

BENVENUTI

Ristorante
Tremonti



WOODBIDGE

ANTIPASTI • INSALATE

FUNGHI TREMONTI 14

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

SALMONE AFFUMICATO 14

Smoked salmon fillets served with traditional garnishes

CALAMARI ALLA GRIGLIA 12

Tender grilled calamari with mixed greens and vintage balsamic emulsion

ANTIPASTO DI MARI E MONTI 13

Assortment of Italian antipasti & cold seafood

COZZE MARINARA 12

Fresh mussels sautéed with onions, garlic, white wine & tomato sauce

GAMBERI ALLA DIAVOLA 14

Pan seared black tiger shrimps in a spicy tomato sauce

CARPACCIO DI MANZO PARMIGIANO 15

Thinly sliced marinated beef tenderloin with parmigiano and arugula

FORMAGGIO CAPRINO E VERDURE 12

Warm goat cheese atop an array of grilled vegetables

INSALATA DI SPINACI 12

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

CAPRESE DI BUFALA 15

Water Buffalo milk mozzarella and organic tomato with extra virgin olive oil and fresh basil.

INSALATINA ORTOLANA 10

Mixed baby spring mix salad with house dressing

INSALATA CESARE CON REGGIANO 10

An old classic, house dressing with shaved parmigiano and croutons

INSALATA DI RADICCHIO 12

ARUGULA ALLE NOCI 12

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

ZUPPE

PASTA E FAGIOLI 9

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

MINISTRA DEL GIORNO 9

Soup of the day, please ask your waiter

FARINACI

(Whole Wheat Pasta Available)

SPAGHETTI ALLA CHITARRA 17

Home made spaghetti with fresh tomato and basil

GNOCCHI AL RAGU' DI FAGIANO 22

Home made potato dumplings in a pheasant ragu'

PAPPARDELLE RAGU' DI CINGHIALE 22

Flat noodles with wild boar ragu' and truffle oil

PENNE ALLA VODKA 17

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

LINGUINE PESCATORE 22

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

RISOTTO TRE FUNGHI 22

Sautéed with porcini, oysters, field mushrooms & parmigiano

FETTUCINE TRAMONTANA 18

Sautéed with julienne of chicken breast, field mushrooms, white wine and tomato sauce

CAPELLINI AI GAMBERI E CAMPESANTE 23

Tiger shrimps and scallops, olive oil, garlic, green onions, diced peppers and tomato in a white wine sauce

FUSILLI PRIMAVERA 18

Short pasta, with season's vegetables sauce

HEALTHY CHOICES

SUBSTITUTE YOUR PASTA TO ANY ONE OF THE FOLLOWING +3

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. Imported from Italy.

SECONDI PIATTI

PETTO DI POLLO ALL'AGRESTO DI MIELE E MOSTARDA 23
Free-range chicken breast with honey and mustard sauce. Also available grilled

VITELLO AI BOCCONCINI 24
Tender veal, garlic, oregano, white wine & tomato sauce. Topped with bocconcini

VITELLO FORESTIERE 24
Tender veal, field mushrooms in a white wine & lemon sauce

VITELLO CON ASPARAGI 24
Tender veal topped with asparagus and mozzarella cheese, white wine and lemon sauce

COSTATA DI VITELLO 32
Certified 10 oz. grilled tender veal chop, topped with oyster mushrooms, in a brandy sauce. Also available grilled.

BISTECCA DI MANZO AL BAROLO 32
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 38
Venison Chops in a wild berry sauce

CARRÉ DI AGNELLO ARROSTO 35
Australian lamb, roasted with herb , in a red wine glaze

GRIGLIATA DI PESCE 35
Variety of fresh fish, black tiger shrimps, calamari & crab legs

FRITTURA DI CALAMARI E GAMBERI 26
Deep fried calamari & shrimps.

FILLETTO DI SALMONE AL FORNO 26
Baked fillet of salmon, lemon, white wine, garlic & herbs

TROTA SALMONATA ALLA GRIGLIA 27
Fresh fillet of Rainbow trout seasoned with herbs, lemon grilled

GAMBERONI ARRABIATI 30
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

15% GRATUITIES ADDED TO PARTIES OF 8 OR MORE
PLEASE INQUIRE ABOUT OUR TAKE HOME OR CATERING SERVICES.

GIFT CERTIFICATES AVAILABLE

SUBJECT TO TAXES

TREMONTI RISTORANTE

OUR HISTORY

Abruzzo, centrally located in Italy, just recently appeared on the tourist maps following development and modernization of the road network. Even so, the region has something to suit any taste. There are beach resorts along the Adriatic coast with wide sandy shores and numerous summer resorts on or near mountains. When the winter comes, Abruzzo is one of the best regions in peninsular Italy for skiing. Various resorts are not all that is offered in Abruzzo. It also has many small pretty towns with picturesque buildings, monuments and churches, each with its own beauty and story to tell. Situated here is one of the five national parks of Italy, with an extraordinary wealth of interesting flora. Do not miss an opportunity to visit L'Aquila. This town, according to legend, was built by Frederick II in 1254. There are ninety-nine districts, each with its own church and square.

Abruzzo is also well known for its three famous mountains, (Tremonti) surrounding the central part of the Abruzzo region. Hence, the name Tremonti was derived from this region.

The Abruzzese cuisine is known for its seafood, fresh from the Adriatic Sea. Their pasta production and quality are the best in the world. The base of the Italian cuisine consists of extra virgin olive oil, which Abruzzo is world renowned for.

BUON APPETITO

