



**PESCE—FISH**

Gamberi e Capesante Gratinati—Shrimp and scallops sauteed with garlic, white wine and finished with toasted bread crumbs.....	\$28.00
Gamberi Fra Diavolo—Shrimps and clams, spicy San Marzano tomato over angel hair.....	\$29.50
Polipo Umbriaco—Grilled Octopus from the Mediterranean in red wine reduction sauce .....	\$27.00
Dentice All' Acqua Pazza—Florida Snapper sauteed in white wine, cherry tomatoes and black olives .....	\$29.00
Filetti Di Sogliola—Flounder Muniere white wine, capers, lemon and orange zest.....	\$28.50
Chilean Sea Bass—Livornese style with olives, onions, capers, tomato sauce.....	\$36.00
Salmone Riviera—Plain grilled salmon over Frisse salad, cherry tomatoes, eggplant & carrots.....	\$28.00
Pesce Spada Reale—Grilled swordfish, lemon, mint, olive oil, frisse, canellini beans .....	\$28.50
Aragosta Tramonti—Maine lobster cut in pieces sauteed in lemon, white wine, lightly spiced.....	\$MK
Aragosta Fra Diavolo—Maine lobster in spicy tomato sauce .....	\$MK

**CONTORNI-SIDE DISHES**

Broccoli Rabe.....	\$9.00
Panzarotti (4PC)—Potato Croquettes.....	\$6.00
Escarole—Sauted with garlic, raisin, olives, capers .....	\$7.50
Fagiolini Marinara—String beans in marinara sauce.....	\$7.50

**Tramonti Sunset Special**

4:30 – 6:00 • \$30.00 per person  
(Please no substitute)

**Appetizer**

Choice of 1

- Chopped & Mixed Salad
- Tomato & Mozzarella
- Eggplant Rollatini
- Meatballs

**Main Course**

Choice of 1

- Veal Parmigiana
- Chicken Francese
- Filetto Sole Muniere
- Rigatoni/ Genovese
- Linguine White Clam Sauce

Soft Beverage or American Coffee

*PASTA SAUCES CAN BE PURCHASED ON THE PREMISES*

Marinara—Braciola—Arrabbiata Sauce 26 oz. Jar.....\$8.00

**Sharing Charge \$5.00 • Gift Certificates Available**

*Consuming raw or undercooked meats, fish or shellfish, may increase your risk of food-borne illness, especially if you have certain medical conditions.*