

tramicci

neighborhood
Italian

ANTIPASTI

To Start or Share

Crispy Fried Calamari, Pepperoncini, and Peppers with Marinara or Lemon Aioli		\$8
P.E.I. Mussels Sautéed with Garlic, White Wine, Butter, and Herbs	Small Bowl	\$7
	Large Bowl	\$10
Antipasto - Prosciutto di Parma, Salami, Artichoke Hearts, Cheese, Olives and Peppers		\$12
Fried Risotto Cakes Stuffed with Mozzarella, Corn, Pancetta, and Spinach with Basil Cream		\$7
Crispy Fried Artichoke Hearts with Feta Cheese Crumbles and Parsley Pesto		\$8
Housemade Parmigiano Gnocchi with Butternut Squash, Swiss Chard, Pancetta, Golden Raisins, and Cassis Jus		\$7
Herb Flatbread with Pomodoro Chutney, Wild Mushroom Cream Sauce, and Roasted Garlic		\$10

INSALATE e ZUPPA

Salads and Soup

Grilled Asparagus and Tomato Salad with Goat Cheese, Figs, and a Shallot Vinaigrette		\$9
Mixed Greens with Cucumber, Red Pepper, Red Onion, and Herbed Garlic Vinaigrette		\$5
Caesar Salad with Parmigiano Reggiano and Croutons		\$5
Add Pan Roasted Chicken or Sautéed Shrimp		\$12
Rustic Housemade Mozzarella and Tomatoes with Basil and Extra Virgin Olive Oil		\$8
Iceberg Wedge Salad with Gorgonzola, Pancetta, Hard Boiled Egg and Red Onion		\$8
Seafood Minestrone - Vegetables with Mixed Seafood, Navy Beans, and Orzo		\$10

FAVORITI

Chef's Favorites

Lamb Osso Buco over Wild Mushroom Risotto with Swiss Chard, Tomato, Gremolata, And Natural Jus		\$24
Sautéed Salmon over Artichoke Hearts, White Beans, and Arugula with Lemon Vinaigrette		\$19
Whole Fried Trout with Red Cabbage, Gorgonzola, and Pancetta Slaw and Spicy Fritters	Made	\$22
with Corn, Shrimp, and Italian Sausage		
Roasted Chicken Risotto with Barley, Caramelized Vidalias, Wild Mushrooms, Tomato, and Rosemary Jus		\$17
Seared Filet Mignon with Spinach Florentine and Mushroom with Red Onions and Basil		\$24
Veal Marsala - Sautéed Scallopine with Mushroom and Sundried Tomatoes over Angel Hair Pasta		\$21
Chicken Picatta - Sautéed Chicken Breast over Angel Hair with Spinach, Prosciutto, and Artichokes		\$18

PASTA

Ham and Cheese Ravioli- Pulled Pork Shoulder and Soppressetta Ham Mixed with Parmigiano, Fontina, Spinach, and Roast Garlic over Lemon Sage Butter		\$17
Fettuccine Alfredo with Marinated and Roasted Chicken or Sautéed Wild Georgia Shrimp		\$17
Spaghetti and Meatballs Stewed in Housemade Tomato Sauce with Basil and Parmigiano		\$15
Smoked Chicken and Ricotta Ravioli with Zucchini and Mushroom Cream Sauce		\$14
Georgia Wild Shrimp and Blue Crab Tossed with Cherry Tomatoes, Fettuccine, and Tomato Fondue Finished with Basil Oil		\$18

FROM THE **Wood Stone** OVEN

Pistachio Crusted Flounder over Sweet and Sour Baker Farms Mustard Greens, Potato Mousilone, And Sherry Cream Sauce		\$23
Stromboli Classico - Pizza Dough Rolled with Five Meats, Vidalias, Red Peppers, Olives, Aged Provolone, Housemade Mozzarella, Parmigiano Reggiano, and Red Sauce		\$17
Lasagna Layered with Fresh Pasta Sheets, Meat Sauce, Mozzarella, Parmigiano, Pecorino And Tomato Sauce with Basil and Oregano		\$16

Baked Rigatoni with Spicy Sausage, Red Peppers, Vidalias, Red Sauce, and Goat Cheese	\$15
Chicken Parmesan over Mushrooms, Spinach, and Red Onions with a Balsamic Reduction and Melted Mozzarella	\$16

ROMAN STYLE PIZZAS

Margherita - Sliced Tomato, Housemade Mozzarella, Basil, and Extra Virgin Olive Oil	\$10
Gorgonzola- Wilted Spinach, Gorgonzola Cheese, Prosciutto, and Mozzarella	\$11
Beef Tenderloin - Steak Tips with Tri-Colored Peppers, Onions, Mushroom Ragu, Housemade Mozzarella, and Red Sauce	\$14
Salsiccia- Tomato Sauce, Spicy Sausage, Provolone, and Rosemary Oil	\$11

Wood Stone has made over 5,000 ovens since 1990 in Washington State. Tramici's 4500 pound "Fire Deck" oven boasts a hearth heated to a temperature of 550 degrees on the floor and 800 degrees at the ceiling. Both radiant heat and gas flames enable us to evenly cook pizzas, roasts, fish, and pastas on a huge stone with ease.

Executive Chef Brandon Stevens

COLD BEERS

By the Bottle

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light	\$3
Sam Adams Lager, Sam Adams Octoberfest, Stella Artois, Heineken, Amstel Light	\$4

By the Pint

Peroni, Brooklyn Pennant Ale, Sweet Water, Blue Moon	\$4
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By the Pitcher

Peroni, Brooklyn Pennant Ale, Sweet Water, Blue Moon	\$15
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HAPPY HOUR EVERY NIGHT FROM 5-7

Open Daily from 5 pm Catering Available Anytime

We have whole wheat pasta available. Please ask your server.

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