

# LUNCH



## 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

Panini are served with mixed green salad and Cherry Tomatoes in a balsamic dressing

## PANINI

### MILANESE ... 15.95

free range chicken Milanese, fresh mozzarella, sliced tomato and lettuce

### SALMONE ... 15.95

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

### 🍷 VEGETARIANO ... 14.95

Burrata, home-made basil pesto, grilled eggplant, grilled zucchini,  
\* 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

## 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 beefragù

### MEZEMANICHE AL SALMONE ... 25.95

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

### CAVATELLI ALLA CALABRISELLA ... 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

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