

**INSALATE**

**SIMPLICE**

Frisee, arugula, field greens, lemon, extra virgin olive oil  
9

**TREMEZZO**

Baby arugula, parmigiano, grape tomatoes, balsamic, extra virgin olive oil  
9

**CAESAR**

Crisp romaine, focaccia croutons, creamy garlic anchovy dressing  
9

**BEET AND ENDIVE**

Roasted baby beets, Belgian endive, frisee, herb creme fraiche, pistachio, blood orange vinaigrette  
12

**PANZANELLA**

Focaccia, arugula, roasted root vegetables, brussels, sage, apple, red wine vinaigrette  
12

**SFIZI**

**SALUMI E FORMAGGI MISTI**

Cured meats, cheeses, house made garnishes (for 2)  
21

**BROCCOLINI & SAUSAGE**

White beans, vino bianco, garlic, crostini  
13

**CALAMARI FRITTI**

Hot cherry peppers, lemon-pepper remoulade  
13

**ARANCINI DEL GIORNO**

Rice balls, varies daily  
13

**MELANZANA FRITTA**

Fried eggplant layers, ricotta, garlicky tomatoes  
12

**BURATTA**

Roasted carrot, parsnip, arugula, dried cranberry, pickled red onion  
12

**COZZE**

PEI mussels, melted leeks, toasted garlic, brandi, chili flake, parsley, cream  
13

**STRATA**

Seared savory bread pudding, butternut squash, ricotta, thyme, pepitas  
12

**OYSTERS**

Locally sourced, change daily based on availability  
Half Dozen 15 dozen 28

**PASTA**

**PAPPARDELLE BOLOGNESE**

veal, pork, beef, pancetta, red wine, herbs  
20

**SPAGHETTI CARBONARA**

Toasted garlic, onion, guanciale, parmesan, egg, herbs  
20

**LINGUINE E VONGOLE**

Linguine, clams, grape tomato, white wine, brandy, parsley  
22

**GNOCCHI AL CINGHIALE**

Braised boar shoulder, roasted fennel, dried cranberry, apricot, parmesan, herbs  
23

**BUCATINI ALL'AMATRICIANA**

Guanciale, lightly caramelized onion, garlic, pomodoro  
20

**PAPPARDELLE CON TROTA AFFUMICATA**

Smoked trout, oil cured nicoise, grape tomatoes, spinach, dill, cream, roe  
22

**ENTREE**

**VITELLO OR POLLO PARMIGIANO**

Hand crushed tomatoes, linguine, basil  
24/20

**RISOTTO ARAGOSTA**

One and a quarter pound local lobster, carnarolli, fennel, celeriac, mascarpone, served "stile pigro"  
34

**ATLANTIC SALMON**

Jerusalem artichoke puree, broccolini, crispy brussels, pomegranate, pistachio, fresh herbs  
23

**HANGER STEAK**

Grilled Angus hanger, toasted farro, fire roasted pepper, shishitos, basil, burnt onion asiago crema  
27

**AGNELLO**

Oatmeal stout braised lamb shank, fregola, field mushrooms, baby carrots, rosemary  
27

**CIOPPINO**

Scallops, shrimp, squid, lobster, roasted tomato broth  
28

**POLLO**

Half chicken served boneless, mashed potatoes, brandy-maple cream  
22

**BRANZINO**

Pan seared sea bass, cauliflower, mustard greens, capers, sultanas, parsley, lemon, pine nuts  
28

## INSALATE

### SIMPLICE

Frisee, arugula, field greens, lemon, extra virgin olive oil  
half 5 full 8

### TREMEZZO

Baby arugula, parmigiano, grape tomatoes,  
balsamic, extra virgin olive oil  
half 5 full 8

### CAESAR

Crisp romaine, focaccia croutons,  
creamy garlic anchovy dressing  
half 5 full 8

### BEET AND ENDIVE 11

Roasted baby beets, Belgian endive, frisee, herb creme fraiche,  
pistachio, blood orange vinaigrette

### PANZANELLA 11

Focaccia, arugula, roasted root vegetables, brussels, sage,  
apple, red wine vinaigrette

Add Shrimp 8 Add Salmon 8 Add Chicken 6

## APPETIZERS

### SALUMI E FORMAGGI MISTI 15

Cured meats, cheeses, house made garnishes

### BROCCOLINI & SAUSAGE 10

White beans, vino bianco, garlic, crostini

### CALAMARI FRITTI 10

Hot cherry peppers, lemon-pepper aioli, baby greens

### ARANCINI DEL GIORNO 10

Rice balls, varies daily

### MELANZANA FRITTA 10

Fried eggplant layers, ricotta, garlicky tomatoes

### BURATTA 10

Roasted carrot, parsnip, arugula, dried cranberry, pickled red  
onion

### COZZE 12

PEI mussels, melted leeks, toasted garlic, brandi, chili flake,  
parsley, cream

## PASTA

### PAPPARDELLE BOLOGNESE 13

veal, pork, beef, pancetta, red wine, herbs

### CARBONARRA E CHITARRA 13

Toasted garlic, onion, guanciale, parmesan, herbs

### LINGUINE VONGOLE 13

Linguine, clams, grape tomato, white wine, brandy, parsley

## PANINI AND GRILLED PIZZA

All Panini served with Tremezzo shoestring fries

### PANINO CLASSICO 10

Porchetta, fresh mozzarella, vine ripened tomatoes, fire roasted  
pepper, basil

### VEGETARIAN 10

Grilled eggplant, portobello, provolone

### VEAL OR CHICKEN PARMIGIANO 10

Grissini crumbs, mozzarella, pomodoro

### GRILLED CHICKEN 10

Pesto, vine ripened tomatoes, basil

### SLOW ROASTED TURKEY 10

House roasted turkey breast, horseradish aioli, lettuce, vine  
ripened tomato, provolone

### TREMEZZO BURGER 13

Blend of chuck, short rib, and brisket, balsamic caramelized  
onions, lettuce, vine ripened tomato, brie, brioche

### MARGHERITA PIZZA 10

Pomodoro, fresh mozzarella, torn basil

### SALSICCIA PIZZA 11

Sweet sausage, roasted red pepper, ricotta, torn basil

### POLLO E PESTO PIZZA 11

Grilled chicken, basil pesto, parmesan, romano, ricotta salata

## ENTREE

### VEAL OR CHICKEN PARMIGIANO 15

Hand crushed tomatoes, linguine

### RISOTTO 16

Carnarolli rice, saffron, pan seared scallops

### ATLANTIC SALMON 20

Jerusalem artichoke puree, broccolini, crispy brussels,  
pomegranate, pistachio, fresh herbs

### HANGER STEAK 24

Grilled Angus hanger, toasted farro, fire roasted pepper,  
shishitos, basil, burnt onion asiago crema

### SPARKLING

	Glass	Bottle
NV Prosecco, Zardetto, Veneto	9	38
Franciacorta, Berlucchi, Brut 25		75

### WHITE WINES

	Glass	Bottle
2014 Moscato Stella, Sicily	8	30
2014 Riesling Clean Slate, Germany	8	34
2014 Pinot Grigio Stella, Sicily	8	30
2014 Pinot Grigio Zenato, Veneto	9	34
2014 Soave Classico Suavia, Veneto	9	38
2015 Sauvignon, Collevento 921, Veneto	7	30
2015 Sauvignon Blanc Tramin, Alto Adige	9	34
2015 Vermentino, 'Costamolino' Argiolas, Sardinia	8	34
2014 Chardonnay, 'Tellus' Falesco, Umbria	8	30
2013 Chardonnay, 'Votre Sante' James Bryant Hill, California	10	38

### PINK WINES

	Glass	Bottle
2015 Rose Vitiano, Lazio	7	26

### RED WINES

	Glass	Bottle
2014 Pinot Noir Kris, Lombardy	8	30
2013 Valpolicella Zenato, Veneto	9	34
2013 Nero d'Avola, 'Lamuri' Tasca d'Almerita, Sicily	10	38
2014 Montepulciano Impero, Abruzzo	9	34
2015 Chianti Rigoletto, Tuscany	7	26
2011 Chianti Classico Castello di Bossi, Tuscany	10	46
2013 Super Tuscan Prunicce, Pakravan-Papi, Tuscany	12	46
2014 Malbec Nieto, Mendoza	8	30
2013 Merlot 'Tellus' Falesco, Umbria	8	30
2014 Cabernet Sauvignon Impero, Molise	8	30
2014 Cabernet Blend Wickersham Nobletree, California	12	42
2015 Sangiovese Impero, Abruzzo	7	28

### WINES BY THE BOTTLE

#### ITALY BIANCHI

2014 Gavi La Marchesa, Piedmont		27
2015 Pinot Grigio Tiefenbrunner Alto Adige, Italy		30

#### ITALY PIEDMONT ROSSO

2012 Barbaresco Castello di Neive	15	68
2014 Barbera d'Alba Cortese		35
2011 Barolo Ceretto	23	90
2014 Nebbiolo, Sire, Manchiero Carbone		38

#### ITALY TUSCANY ROSSO

2011 Brunello di Montalcino Altesino	28	110
2011 Chianti Classico, Riserva, 'Berardo' Castello di Bossi		55
2014 Rosso di Montalcino San Polo		44
2014 Rosso di Montepulciano Valdipiatta		33
2014 Super Tuscan, 'Rosso dei Notri' Tua Rita		42

#### ITALY VENETO ROSSO

2013 Cabernet Sauv/Merlot Brentano, Maculan		34
2015 Corvina Di Verona, Tinazzi Selezione, Veneto	15	68
2013 Amarone Valpolicella, Tinazzi Selezione, Veneto	24	95
2014 Cabernet Sauv/Corvina, Tinazzi Selezione, Veneto		48

#### CALIFORNIA RED

	Glass	BOTTLE
2014 Pinot Noir The Forager, Sonoma Coast	11	45
2013 Cabernet Sauvignon Textbook, Napa Valley	15	68