bell pepper, zucchini, eggplant, fresh ricotta
extra virgin oil infused with garlic and herbs SMALL / LARGE \$9.00 / \$13.00

CONTADINO green, arugula, pears, gorgonzola, candied walnut
balsamic reduction and EVOO. SMALL / LARGE \$9.00 / \$13.00

MEDITERRANEA greens, cherry tomato, fresh mozzarella, olives
balsamic vinaigrette. SMALL / LARGE \$9.00 / \$13.00

CALIFORNIAN NICOISE greens, house preserved tuna, avocado,
red onion, hard boiled egg, cherry tomato, Dijon vinaigrette . . . \$14.00

SOUPS

GRANDMA'S MINESTRONE organic veggies in their broth. . . CUP / BOWL \$4.00 / \$8.00

PASTA & FAGIOLI sixteen beans cooked overnight, with pasta \$10.00

PIZZAS

we use fresh fioridilatte mozzarella and San Marzano tomato sauce

Add prosciutto di Parma / artisanal ham / house Italian sausage / anchovies + \$4.00

Add arugula / cherry tomatoes / olives / one egg + \$3.00

MARGHERITA sauce, mozzarella, basil. \$11.00

BUFALINA sauce o, double mozzarella, cherry tomatoes, basil. . . \$16.00

PEPPERONI sauce, mozzarella, artisanal pepperoni "Milano" \$12.50

GORGONZOLA sauce, mozzarella, gorgonzola, red onion \$13.50

STAGIONI	sauce, mozzarella, ham, mushrooms, artichoke, olives	\$16.00
SAUSAGE	sauce, mozzarella, house made Italian sausage	\$14.00
PARMA	sauce, mozzarella, arugula, Prosciutto di Parma	\$17.00
FORMAGGI	sauce, mozzarella, gorgonzola, fontina	\$15.00
MAMMAROSA	sauce, mozzarella, zucchini, bell pepper, eggplant. .	\$14.00
MEO	sauce, mozzarella, onion, artisanal pepperoni, sausage, fontina	\$15.50
SICILIANA	sauce, mozzarella, anchovies, olives, oregano.	\$14.50
DIAVOLA	sauce, mozzarella, spicy salame, bell pepper.	\$14.50
BURRATOZZA	sauce, garlic and parsley, anchovies, burrata	\$18.00
FISHERMAN	sauce, garlic and parsley, clams, calamari, prawns, salmon	\$17.00
PORCINI TRUFFLE	mozzarella, mushrooms, truffled porcini, goat cheese	\$17.50
NOCI	mozzarella, gorgonzola, walnut, sliced pears.	\$14.50
SEABRIGHT	mozzarella, kale, peperoncino, garlic, housemade sausage	\$15.50
TRICOLORE	mozzarella, cherry tomatoes, arugula, Parmigiano Reggiano	\$15.50

ANY PIZZA IS AVAILABLE ON HOUSE MADE GLUTEN FREE CRUST + \$2
 in our kitchen we use flour and grains. not for celiac

CALZONS and SPECIALITIES

CALZONE TRAMONTI	the volcano	\$16.50
	filled with sauce, mozzarella, mushroom, egg	
CALZONE NAPOLETANO	the halfmoon	\$15.00
	filled with sauce, mozzarella, ricotta, artisanal ham	
PIZZA FARCITA	ricotta and Parmigiano stuffed crust	
	sauce, fried eggplants, cherry tomatoes.	\$16.50



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PASTAS *and* MORE

GNOCCHI *alla fonduta*, for CHEESE lovers \$16.50

fluffy potato dumplings in a classic Fontina cheese sauce

SPAGHETTI *al POMODORO*. \$11.50, with meatballs \$16.50

San Marzano and cherry tomatoes marinara, Parmigiano Reggiano

RAVIOLI *ai funghi* MUSHROOM \$19.00

Sauteed with sundried Porcini and truffe sauce, cremini, parsley

SEAFOOD PENNE *alla pescatora* \$19.00

clams, calamari, prawns, salmon, in light white wine and garlic sauce

PAPPARDELLE BOLOGNESE \$17.00

grass fed beef and Italian sausage, Pecorino Romano

FETTUCCINE *al PESTO* \$16.50

with green beans and potatoes in the Genovese tradition, Pecorino Romano

EVERY SAUCE ABOVE IS ALSO AVAILABLE WITH GLUTEN FREE PASTA + \$2
in our kitchen we use flour and grains, not for celiac

LASAGNA \$17.00

layers of egg noodles, bechamelle and Bolognese, northern Italian style

EGGPLANT PARMIGIANA \$15.00

brick oven roasted eggplants, marinara, mozzarella, Parmigiano, basil

FRESH SALMON FILET \$20.50

roasted with parsley and garlic on a bed of leeks and potatoes, farm sauce

CHICKEN CACCIATORA \$18.50

Organic chicken quart slowly braised in tomato sauce with bell peppers,
sundried porcini, taggiasche olives, pine nuts and herbs, with a savory potato