

CATERING

Full Trays 8/10 pp

Half Trays 4/6 pp



SMALL PLATES

TAGLIERE DELLA CASA ... 60/110

An assortment of premium meats (salumi) and cheeses (formaggi) imported from Italy.

* SALUMI: Mortadella tartufata Bologna, Prosciutto di Parma (24 months aged), Schiacciata Calabrese, Coppa Campana. FORMAGGI: Grana Padano D.O.P Emilia Romagna, Pecorino Pepato Siciliano, local organic honey *

POLPO ... 70/125

Grilled mediterranean octopus, arugula, cherry tomatoes, red onions

GAMBERI AL PISTACCHIO ... 65/115

Deep fried prawns in a rich pistachio batter served with a special Bronte sauce of mascarpone and pistachio paste

FAGOTTINI DI BRESAOLA ... 65/115

Lemon marinated bresaola from Valtellina, filled with burrata, sautéed swiss chard on a crispy bruschetta

POLPETTE ... 60/110

Pork, beef, veal meat balls, eggs, bread, Italian parsley, Grana Padano and marinara sauce

BURRATA ... 70/125

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

INSALATE

☉ TRE MONTI ... 55/95

Tender butter lettuce, roasted walnuts, gorgonzola, organic Fuji apple, champagne vinegar dressing

☉ BIETOLE E CAPRINO ... 55/95

Slow roasted beets, fresh mixed leaf greens, caramelized walnuts, crumbled goat cheese, orange balsamic vinaigrette

☉ SPINACI E FRUTTI DI BOSCO ... 50/90

Fresh organic spinach, mixed fresh berries, crumbled fresh goat cheese, Modena balsamic dressing

☉ VERDE ... 45/80

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

☉ PERA ... 55/95

Baby arugula, Bartlett pears, pistachio di Bronte, Pecorino Pepato, lemon dressing



270 Main Street Los Altos, CA 94022, tel 650 935-2197 www.tremontilosaltos.com

PANINI

(Verde salad or roasted potatoes)

SALMONE ... 55/95

Smoked Alaskan salmon, red onions (agro-dolce), baby arugula, cherry tomatoes and fresh home-made lime mayo

☉VEGETARIANO ... 50/90

Burrata, home-made basil pesto, grilled eggplant, grilled zucchini, fire roasted bell pepper

PORCHETTA ... 60/110

Italian imported porchetta, marinated red onions, sautéed spinach, smoked provolone, Prosciutto di Parma (24 months aged)

CAMPAGNOLO ... 55/95

grilled free range chicken, robiola cheese, and fire roasted bell pepper

PASTA

☉GNOCCHI: GORGONZOLA OR PESTO OR TOMATO ... 65/115

~House-made potato dumplings in a gorgonzola DOP sauce ~Basil, garlic, pine nuts, olive oil, Parmigiano Reggiano ~Onions, basil, Fire roasted fresh tomato sauce

PENNE SILANE ... 58/100

Radicchio, speck, smoked mozzarella, Parmigiano Reggiano, cream sauce

☉LASAGNA DI CARCIOFI

*Fresh artichoke hearts, buffalo mozzarella campana, ricotta, Parmigiano Reggiano
* Vegetarian **

CAVATELLI ALLA CALABRISSELLA ... 70/125

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

☉RAVIOLI DI ZUCCA ... 65/115

*butternut squash ravioli, butter, sage, amaretto cookie and parmigiano reggiano
* Vegetarian **

ENTRÉE

SALMONE IN CROSTA ... 85/145

wild king salmon zucchini and bread crusted with sautéed spinach

VITELLO ALLA MILANESE ... 70/125

Breaded veal cotoletta, with mash potatoes

☉PARMIGIANA DI ZUCCHINE ... 80/140

*Fried zucchini, tomato sauce, basil, fresh mozzarella and Parmigiano Reggiano
* Vegetarian **

DESSERT

TIRAMISÙ ... 55/95

Espresso soaked Ladyfingers, whipped mixture of eggs, mascarpone, sugar and cocoa

CANNOLI AL PISTACCHIO ... 45/75

Sicilian Cannoli filled with Bronte pistachio cream

PANNA COTTA AI FRUTTI DI BOSCO ... 45/75

Mixed berry homemade Panna cotta