

Soup, Apps Salads & More

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| Soup of the day..... | 12 |
| Classic Caesar Salad – homemade croutons, anchovies..... | 17 |
| Mixed Salad-balsamic vinaigrette w/ shaved parmesan, asiago & pecorino...16 | |
| Fried Calamari w/ a creamy caper dipping sauce..... | 16 |
| Tuna Carpaccio with lemon, garlic, olive oil topped w/ fried seaweed..... | 20 |
| Prosciutto e Melone..... | 22 |
| Antipasto Misto Board..... | 24 |
| prosciutto Parma, salame Venticiana, wild boar prosciutto, parmigiano, artichokes, olives | |
| Grilled Chicken Salad - basil, rosemary, raisin & balsamic vinaigrette..... | 20 |
| Grilled Yellow Fin Tuna Salad - paprika dressing..... | 24 |
| Grilled Duck Breast Salad - parmigiano cheese dressing..... | 28 |

Served when available

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| Bait Fish Fry..... | 18 |
| Finger size fried smelts head off w/ a creamy caper dipping sauce | |
| Fresh PEI Mussels in a fresh tomato white wine and garlic broth..... | 22 |
| Shark & Bake | 25 |
| Lightly battered & fried Mako shark loin in a thin Johnny Cake w/ lettuce, tomato, cucumber, red onion & herb mayo with a side of Tamarind hot sauce With fries and small salad | |

Pasta

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| Pomodoro - penne in a fresh basil & tomato sauce..... | 18 |
| Penne all'Arrabbiata - *SPICY HOT* tomato sauce, garlic, crshd red pepper...18 | |
| Spaghetti all'AOP - *SPICY HOT * garlic, olive oil, crshd red pepper..... | 16 |
| Penne alla Bolognese della Nonna – beef ragu..... | 20 |
| Spaghetti alla Carbonara - egg yolk & cream sauce w/ pancetta rustica..... | 18 |
| Penne al Pesto - olive oil, pine nuts, garlic, basil, parmigiana..... | 18 |
| Spaghetti Vongole – littleneck clams in a w wine and garlic sauce..... | 26 |
| Lobster Ravioli – cream and white truffle sauce..... | 30 |

Panini

served with fries and a small salad on homemade focaccia bread

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| Grilled Zucchini, Eggplant and roasted bell peppers..... | 16 |
| Prosciutto , sliced tomato , fresh mozzarella cheese, pesto..... | 20 |
| Roasted Duck Breast, parmigiano, garlic aeoli, balsamic glaze..... | 24 |
| Wild boar prosciutto, parmigiano, arugula & white truffle oil..... | 24 |
| Grilled Blackened Wahoo , seaweed, tomatoes, tartar sauce | 20 |
| Tramonto Burger, SS bun, Arugula, parmesan, mozzarella, balsamic onions.. | 18 |

Pizza

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| Margherita - marinara sauce, mozzarella, basil..... | 18 |
| Diavola - mozzarella, spicy tomato sauce, Ventriciana salame | 20 |
| olives and yellow peppers * SPICY HOT* | |
| 4 Seasons - roasted red peppers, artichokes, red onion, mushrooms, olives | 20 |
| Parma - mozzarella, marinara sauce, prosciutto di Parma | 22 |
| Wild - Mozzarella, marinara, wild boar prosciutto, arugula, truffle oil | 24 |

Entree

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| Grilled Branzino filet - Mediterranean Sea Bass filet w/veg & roasted potatoes..... | 30 |
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Dessert

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| Molten Chocolate Cake with Vanilla Ice Cream..... | 14 |
| Tiramisu Tramonto - lady fingers, dark chocolate, espresso, mascarpone..... | 12 |
| Panna Cotta - delicate cream dessert served, indelicate chocolate sauce..... | 12 |
| Cestino Gelato - vanilla ice cream with or without chocolate sauce | 8 |

15% service charge will be added additional tip is appreciated

Bar

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| Coke, Sprite, Diet Coke, Ting, Ginger Ale | 4 |
| Juices, Fruit Punch | 4 |
| Spring Water | 6 |
| Sparkling Water | 8 |
| Coffee, Tea, Fresh Brewed unsweetened Iced Tea | 4 |
| Espresso | 4 |
| Cappuccino | 6 |
| Heineken, | 5 |
| Corona, Corona Light | 5 |
| AXA Ale | 7 |
| Oasis Rum Punch | 10 |
| Smoothies | 8 |
| Frozen Drinks, Coladas, Daiquiris | 10 |
| Mixed Drinks (depending on alcohol Brand) | 8/14 |
| Prosecco Cocktails | |
| Bellini (peach), Michelangelo(mango), Leonardo (lime) | 10 |

Friendship Cup (House Special) : Shared Wooden Bowl filled with various liquors & liqueurs, espresso, spices and sugar Minimum 4 people Maximum 6 @ 15pp