

PESCE—FISH

Gamberi e Canestrelli Gratinati—Shrimp and scallops sauteed with garlic, white wine and finished with toasted bread crumbs.....	\$27.00
Gamberi Fra Diavolo—Shrimps and clams, spicy San Marzano tomato over angel hair.....	\$29.50
Polipo Umbriaco—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	\$28.50
Filetti Di Sogliola—Flounder Muniere white wine, capers and lemon sauce.....	\$28.50
Cernia Nera— Local black grouper Livornese style with olives, onions, capers, tomato sauce	\$30.50
Salmone Riviera—Plain grilled salmon over Frisse salad, cherry tomatoes, eggplant & carrots.....	\$26.50
Aragosta Tramonti—Tramonti Special, Maine lobster cut in pieces sauteed in a house recipe white sauce	\$MK
Aragosta Fra Diavolo—Maine lobster in spicy tomato sauce	\$MK

CONTORNI-SIDE DISHES

Broccoli Rabe	\$9.00
Panzarotti (4PC)—Potato Croquettes	\$6.00
Spinaci Saltati—Sauteed spinach with garlic	\$7.50
Escarole—Sauted with garlic, raisin.....	\$7.50

Tramonti Sunset Special

4:30 – 6:00 • \$29.95 per person
(Please no substitute)

Appetizer

Choice of 1

Chopped & Mixed Salad
Tomato & Mozzarella
Eggplant Rollatini

Main Course

Choice of 1

Veal Parmigiana
Chicken Francese
Mahi Mahi Oreganato
Rigatoni/ Meat Ball
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.