

LUNCH



ANTIPASTI

TAGLIERE DELLA CASA FOR 2 OR 4 ... 22/38

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 *

BURRATA ... 16

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

SOUP OF THE DAY ... 10

A.Q.

POLPO ... 20

Grilled mediterranean octopus, arugula, cherry tomatoes, red onions

GAMBERI AL PISTACCHIO ... 16

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

FREGOLA AI FRUTTI DI MARE ... 18

Fregola, saffron, clams, mussels, shrimp, calamari and heirloom cherry tomatoes

INSALATE

🍷 TRE MONTI ... 13

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

🍷 PERA ... 13

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

🍷 KALE CROCCANTE ... 12

Finely chopped kale, herb-roasted croutons, shaved Parmigiano Reggiano, orange balsamic vinaigrette

🍷 SPINACI E FRUTTI DI BOSCO ... 13

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

🍷 VERDE ... 11

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

🍷 BIETOLE E CAPRINO ... 13

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

ADDITIONAL TOPPINGS ... 6 EACH

* sautéed shrimp * grilled chicken * fire roasted salmon *

PANINI

All panini are made and cooked here, and they are served with mix green salad or roasted yukon potatoes A.Q.

CAMPAGNOLO ... 14

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

🍷 VEGETARIANO ... 14

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

SALMONE ... 15

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

PORCHETTA ... 18

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

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

PIZZA

★ BIANCA AMATRICIANA ... 20

Fontina, pancetta, caramelized onion, sautéed spinach, roasted Yukon potatoes, Parmigiano Reggiano

SALMONE E PISTACCHIO ... 19

Mascarpone, fontina al pistacchio, smoked Alaskan salmon, golden tomato confit

🍷 MARGHERITA ... 16

Tomato, basil, buffalo mozzarella, Parmigiano Reggiano

🍷 PORCINI E TARTUFO NERO ... 32

Fontina, porcini mushrooms, shaved black truffle (imported)

🍷 DELL'ORTICELLO ... 20

Bell peppers, eggplant, zucchini, torpedo onions, Taggiasca olives, white mushrooms, tomato sauce, fresh buffalo mozzarella, basil, olive oil

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

CAVATELLI ALLA CALABRISSELLA ... 21

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

PAPPARDELLE TOSCANE BISONTE E ROBIOLA ... 25

House-made egg pappardelle, white bison ragu, Robiola cheese fondue, porcini mushrooms

★ RISOTTO ALLA MILANESE ... 22

Carnaroli rice, onions, white wine, saffron, Parmigiano Reggiano, seared sea scallops

TAGLIERINI ALLA CARBONARA DI MARE ... 22

A modern way to present an ancient recipe from Lazio. House made taglierini pasta, lingcod, branzino and white sea bass, crab meat, fresh salmon, on a rich black pepper parmigiano cheese and egg yolk mousse

★ PENNE SILANE ... 20

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

SPAGHETTI ALLA CHITARRA ... 20

House-made square spaghetti, zucchini-spinach mousse, Manilla clams, Calabrian dry peperoncino

🍷 GNOCCHI AL GORGONZOLA ... 24

House-made potato dumplings in a gorgonzola DOP sauce

* Add certified white Alba truffle, please ask your server *

🍷 RAVIOLI DI ZUCCA ... 24

butternut squash ravioli, butter, sage, amaretto cookie and parmiggiano reggiano

ENTRÉE

ZUPPA DI PESCE (CIOPPINO) ... 40

Mediterranean mussels, salmon, local Dungeness Crab meat, Manilla clams, sea scallops, Alaskan King Crab, blu prawn and roasted bread crostini

TURBANTE DI SPIGOLA ... 26

Rolled Mediterranean sea bass stuffed with breaded zucchini and lemon zest on a pine nuts, spinach and zucchini mash sauce

POLLO IN PORCHETTA ... 24

Mary's Free range chicken, slow-roasted porchetta style, stuffed with house-made sausage and spinach in a rich demi sauce

* served with romanesco broccoli *

AGNELLO AL PISTACCHIO ... 34

Pistacchio crusted Rack of Lamb, herb-roasted Yukon potato and onions on a creamy mascarpone-pistacchio sauce

SIDES

🍷 PUNTERELLE ROMANE ... 7

Romanesco broccoli, olive oil, garlic, spicy peperoncino flakes

🍷 PATATE AL FORNO ... 8

Oven roasted Yukon potatoes with herbs and red onions julienne

🍷 GRILLED ASPARAGUS ... 7

Organic asparagus garlic and Modena balsamic marinated and grilled

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