



tramici

CHEF DE CUISINE ADAM JONES

ANTIPASTI To Start or Share

Calamari Frite Roasted Red Peppers, Zucchini, Parmesan, Gremolata, Roasted Garlic Aioli	\$10
Creamy Tomato Bisque with Basil Pesto	\$5/8
Mediterranean Style P.E.I. Mussels Roasted Fennel, Olives, Capers, Roasted Tomato, and Spicy Tomato Butter with Cilantro	\$9/14
Antipasto Capicola, Salami, Prosciutto, Marinated Olives, Cipollini Onions, Pepperoncini, Cornichons, House Made Mozzarella, Oven Dried Tomato, Marinated Feta Cheese, Gruyere, and Crispy Pita	\$15
Spicy Sausage Stuffed Mushrooms with Three Cheeses and Basil Pesto	\$8
Almond Crusted Brie Warm Fruit Chutney, Arugula, and Crackers	\$14
Fried Artichoke Hearts with Basil Aioli, and Crumbled Goat Cheese	\$8
Parmesan Risotto Cakes Over Arugula, and Sun-Dried Tomato Aioli	\$8
Baked Cheese Dip with Pepperoni, Roasted Red Peppers, Herbs and Toasted Pita	\$11
Sweet Potato Fries with Parmesan, Basil, Chives, and Gorgonzola Dressing	\$7
Green Eggs and Ham Pesto Deviled Eggs Topped with Shaved Prosciutto	\$1.50ea

INSALATA

Spinach Salad Granny Smith Apples, Dried Figs, Roasted Pecans, Red Onion, Feta Cheese and Whole Grain Mustard Vinaigrette	\$8
Tramici House Artisan Lettuce, Cucumber, Grape Tomato, Carrot, Red Onion, and Parmesan Vinaigrette	\$7
Golden Beet Salad Arugula, Kale, Blackberries, Red Onion, Goat Cheese Toasted Almonds, and Apple Cider Vinaigrette	\$9
Heart of Romaine Caesar Salad Sundried Tomatoes, Shaved Parmesan, and Toasted Pumpkin Seeds	\$7
Caprese Salad House Mozzarella, Vine Ripe Tomatoes, Basil, Extra Virgin Olive Oil, Balsamic Reduction	\$9
Chopped Wedge Grape Tomato, Egg, Bacon, Scallion, Carrot, Gorgonzola Dressing	\$9

PASTA Whole Wheat Pasta Available

Spaghetti and Meatballs House Made Marinara, Basil, and Parmesan	\$15
Baked Pappardelle Bolognese Italian Sausage, Crushed Meatballs, Roasted Tomatoes, and Mozzarella	\$17
Lasagna Rollatini Sweet Italian Sausage, Meat Sauce, Mozzarella, Ricotta and Parmesan	\$16
Chicken Picatta Spinach, Artichoke Hearts, Roasted Tomatoes, Angel Hair, Lemon, Capers, and Butter	\$18
Braised Short Rib Goat Cheese Ravioli Mushroom Marsala Cream, Roasted Tomato, and Spinach	\$19

FAVORITI Chef's Favorites

Surf-N-Turf Gnocchi	Seared Beef Tips, Sautéed Shrimp, Roasted Onion, Spinach, Cajun Tomato Cream	\$24
Baked Chicken Ziti	Roasted Tomato, Sweet Sausage, Butternut Squash, and Garlic Cream	\$18
Sweet Potato and Mascarpone Ravioli	Toasted Pecans, Brown Butter, Sage, Kale and Pancetta	\$16
Gorgonzola Meatloaf	Over Spicy White Beans, Arugula and Creamy Marinara	\$17
*Pan Seared Salmon	Green Beans, Roasted Butternut Squash, Tomato, and Mustard Cream	\$26
Cioppino	Sautéed Shrimp, Mussels, Blue Crab, White Beans, Onion, Carrots, Tomato Broth, and Garlic Bread	\$23
Braised Beef Short Rib	Roasted Baby Turnips, Baby Carrots, Sweet Potato, Crispy Kale, and Natural Jus	\$25
Butternut Squash Risotto	Parmesan, Toasted Almonds, Rosemary Braised Chicken Thighs, Olive Oil	\$19

PIZZAS Thin and Crispy

Margherita	Roasted Garlic Cream, Oven Roasted Tomatoes, Basil Pesto, House Mozzarella	\$13
Fungi	White Base, Mozzarella, Provolone, Parmesan, Roasted Mushrooms, Red Onion, and Truffle Oil	\$15
Gorgonzola	Mozzarella, Spinach, Caramelized Red Onion, and Pancetta	\$14
Salsiccia	Tomato Sauce, Mozzarella, Spicy and Sweet Italian Sausage	\$12
White	Garlic Cream Base, Artichoke Hearts, Pine Nuts, Grilled Chicken, Ricotta Cheese, Charred Lemon	\$13
La Carne	Red Sauce, Mozzarella, Salami, Capicola, Pepperoni, Spicy and Sweet Sausage	\$16
Build Your Own Pizza	Red Sauce and Mozzarella	\$12
Toppings:		
Mushrooms, Sundried Tomatoes, Onions, Spinach, Jalapeno, Roasted Peppers, Pepperoncini, Olives		\$1ea
Pepperoni, Spicy Sausage, Ground Beef, Salami, Capicola, Sweet Sausage, Prosciutto, Chicken, Shrimp, Bacon		\$2ea

MOVIE NIGHT AT THE BAR!

Enjoy a slice of pizza, soup or salad, any beer, house wine, well liquor and a movie pass at Island Cinemas (across the parking lot) and a theatre popcorn for \$19

(AVAILABLE ONLY AT THE BAR ON A FIRST COME, FIRST SERVED BASIS)



NEIGHBORHOOD ITALIAN
tramicci

Sunday, 5-9pm. Mon.-Thurs., 11am-9pm.
Friday, 11am-10pm. Saturday, 5-10pm
Catering, Anytime.

tramiccirestaurant.com

Glynn County says the consumption of raw or undercooked foods may be hazardous to your health