

DINNER



ANTIPASTI & INSALATE

🕒 SOUP OF THE DAY ... 10.95

A.Q.

★ BURRATA ... 18.95

Burrata from Puglia, caramelized walnuts, Prosciutto di Parma, Modena balsamic reduction drops

🕒 VERDE ... 12.95

Mixed leafy greens, heirloom cherry tomatoes, red onions julienne, Modena balsamic dressing

🕒 PERA ... 13.95

Baby arugula, Bartlett pears, pistacchio di Bronte, lemon dressing and shaved Pecorino Pepato Cheese

POLPO ... 20.95

Grilled mediterranean octopus, arugula, cherry tomatoes, red onions

🕒 MOZZARELLA IN CARROZZA ... 15.95

Fresh mozzarella stuffed sandwich bread with a crispy golden crust served on a bed of tomato vellutata and basil with a mixed green salad on the side

* vegetarian *

🕒 TRE MONTI ... 13.95

Tender butter lettuce, roasted walnuts, organic Fuji apple, crumbled gorgonzola D.O.P. and champagne vinegar dressing

🕒 BIETOLE E CAPRINO ... 14.95

Slow roasted beets, fresh mixed leaf greens, caramelized walnuts, orange balsamic vinaigrette and Goat cheese

🕒 CARCIOFI ALLA ROMANA ... \$15.00

Hand-peeled, tender artichokes with the stem are steamed, then grilled. Served with lemon vinaigrette dressing.

ADDITIONAL TOPPINGS FOR SALAD ... 8.95 EACH

* grilled chicken * fire roasted salmon

PIZZA

PIZZA MARINARA ... 15.95

Monte Pollino tomato sauce, oregano, garlic, fresh Basil and extra virgin olive oil

★ PIZZA BIANCA AMATRICIANA ... 22.95

Fontina Cheese, Diced Italian pancetta, Red onions, roasted Yukon potatoes, Parmigiano Reggiano

SALMONE E PISTACCHIO ... 23.95

Mascarpone cheese, pistachio paste, smoked Alaskan salmon, cherry tomatoes and crumbled fresh Sicilian pistachios

🕒 DELL' ORTICELLO ... 23.95

Eggplant, zucchini, Torpedo onions, white mushrooms, fresh mozzarella, tomato sauce, basil, olive oil

PIZZA CAPRICCIOSA ... 26.95

Tomato sauce, basil, black olives, white mushrooms, Italian imported Artichokes, "Gran Biscotto" Ham prosciutto and Fresh Mozzarella

🕒 MARGHERITA ... 17.95

Tomato, basil, buffalo mozzarella, Parmigiano Reggiano

* Vegetarian *

🕒 PORCINI E TARTUFO NERO ... 30.95

Gorgonzola cheese, porcini mushrooms, fresh mozzarella and white truffle oil (imported)

CALABRESE ... 22.95

Tomato, basil, buffalo mozzarella, Schiacciata piccante (salami) and olive oil

PIZZA GENOVESE ... 24.95

Homemade Basil pesto, buffalo mozzarella, Italian fresh Sausage and cherry tomatoes

PIZZA SICILIANA ... 19.95

Monte Pollino Tomato, Fresh Buffalo Mozzarella, Basil, Anchovies, capers and cured Black olives

PIZZA PRIMAVERA ... 25.95

Fresh buffalo Mozzarella, cherry tomatoes, arugula, Parma Prosciutto crudo and Shaved Grana Padano Cheese

PASTA

Our pasta is made fresh daily in our kitchen with the Italian Monferrina pasta machine world renowned for the best quality of pasta fresca made with bronze dices. Enjoy a traditional Italian pasta meal made from grandma's recipes with imported flours

🌱 SPAGHETTI PRIMAVERA ... 23.95

Home made Spaghetti with mixed seasonal vegetables, Basil Pesto Genovese, Zucchini mash sauce and Parmigiano Reggiano
* Vegetarian *

RISOTTO ALLA MILANESE ... 26.95

Italian rice with saffron, parmigiano Reggiano and butter
* vegetarian *

SPAGHETTI ALLA BOLOGNESE ... 24.95

Home made Spaghetti Pasta with slow cooked veal, and beef ragù

MEZZEMANICHE AL SALMONE ... 25.95

Short-Tube Pasta with smoked Alaskan Salmon in a tomato cream sauce

CAVATELLI ALLA CALABRISSELLA ... 24.95

House-made fresh cavatelli pasta, pork shoulder and Calabrian sausage ragu

🌱 GNOCCHI AL GORGONZOLA ... 26.95

House-made potato dumplings in a gorgonzola DOP sauce
* vegetarian *

PAPPARDELLE ALLA BOSCAIOLA ... 23.95

Prosciutto di Parma, sweet Peas, white mushrooms, white wine in a rich cream Sauce
* can be vegetarian *

ENTRÉE

PESCE DEL GIORNO A.Q. ... MARKET PRICE

Fish of the day served with mixed seasonal vegetables

CARNE DEL GIORNO A.Q. ... MARKET PRICE

Meat of the day served with mixed seasonal vegetables

SIDES

VERDURE SALTATE ... 8.95

Mix of Sautéed seasonal vegetables

🌱 PATATE AL FORNO ... 8.95

Oven roasted Yukon potatoes with herbs

* Can be vegetarian

🌱 Vegetarian

Our food will be served with homemade warm bread, any additional baskets will be charged 4,00\$ each. A 20% gratuity may be added to tables of 6 or more | 270 Main Street, Los Altos, CA 94022 | Tel: +1 (650) 935-2197 | info@tremontilosaltos.com