

BENVENUTI

Ristorante
Tremonti



WOODBIDGE

ANTI PASTI • INSALATE

FUNGHI TREMONTI 16

Mixed wild mushrooms sautéed in extra virgin olive oil & rosemary, served on a bed of mixed greens & bocconcini cheese

LUMACHE MONTANARE 17

Snails with mushrooms, demi glaze, goat cheese served on puff pastry

CALAMARI ALLA GRIGLIA 16

Tender grilled calamari with mixed greens and vintage balsamic emulsion

ANTIPASTO ITALIANO 16

Assortment of Italian antipasti & cold seafood

GAMBERI ALLA DIAVOLA 16

Pan seared black tiger shrimps in a spicy tomato sauce

CARPACCIO DI MANZO PARMIGIANO 17

Thinly sliced marinated beef tenderloin with parmigiano and arugula

INSALATA DI SPINACI 13

Tender baby spinach salad dressed with walnut, pears, & asiago cheese in a balsamic olive oil vinaigrette

CAPRESE DI BUFALA 17

Buffalo milk mozzarella and organic tomato, arugula, with extra virgin olive oil and fresh basil

INSALATINA ORTOLANA 12

Mixed baby spring mix salad with house dressing

INSALATA CESARE REGGIANO 12

An old classic, house dressing with shaved parmigiano and croutons

INSALATA DI RADICCHIO 13

ARUGULA ALLE NOCI 13

Baby arugula, walnuts, pears, asiago cheese in a vinaigrette dressing

ZUPPE

PASTA E FAGIOLI 11

Home made noodles and Romano beans.
"An Italian classic"

MINISTRA DEL GIORNO 10

Soup of the day, please ask your waiter

FARINACI

(Whole Wheat Pasta Available)

SPAGHETTI ALLA CHITARRA 20

Home made spaghetti with fresh tomato and basil

GNOCCHI RAGU' DI FAGIANO 24

Home made potato dumplings in a pheasant ragu'

PAPPARDELLE RAGU' DI CINGHIALE 24

Flat noodles with wild boar ragu' and truffle oil

PENNE ALLA VODKA 20

Tube pasta, pancetta, and green onions flambéed with vodka, rose' sauce.

LINGUINE PESCATORE 24

Sautéed with shrimps, squid, clams & scallops in a white wine, herbs and tomato sauce

RISOTTO AI FUNGHI SELVATICI 25

Sautéed with a variety of wild mushrooms, parmigiano shaved

FETTUCCHINE TREMONTI 22

Sautéed with julienne of chicken breast, mixed mushrooms, rosé sauce

HEALTHY CHOICES

SUBSTITUTE YOUR PASTA TO ANY ONE OF THE FOLLOWING +4

Spelt Pasta: compared to wheat, spelt is higher in protein and fiber. Spelt, like other whole grains, has been shown to reduce blood pressure and risk of heart attack.

Rice Pasta: Gluten Free, easily digestible.

SECONDI PIATTI

PETTO DI POLLO ALLA GRIGLIA 25

Free-range chicken breast grilled with rosemary & extra virgin olive oil

VITELLO FORESTIERE 26

Tender veal, field mushrooms in a white wine & lemon sauce

VITELLO PIZZAIOLA 26

Tender veal, sautéed with capers, garlic, and cherry tomatoes in a white wine & tomato sauce

COSTATA DI VITELLO 36

Certified 10 oz. grilled tender veal chop, topped with oyster mushrooms, in a brandy sauce.
Also available grilled.

BISTECCA DI MANZO AL BAROLO 37

Center cut AAA Certified Angus Beef Strip loin steak grilled to your preference in a Barolo wine demi-glace

COSTOLETTE DI CERVO CON BACCHE SELVATICHE 42

Venison Chops in a wild berry sauce

CARRÉ DI AGNELLO ARROSTO 38

Australian lamb, roasted with herb , in a red wine glaze

GRIGLIATA DI PESCE 38

Variety of fresh fish, black tiger shrimps, calamari & crab legs

FRITTURA DI CALAMARI E GAMBERI 31

Deep fried calamari & shrimps.

FILLETTO DI SALMONE AL FORNO 30

Baked fillet of salmon, lemon, white wine, garlic & herbs

TROTA SALMONATA ALLA GRIGLIA 30

Fresh fillet of Rainbow trout seasoned with herbs, lemon grilled

GAMBERONI ARRABIATI 33

Black tiger jumbo Shrimps in a brandy and paprika cream sauce

ALL ENTREES ARE SERVED WITH VEGETABLES OF THE DAY.

LUNCH & DINNER SPECIALS AVAILABLE DAILY

PLEASE INQUIRE WITH YOUR WAITER

PLEASE INQUIRE ABOUT OUR TAKE HOME SERVICES.

GIFT CERTIFICATES AVAILABLE

SUBJECT TO TAXES

TREMONTI RISTORANTE



A DENOMINAZIONE DI ORIGINE CONTROLLATA DOC
E GARANTITA D.O.C.G.*
* BAROLO, BARBARESCO, BRUNELLO DI MONTELCINO,
NOBILE DI MONTEPULCIANO, CHIANTI, ALBANA DI ROMAGNA.

30 SETTEMBRE 1990