

STARTERS

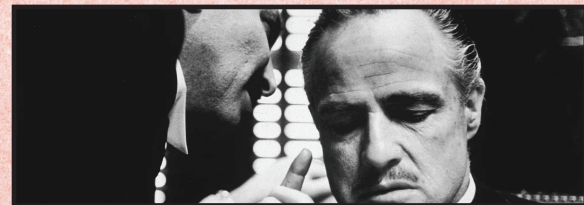
- BRUSCHETTA VGN** 15
house-made bread, diced tomatoes, basil, garlic, extra virgin olive oil - make it "caprese" + 5 VGT
- CAULIFLOWER AU GRATIN VGT** 16
classic bechamel, dusted with Parmigiano Reggiano, broiled in the brick oven
- PRAWNS DIAVOLA GF** 20
five prawns wrapped in spicy soppressata Calabrese, roasted in our brick oven with Parmigiano Reggiano & garlic, creamy-Dijon dip
- BURRATA & BEETS CAPRESE GF VGT** 19
creamy mozzarella served with heirloom brick oven roasted beets, roasted garlic, fresh basil, extra virgin olive oil
- CHARCUTERIE & FRITTELLE** nice to share!
Prosciutto di Parma, Soppressata Calabrese, Mortadella al Pistacchio, Coppa Piacentina, served with deep fried pizza dough & a dallop of stracciatella
- MARINATED OLIVES VGN** 8
Mediterranean olives with calabrese pepper, garlic, & oregano

SALADS & SOUPS

- + **CHICKEN 8** | **MOZZARELLA 6** | **preserved TUNA 6** | **SALMON 18** | **FOUR PRAWNS 12**
- GARDEN GF VGN** 10 | 14
greens, arugula, cherry tomatoes, carrots, celery, olives, vinaigrette
- CAESAR** 17
romaine, house-made croutons, Parmigiano Reggiano, anchovies, classic Cardini's dressing
- CONTADINA GF VGT** 16
greens, arugula, pears, candied walnuts, crumbled gorgonzola, Modena balsamic reduction
- SANTA CROCE GF VGT** 16
greens, arugula, celery, carrots, Parmigiano Reggiano, feta, toasted hazelnuts, citronette dressing
- MINISTRONE SOUP VGN** 10 | 16
savory organic veggies, slowly cooked in an herb bouquet
- FAGIOLI SOUP GF** 16
Sixteen different beans and legumes, slowly simmered overnight in a Parmigiano & Prosciutto stock, make it "Pasta e Fagioli" + \$2

SIDES

- ROASTED IN THE BRICK OVEN**
- POTATOES GF VGT** 11
creamy-Dijon dip
- VEGGIES GF VGN** 16
zucchini, eggplant, bell pepper
- POLENTA GF VGT** 11
Parmigiano Reggiano
- SAUTEED MUSHROOMS GF VGT** 14
Porcini & seasonal picks, white wine, garlic & parsley

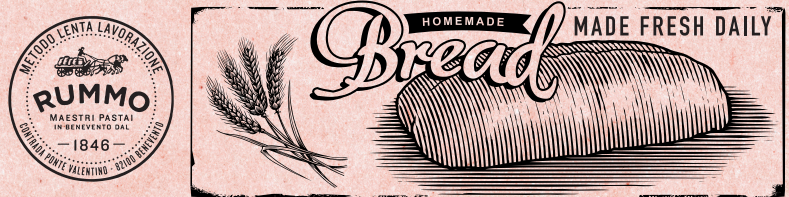


GRANDMA'S CLASSICS

- LA LASAGNA** 28
layers of egg noodles, béchamel, bolognese, mozzarella & Parmigiano Reggiano
- EGGPLANT PARMIGIANA GF VGT** 27
brick oven roasted eggplant, marinara sauce, mozzarella, Parmigiano Reggiano & basil
- MEATBALLS & POLENTA GF** 29
four grass-fed 100% beef "polpette", braised in our marinara sauce served with roasted polenta & Parmigiano Reggiano
- SEAFOOD STEW DF** 26
freshly sautéed prawns, calamari, clams, salmon, in a light tomato & white wine broth, served with crostini
- SALMON "AL FORNO" GF** 36
salmon filet, garlic & parsley, roasted in the brick oven, served with roasted potatoes, creamy-Dijon dip
- CHICKEN PARMIGIANA** 32
mountain style twist on the classic, with fried chicken "Milanese", layered with artisanal ham, sautéed mushrooms, fontina, mozzarella, marinara, oregano, served in the pan

PASTA

- SUB GLUTEN-FREE PASTA 5**
- PENNE ALLA PESCATORA DF** 32
penne pasta with calamari, clams, prawns & salmon sautéed in a light tomato and white wine sauce, parsley
- FETTUCINE ALLA BOLOGNESE** 27
ribbons of egg noodles with our famous Bologna's authentic recipe meat sauce, Parmigiano Reggiano
- SHORT-RIB RAVIOLI** 32
big "cappellacci" stuffed with slowly braised short-rib, sautéed in butter & sage, Parmigiano Reggiano
- SPAGHETTI & MEATBALLS** 28
three grass-fed 100% beef "polpette", marinara, Parmigiano Reggiano
- TROFIE AL PESTO VGT** 28
small twisted noodles with authentic Genovese pesto, potatoes and green beans, pecorino romano
- GNOCCHI FUNGHI VGT** 29
potato dumplings, sautéed in our Parmigiano Reggiano cream sauce, topped with Porcini & seasonal picks, white wine, garlic & parsley
- SPAGHETTI POMODORO VGT** 22
house made marinara sauce, basil, Parmigiano Reggiano



FALL & WINTER SPECIALS

- FRENCH ONION SOUP 16 VEG**
the classic parisian style, topped with fontina cheese
- PIZZA FOUR CHEESE & COPPA 26**
mozzarella, fontina, gorgonzola, & Parmigiano Reggiano, finished with fresh sliced coppa
- RIGATONI CARBONARA 28**
classic Pasta from Roma, with cured guanciale, egg yolk, pecorino romano
- LINGCOD PORTUGHESE 26 GF**
served with potatoes, leeks, and a touch of lemon & thyme
- LAMB SHANK 39**
braised in burgundy wine, with juniper & cloves, served with roasted polenta
- HANGER STEAK 39**
organic & grass fed, marinated in IPA and "grilled", medium rare in the brick oven, topped with "salsa verde" served with arugula salad

BRICK OVEN PIZZA

- SUB | VEGAN MOZZARELLA 3 | GLUTEN FREE PIZZA CRUST 5**
- MARGHERITA VGT** 20
tomato sauce, mozzarella & basil
- STRACCIATELLA VGT** 24
tomato sauce, cherry tomatoes, finished with fresh burrata stracciatella & arugula pesto
- MAMMA ROSA VGT** 25
tomato sauce, mozzarella, brick oven roasted eggplant, bell peppers, zucchini, garlic & extra virgin olive oil
- PEPPERONI** 23
tomato sauce, mozzarella, pepperoni
- STAGIONI** 25
tomato sauce, mozzarella, artisanal ham, sautéed cremini mushrooms, olives, artichokes
- BOSCAIOLA** 25
tomato sauce, mozzarella, sausage & sautéed cremini mushrooms
- PARMA** 29
tomato sauce, mozzarella, finished with fresh arugula, prosciutto di Parma, shaved Parmigiano Reggiano
- DIAVOLA** 25
tomato sauce, mozzarella, spicy soppressata, bell peppers, peperoncino Calabrese
- SICILIANA** 23
tomato sauce, mozzarella, anchovies, olives & capers, oregano
- TARTUFO VGT** 29
mozzarella, sautéed porcini & cremini mushrooms, fontina, finished with white truffle infused oil and dusted with parsley
- MEO** 25
tomato sauce, mozzarella, fontina, pepperoni, sausage, onions
- NOCI & PEARS** 27
mozzarella, gorgonzola, walnuts & pears, Prosciutto di Parma, finished with balsamic reduction

CALZONI

- SUB | VEGAN MOZZARELLA 3**
- STROMBOLI** 28
three grass-fed beef meatballs, Bolognese, mozzarella
- CLASSICO** 25
tomato sauce, mozzarella, artisanal ham, sautéed cremini

VOTED

By our friends and local community in the Italian restaurant category Nextdoor favorite winner since 2018, best of Santa Cruz runner up since 2021

GF gluten free VGT vegetarian VGN vegan DF dairy free

ITALY: I VINI BUBBLES

PROSECCO EXTRA DRY Metico, Veneto | the most popular Italian bubbly 14 | 45

WHITES

PINOT GRIGIO DELLA CASA "TRAMONTI" Private label, Veneto, minerally and fruity 13 | 39
CHARDONNAY "A TAJ" Cascina Castlet, Piemonte | steel aged, bright, floral and crisp 16 | 54
SAUVIGNON BLANC TIMORASSO "NIMPHAE" Tenuta Montemagno, Piemonte | fruity and floral, Sauvignon blend 16 | 54
VERMENTINO Strabiordante, Sicily, organic grapes, crisp and dry, minerally, citrus and fruit 13 | 45

REDS

CHIANTI DELLA CASA "TRAMONTI" Private label, Toscana | medium-bodied, rustic aroma, easy to drink 13 | 39
SANGIOVESE "LE GRILLAIE" Celli, Emilia-Romagna | ripe red berries, young yet full-bodied, dry 14 | 45
PRIMITIVO Stefano Farina, Puglia, Italian Zinfandel, dried fruit, tobacco, persistent 14 | 45
MONTEPULCIANO D' ABRUZZO Bosco | blackberry and plum, medium-bodied 14 | 45
PINOT NERO Italo Cescon, Veneto, light-bodied, fruity, elegant 14 | 45
BARBERA D'ASTI "VESPA" Cascina Castlet, Piemonte | tannic, plum and berries, dry, medium-bodied 16 | 54
CABERNET SAUVIGNON "Camul" Tonon, Veneto | full-bodied, a Napa style cab from Italy 17 | 59
NEBBIOLO D'ALBA Cascina Alberta, Piemonte | light and complex, notes of wild herbs, light-bodied 16 | 54
VALPOLICELLA RIPASSO "MONILE" Salvalai, Veneto | warm fruit, velvety, cacao, full-bodied 17 | 59
CABERNET BLEND "KORONE" Poderi Marini, Calabria | fruity, heat, violet hints, light-bodied, organic grapes 14 | 45

ROSÉ, ORANGE & OTHERS

PINOT ROSÉ Pravis, Trentino | skin contact Pinot Grigio from the Dolomites, fresh and minerally, light-bodied 13 | 42
PINOT GRIGIO ORANGE, Collio Dry orange wine 16 | 54
LAMBRUSCO "PRA DI BOSSO" Casali, Emilia, from the same region as Ferrari, sparkling, fruity and semi-sweet 12 | 38
MOSCATO D'ASTI Cascina Castlet, Piemonte, sweet with fine bubbles, with refreshing notes of citrus and apple 12 | 38
LEMONCELLO Bent Dime Winery | Scotts Valley Ca. lemon infused lemoncello wine, ideal for after dinner 14

FRANCE: LES VINS BUBBLES

CHAMPAGNE JACQUART Brut France | crisp, balanced, with a fine mousse 17 | 75

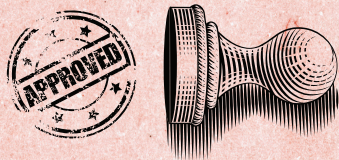
WHITES

CHARDONNAY MACON-VILLAGES Joseph Drouhin, Burgundy France | bright, floral and crisp 15 | 48
SAUVIGNON BLANC TOURAINÉ "Arpent des vaudons" France | citrus forward, bright, textured finish 14 | 46
CHABLIS PREMIER CRU France, minerally & complex, delicate yet powerful 17 | 54

REDS

PINOT NOIR VALALA ROUGE France, Clean and bright, with plenty of red fruit 15 | 47
BORDEAUX CHATEAU PETIT PAVEL France | Dark fruit, structured but soft 16 | 54

STAMPED AND APPROVED
 by Santa Cruz Clean Ocean Business for 11 years



WE CARE FOR OUR ENVIRONMENT!



4.4 STARS

Across 1443 reviews and counting...

PRIVATE CELLAR BY BOTTLE ONLY

AMARONE Fomelado, Veneto | earthy, rounded, raisin and tobacco, full-bodied, persistent 95
BAROLO Francone, Piemonte | leather, cloves and licorice, elegant and light-bodied 90
BRUNELLO DI MONTACINO Poggio della Badia, Toscana | candied cherry, hazelnut, elegant, and light-bodied 90
BURGUNDY, CHOREY LES BEAUNES France | Elegant, rich, layered fruit and earth flavors 75

MORE



WINE



LOCALLY OWNED ORGANIC & SUSTAINABLE AUTHENTIC DOG FRIENDLY

THE FALL / WINTER EDITION

Tramonti



Open for Lunch and Dinner 7 days a week

NO. 03

ITALIAN CUCINA & PIZZERIA

PAGE 1

APERITIFS & MOCKTAILS

Buzzed

PROSECCO EXTRA DRY 14
CHAMPAGNE JACQUART brut 17
SPRITZ CLASSICO aperol style, slice of orange 14
SPRITZ AMALFI elderflower & lime, prosecco, slice of lemon and thyme 14
SPRITZ NEGRONI twist on the classic, prosecco & vermouth, bitters, slice of orange 15
LAMBRUSCO SPRITZ lambrusco, prosecco with a slice of orange 14
RASPBERRY or LEMON BELLINI float of sorbet & prosecco, mint 14
VERMOUTH bar selection 10

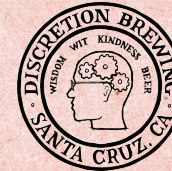
SOBER VIBES

SPRITZ ZERO the classic without the buzz 10
GIN & TONIC refreshing botanics 10
MALT & COLA rye, oak, & vanilla 10
DARK & SPICY mix of spiced ginger & lime 10
ERDINGER BEER smooth non alcoholic beer 10
PROSECCO ZERO almost a prosecco 10
PINOT GRIGIO sensazioni, non alcoholic 12
MONTEPULCIANO sensazioni, non alcoholic 12

BEERS

SHIMMER PILSNER
 UNCLE DAVE'S IPA
 ROTATING BREW
 ask for today's selection

9



COFFEE & TEA

Espresso 'Vergnano 1882'
 single 4 double 5
 Americano 5
 Cappuccino 6
 Hot Tea 5

SOFT DRINKS

COCA COLA or SPRITE 6
glass bottle, real cane sugar
SAN PELLEGRINO 5
plain sparkling water, limonata, aranciata, or pommegranaade
MARTINELLI APPLE JUICE 5
HOME MADE 5
lemonade, or iced tea

