
2026
New Years Eve
A La Carte Dinner
Tramonti Ristorante
tramontidelray.com

Per La Tavola (For the Table)

Bufala & Burrata Completa $65.00
Fresh Pugliese Burrata, Mixed Italian Salumi,
Roasted Peppers, Campari Tomatoes, Assortment of Cheeses

Le Continentale $25.00 PP
(Minimum of two)
Mixed Hot Antipasto, Spedini di Mozzarella
Romana, Baked Clams & Shrimp Oreganata

Antipasti & Insalate

Antipasto di Mare $32.00
Cold Mixed Seafood Salad, Castelvetranno Olives,
Garlic, Celery, Lemon & Olive Oil

Tartare di Manzo $45.00
Hand Cut Filet Mignon Beef Tartare, Homemade Chips,
Whole Wheat Country Bread,
(1oz of Kaluga hybrid Caviar) +$100

Soute di Cozze e Vongole Santa Lucia $28.00
Med Mussels & Pacific Manila Clams Sautéed in
White Wine, Garlic, Lemon & Parsley

A'Paranza di Pesce $32.00
Mixed Fish Fry, Blistered Cherry Peppers,
Black Pepper & Lemon, Marinara Dipping Sauce

Melenzane Rollatini $25.00
Eggplant Rollatini, Ricotta & Mozza,
Slow Cooked Scarpara, Grated Parmigiana

Insalata Misticanza $ 24.00
Assorted Mixed Leaves Salad, Losada Spanish Olives,
6mo Manchego, Fleur de Sel, Olive Oil

Primi Piatti

Pipette $48.00
Elbow Shaped Pasta, Minced Sausage, Calabrian Peppers,
Pea's in a Vodka Sauce, Grated Pecorino

Agnolotti di Vitello e Formaggio $48.00
Ground Veal & Cheese Half Moon Ravioli,
Slow Cooked Osso Buco Stew, Wild Thyme & Grated Pecorino

Linguine Maré e Monti $48.00
Fresh Made Linguini, Pacific Manila Clams,
Broccoli di Rabe, Roasted Garlic

Pappardelle Bolognese $45.00
wide ribbon pasta, homemade pork &
beef meat sauce, grated pecorino

Trofie Gambero Rosso, Rucola e Pesto $48.00
Semi Twisted Fresh Pasta, Pistachio Pesto,
Red Shrimp, Arugula

Secondi

Scaloppine Sorrentina $58.00
Veal, Topped with Mozzarella, Prosciutto & Eggplant,
White Wine Marinara Sauce, over Spinach

Branzino Acqua Pazza $58.00
Sea Bream Filet, Crazy Water, Cherry Tomatoes
& Slivered Olives

Pollo Portobello $48.00
Breast of Chicken, Champagne Nutmeg Cream,
Roasted Portobello

Filetto di Manzo Pizzaiola $75.00
Filet Mignon Medallions, Fresh Oregano White Wine
Tomato Sauce, Sliced Mushrooms & Peppers

Agnello alla Brace con Patate, Funghi e Peperone Rosso $65.00
Colorado Lamb Chops, Sautéed Mushrooms &
Red Peppers, Nouvelle Potatoes, Fleur de Sel

Contorni

All $20.00

Broccoli di Rabe
Escarole Completa
Patatine Fritti
(French Fries in Beef Tallow)

No Substitutions, Vegan & Vegetarian Options available Upon Request, GF not Available!

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

We offer a 3% discount for all cash payments.