



ANTIPASTI - APPETIZER 17

Antipasto Di Frutti Di Mare	\$15.50
fish salad calamari, shrimps, scungilli, calamata olives, fresh garlic, extra virgin olive oil, lemon vinaigrette	
Vongole Gratinata	\$9.50
baked clams	
Profumi Mediteranei	\$14.50
baby octopus with celery, fresh garlic, olives, extra virgin olive oil and fresh lemon juice	
Calamari Dorati E Fritti	\$14.00
fried calamari with tomato dipping sauce	
Zuppe Di Cozze Santa Lucia	\$13.50
steamed mussels in lemon garlic, white wine, extra virgin olive oil and fresh herbs	
Tripa Napoletana	\$14.00
tripe with san marzano tomatoes and potatoes	
Zucchine Fritte	\$7.50
fried zucchini	
Polpette Al Sugo Di Braciola	\$12.00
two meatballs in braciola sauce	
Melenzane Ripiene Sorrentine	\$14.00
eggplant rollantini stuffed with ricotta and mozzarella cheese in a braciola sauce	
Peperoni Arrostiti	\$11.00
roasted peppers sauteed with garlic, capers, olives, and fresh basil	
Funghi Selvatici Del Bosco	\$12.50
mixed wild mushrooms sauteed with garlic and herbs lightly spiced	
Spedini Di Mozzarella Romana	\$14.50
baked bread and mozzarella, in a special house sauce	
Mozzarella Di Bufala Affumicata Alla Griglia	\$14.00
grilled smoked buffalo mozzarella with shitake mushrooms, sundried tomatoes and basil	
Carpaccio Di Manzo	\$17.50
beef carpaccio on a bed of arugola, capers, balsamic vinegar and shaved parmigiano cheese	

Vongole Posillipo	\$13.50
steamed clams with garlic in a white wine tomato sauce	
La Caprese	\$12.50
fior di latte mozzarella with sliced tomatoes, fresh basil, and extra virgin oil	
Arancini	\$10.50
(3 pcs) rice balls, parmigiano and mozzarella cheese	

INSALATE - SALADS 5

Arugula	\$13.50
with parmigiano shavings, extra virgin olive oil	
Frisse Salad	\$12.00
with artichokes, roasted eggplant and asiago cheese	
Torre Di Asparagi	\$12.50
asparagus, goat cheese, red beets and balsamic drizzle	
Capricciosa Chopped Tricolore Salad	\$14.50
topped with blue cheese, pears, roasted artichoke, walnuts and beans	
Tramonti Special	\$15.00
fresh baby spinach with caramelized red onions, red and yellow peppers and gulf shrimp	

ZUPPE - SOUP 1

Pasta Fagioli	\$7.50
cannellini beans with mixed pasta	

PRIMI PIATTI - FIRST COURSE 17

Gnocchi Sorrentina	\$24.00
homemade "gnocchi", melted mozzarella and parmigiano cheese in a braciola sauce	
Pappardelle Campagnole	\$25.00
wide ribbon pasta, wild mushrooms, cherry tomato garlic sauce	
Fili Di Casa Bolognese	\$24.00
artesian pasta in a homemade meat sauce	
Linguine Vongole	\$26.00
white clam sauce or light tomato sauce	
Penne Carbonara	\$24.00
cured italian bacon, onions, romano cheese in a cream sauce	
Rigatoni Vodka	\$23.00
tomato and onions in a light cream sauce	

Rigatoni Con Salsa Scarpara	\$22.00
rigatoni pasta with tomato and basil	
Ravioli Ripieni Di Aragosta	\$24.00
lobster ravioli with baby shrimps, wild mushrooms in a house sauce	
Capellini Alla Sassi	\$23.00
pasta lightly spiced with arugula and mozzarella in a fresh tomato sauce	
Short Fusilli Puttanesca	\$24.00
cherry tomato, calamata olives, garlic, extra virgin oil, fresh basil in a light tomato sauce	
Spaghetti In Cartoccio Areo Special	\$26.00
baked spaghetti with shrimp, parma prosciutto in a cognac cream sauce, wrapped in foil	
Linguine Positano	\$28.50
with mussels, clams, shrimp and calamari in a light tomato sauce	
Orecchiette Con Broccoli Rabe And Salsiccia	\$26.00
ear shaped pasta with broccoli rabe and sausage	
Manicotti Al Forno	\$24.00
homemade pasta filled with ricotta mozzarella	
Linguine Nere	\$26.00
black linguini with baby shrimp and crab meat in a light tomato sauce	
Rigatoni Genovese	\$26.00
veal stewed with onions in a white wine sauce	
Risotto Del Giorno	
risotto of the day, priced daily	

SECONDI PIATTI - ENTREES 15

Costolette Di Agnello Alla Griglia	\$35.00
grilled lamb chops with nouvelle potatoes. wild mushrooms and peppers	
Coniglio Cacciatore Con Polenta	\$29.50
farm rabbit braised in a lightly spiced madiera wine sauce over tuscan polenta	
Fegato Di Vitello Veneziana	\$27.50
sliced calf's liver sauteed with onions, garlic, red vinagar, fresh herbs	
Scalopine Di Filetto Di Manzo Portoghese	\$35.00
scalopini filet mignon in port wine reduction, with portobello mushrooms	
Tagliata Del Giorno	
steak of the day	
Costolette Di Maiale Con Cipolla E Peperoni	\$28.50
pan seared pork chops with onions and vinegar pepper	

Scallopine Pizzaiola	\$26.00
veal with mushroom, peppers, fresh herbs, in tomato sauce	
Scallopine Alia Sorrentina	\$27.00
veal topped with prosciutto, eggplant and melted mozzarella served over a bed of spinach	
Vitello Piccata	\$26.00
veal with artichokes, capers, in lemon wine sauce	
Vitello Milanese	\$25.50
breaded veal with tomato, red onions, basil	
Cotoletta Alla Parmigiana	\$26.50
cut veal parmigiana with today's vegetables	
Cotoletta Di Vitello Capricciosa	\$38.00
breaded veal chop topped with tri-color salad	
Braciola Napoletana Con Contorno Di Rigatoni	\$34.00
pork braciola with a side of rigatoni pasta in san marzano tomato gravy	
Pollo Portobello	\$27.00
chicken breast topped with portobello mushrooms, in champagne nutmeg cream sauce	
Pollo Scarpariello	\$27.00
small pieces of chicken on bone with artichokes. garlic and sausage, red wine vinegar	

PESCE - FISH 10

Gamberi E Capesante Gratinati	\$29.50
shrimp and scallops sauteed with garlic, white wine and finished with toasted bread crumbs	
Gamberi Fra Diavolo	\$31.00
shrimps and clams, spicy san marzano tomato over angel hair	
Polipo Umbriaco	\$29.00
grilled octopus from the mediterranean in red wine reduction sauce	
Dentice All' Acqua Pazza	\$29.00
florida snapper sauteed in white wine, cherry tomatoes and black olives	
Filetti Di Sogliola	\$29.50
flounder muniere white wine, capers, lemon and orange zest	
Chilean Sea Bass	\$38.00
livornese style with olives, onions, capers, tomato sauce	
Salmone Riviera	\$29.50
plain grilled salmon over frisse salad, cherry tomatoes, eggplant & carrots	
Pesce Spada Reale	\$32.00
grilled swordfish, lemon, mint, olive oil, frisse, cannellini beans	

Aragosta Tramonti

maine lobster cut in pieces sauteed in lemon, white wine, lightly spiced

Aragosta Fra Diavolo

maine lobster in spicy tomato sauce

CONTORNI - SIDE DISHES 4

Broccoli Rabe

\$9.50

Panzarotti

\$8.00

potato croquettes

Escarole

\$8.50

sauteed with garlic, raisin, olives, capers

Fagiolini Marinara

\$7.50

string beans in marinara sauce

DESSERT 5

Sicilian Cannoli

\$7.00

Italian Cheesecake

\$7.00

Tartufo Gelato

\$7.00

pure chocolate coating, sliced almonds, cherries, cinnamon, liquor flavors

Chocolate Souffle

\$7.00

individual chocolate cake with a rich, molten chocolate center

Sorbet

\$7.00

mixed berry, peach