

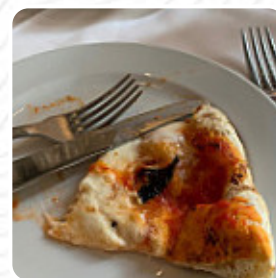


Tramonto Restaurant Menu

<https://menuweb.menu>

27 Saw Mill River Rd Hawthorne, NY 10532, United States

+19143478220 - <http://www.tramontos.com>



The menu of Tramonto Restaurant from Hawthorne comprises about **276** different menus and drinks. On average you pay about \$31.1 for a dish / drink. The reviews for the restaurant are mixed, with some customers expressing disappointment in the service and availability of menu items, while others enjoyed the food and atmosphere. While some had issues with long wait times and lack of menu options, others found the food to be excellent and the service gracious. The restaurant is praised for its delicious food and reasonable prices, but some caution potential diners about potential shortcomings in service and menu variety. Despite these mixed reviews, many customers appreciate the overall quality of the food and service at the restaurant.

Tramonto Restaurant Menu



Alcoholic Drinks

PROSECCO

10 Most Popular

SALCICCIA

\$16.0

Pizza

PROSCIUTTO DI PARMA

Main Courses

SIRLOIN

Gnocchi

GNOCCHI

Snacks

BRUSCHETTA

\$8.0

Fish Dishes

FISH SANDWICH

\$16.0

Meat Dishes

MEATBALLS

Rice

RISOTTO

Side Orders

ROASTED POTATO

\$7.0

Sauces

BBQ

Vegetarian Dishes

BROCCOLI RABE

\$7.0

Appetizer

GRILLED POLENTA

\$6.0

Chicken Dishes

CHICKEN PARMIGIANA

Paninis

TRAMONTO BURGER

\$15.0

Tapas

FRIED CALAMARI

Maccheroni

FRESH FUSILLI

\$21.0

Für Die Kleinen

NUTELLA PIZZA

Al Forno*

BAKED POTATOES

Appetizers

P.E.I. MUSSELS

\$16.0

Subs

VEGGIE

\$16.0

Wine

MARSALA

Tramonto Restaurant Menu



Happy Hour

BAR MENU

Pizza - Ø 24Cm

THREE COLORS \$14.0

Schnitzel - Klein

SPECK

Beverages

COFFEE, TEA \$3.0

Vegetable Dishes

PROSCIUTTO \$16.0

Entree

CHICKEN PAILLARD \$17.0

Baked

EGGPLANT PARMIGIANA \$16.0

Mixed Menu

MERINGUE \$8.0

White

RIESLING, SAINT M, GERMANY

Additions

VEGETABLE RISOTTO \$15.0

Dessert Wine

MOSCATO D 'ASTI MONCALVINA COPPO,
PIEMONTE 2005

Bar Menu

MUSSELS AND CALAMARI FRA
DIAVOLO \$12.0

Single Malt

GLENFIDDICH 12 YR. \$9.5

Brandy & Cognac

REMY MARTIN X.O. \$31.0

Charcuterie

SWEET SOPRESSATA

Seasonal

GOAT CHEESE

From The Barrel White

CHARDONNAY, BOGLE, CLARKSBURG

Cocktail

MARGARITA

Veal Dishes

SCALOPPINE

Antipasti Della Casa

FONTINELLA

Blended

JOHNNY WALKER, BLUE LABEL \$43.0

Hot Tea Service

ASSORTED HERBAL TEAS \$3.0

Tramonto Restaurant Menu



Hearty Fare

CIOPPINO

Amaros & Vermouths

AMARO FELSINA RAMAZZOTTI \$8.0

Favorites From Nana's Cucina

WHOLE WHEAT PENNE \$17.0

Dessert Wine By The Glass

MOSCATO D'ASTI, BERA, PIEMONTE

Soups & Starter Salads

BABY GREENS \$9.0

Salads And Spreads

ARTICHOKE \$16.0

Blended Whiskies

JOHNNY WALKER, GOLD LABEL \$18.0

SALADES-REPAS

JARDINIERE

Lunch Beverages

BEVERAGES

International White Wine By The Bottle

SAUVIGNON BLANC, SERESIN, MARLBOROUGH, NEW ZEALAND, 2014 \$49.0

Ingredient Choices

ROASTED PEPPERS

Prix Fixe Lunch

PRIX FIXE LUNCH \$22.0

Cordial & Herb Liqueurs

SAMBUCA ROMANA BLACK \$8.0

Pasta - Plain

POTATO GNOCCHI \$19.0

Lettuce Choices

ROMAINE \$10.0

Pastas And Homemade Pasta

FRESH TAGLIATELLE \$21.0

Specialty Pasta - Pasta

LINGUINI FINI \$21.0

Fun Time Fries

PESTO FRIES \$8.0

Creminelli Charcuterie

HOT SOPRESSATA

Tramonto Restaurant Menu



Salads

SPINACH	\$6.0
BEET SALAD	

Antipasti

LOCAL MOZZARELLA TRIO	\$14.0
BURRATA	

Sandwiches

MORTADELLA	
B.L.T.	\$13.0

Drinks

DRINKS	
BEER	

Starters & Salads

FRENCH FRIES	
ANTIPASTO	

From The Grill

SKIRT STEAK	\$24.0
RIBS	

Spirits

FRANGELICO	\$8.0
MARTINI	

Verdure

ROMAN STYLE ARTICHOKE HEARTS	
PROVOLONE GOAT CHEESE	

Digestivi - Digestifs

SAMBUCA MOLINARI	\$8.0
LIMONCELLO	\$8.0

Hot Drinks

COFFEE	
TEA	

Coffee

CAPPUCCINO	\$4.0
ESPRESSO	\$3.5

Brick Oven Pizza

ARUGOLETTA	\$15.0
FLOR DEL BOSQUE	\$16.0

Cognac

MARTELL, X.O.	\$28.0
MARTELL, CORDON BLUE	\$23.0

Cheese

PECORINO ROMANO	
GORGONZOLA DOLCE	

Sparkling Wine By The Flute

PROSECCO, DI VALDOBIADENE, FUMELLO, VENETO	
ASTI, ZONIN, PIEMONTE	

Fish

POTATO CRUSTED SALMON	\$19.0
BRANZINO	

Tramonto Restaurant Menu



SEA BASS

Main

CASTELVETRANO OLIVES	
PAN ROASTED CHICKEN BREAST	\$24.0
GRILLED FLATBREAD	\$11.0

Grappa

JACOPO POLI, GRAPPA MOSCATO	\$16.0
JACOPO POLI, GRAPPA DI PERA	\$17.0
NARDINI GRAPPA AQUAVITE	\$10.0

Cordials

GRAND MARNIER	\$10.0
ANISETTE, MARIE BRIZARD	\$8.0
AMARETTO DI SARONNA	\$8.0

Carne E Formaggi

INDIVIDUAL PLATE/ CHEF'S SELECTION	\$15.0
DESSERT CHEESE BOARD	\$14.0
INDIVIDUAL PLATE/CHEF'S SELECTION	\$15.0

White Wine By The Glass

PINOT GRIGIO, OGGI, VENETO
SAUVIGNON BLANC, TORRE DI LUNA, VENETO
MONTEPULCIANO ROSATO, MASCIARELLI, ABRUZZI

Port Wine

DOWS, 20 YR. OLD TAWNY
COCKBURNS, 10 YR. OLD TAWNY

FONSECA, BIN #27, RUBY

Scotch

OBAN 18 YR.	\$19.0
GLENLIVET 12 YR.	\$9.5
MCCALLAN 12 YR.	\$9.5

International Red Wine By The Bottle

RIOJA RESERVA, RAMON BILBAO, RIOJA, SPAIN, 2009	\$51.0
MALBEC, NICOLAS CATENA, MENDOZA, ARGENTINA, 2012	\$54.0
CABERNET SAUVIGNON, OBRA PRIMA, MENDOZA, ARGENTINA, 2010	\$49.0

Restaurant Category



ITALIAN
GLUTEN FREE
VEGETARIAN

Starters

VEAL MILANESE	\$19.0
PORK MILANESE	\$17.0
BEEF SHORT RIBS	\$29.0
MUSHROOM RISOTTO	

Domestic White Wine By The Bottle

SAUVIGNON BLANC, FLORA SPRINGS, OAKVILLE NAPA 2013	\$42.0
CHARDONNAY, COPPOLA, DIRECTOR'S CUT RUSSIAN RIVER, 2013	\$44.0

Tramonto Restaurant Menu



CHARDONNAY, SILVERADO,
CARNEROS, 2012/13 \$54.0

PINOT GRIS, PONZI VINEYARDS,
WILLAMETTE VALLEY, 2013 \$42.0

Sparkling Wine By The Bottle

PROSECCO, FUMELLO, VENETO,
NV \$34.0

ASTI, ZONIN, PIEMONTE, NV \$30.0

DOMAINE CHANDON 'BRUT ',
NAPA VALLEY, NV \$49.0

VEUVE CLICQUOT 'BRUT ',
YELLOW LABEL, CHAMPAGNE, NV \$79.0

DOM PERIGNON, MOET
CHANDON, CHAMPAGNE, 2004 \$215.0

Italian White Wine By The Bottle

VERMENTINO, CANAYLI,
GALLURA, 2013 \$42.0

PINOT GRIGIO, BORGO
MAGREDO, GRAVE DEL FRIULI,
2013 \$36.0

PINOT GRIGIO, SANTA
MARGHERITA, TRENTINO-ALTO
ADIGE, 2015 \$55.0

GAVI, CARLO VOLPI 'VOBIS MEA ',
PIEMONTE, 2014 \$41.0

SAUVIGNON BLANC, TORRE
ROSAZZA, FRIULI, 2013 \$46.0

Entrées

BAKED CLAMS \$13.0

BEETS AND BURRATA \$16.0

PROSCIUTTO AND MOZZARELLA \$16.0

FRIED RAVIOLI \$12.0

FRIED PICKLES

EGGPLANT ROLLATINI

Chicken

GRILLED CHICKEN \$14.0

CHICKEN MILANESE \$14.0

CHICKEN WINGS \$12.0

FRIED CHICKEN

CHICKEN FRANCESE \$17.0

CHICKEN SCARPARELLO \$23.0

Side Dishes

GRANA PADANO

PICKLED MUSHROOMS

GRILLED ASPARAGUS \$14.0

HOMEMADE FRENCH FRIES \$6.0

GARLIC MASHED POTATO \$6.0

PICKLES

MASHED POTATOES

Seafood



FRIED CALAMARI \$13.0

NAPOLETANA \$14.0

SWORDFISH \$28.0

SHRIMP SCAMPI \$25.0

CALAMARI

GRILLED OCTOPUS

OCTOPUS AND ORZO

CRISPY CALAMARI \$13.0

Red Wine By The Glass

MERLOT, MEZZACARONA, DOLOMITI

CHIANTI, IL PRINCIPE, TOSCANA

Tramonto Restaurant Menu



CABERNET SAUVIGNON, SAWBUCK,
MENDOCINO COUNTY

ROSSO DI MONTALCINO, CASSANOVA DI
NERI, TOSCANA

PINOT NOIR, MOUNTAIN VIEW,
MONTEREY

MONTEPULCIANO D'ABRUZZO, PODERE,
ABRUZZI

MALBEC, LOS ANDES, ARGENTINA

SUPER TUSCAN, GHIRIGORO, TOSCANA

Dessert



TIRAMISU \$8.0

RICOTTA CHEESE CAKE \$8.0

CHOCOLATE BROWNIE \$8.0

CHOCOLATE HAZELNUT SCHIUMA \$8.0

BREAD PUDDING \$7.0

SORBET \$6.0

TARTUFO \$6.0

BISCOTTI \$4.0

CANNOLI \$7.0

CHEESECAKE

Pasta



RIGATONI \$16.0

PAPPARDELLE \$18.0

CHEESE RAVIOLI \$18.0

VEAL SALTIMBOCCA \$20.0

SPAGHETTI 'CACIO E PEPE ' \$19.0

POTATO GNOCCH \$22.0

SWEET CORN RAVIOL \$22.0

RAVIOLI

SEAFOOD PASTA

SPAGHETTI CARBONARA

PENNE

PASTA BOLOGNESE

FETTUCCINE

CARBONARA

Domestic Red Wine By The Bottle

MERLOT, PASO CREEK, PASO
ROBLES, 2013 \$45.0

MERLOT, NEWTON 'UNFILTERED, '
NAPA VALLEY, 2012 \$89.0

MERLOT WHITEHALL LANE, NAPA
VALLEY, 2013 \$56.0

ZINFANDEL, PRESTON, DRY
CREEK VALLEY, 2012 \$47.0

ZINFANDEL, ROSENBLUM, PASO
ROBLES, 2013 \$43.0

ZINFANDEL, HARTFORD, RUSSIAN
RIVER, 2012 \$70.0

CABERNET SAUVIGNON,
STARMONT (MERRYVALE), NAPA
VALLEY, 2012 \$58.0

CABERNET SAUVIGNON,
FREEMARK ABBEY, NAPA VALLEY, 2012 \$69.0

CABERNET SAUVIGNON, MT.
VEEDER, NAPA VALLEY, 2013 \$79.0

CABERNET SAUVIGNON, GROTH,
OAKVILLE, 2012 \$98.0

PINOT NOIR, REX HILL,
WILLAMETTE VALLEY, 2012 \$61.0

PINOT NOIR, MARTIN RAY,
RUSSIAN RIVER VALLEY, 2013 \$52.0

PINOT NOIR, ELK COVE,
WILLAMETTE VALLEY, 2013 \$82.0

PINOT NOIR (ORGANIC), WILD
HOG (SARALEES VINEYARD),
SONOMA, 2009 \$68.0

PETITE SYRAH, CHRISTO,
MARIETTA CELLARS, SONOMA NV \$46.0

Tramonto Restaurant Menu



Italian Red Wine By The Bottle

MONTEPULCIANO D 'ABRUZZO, UMANI RONCHI 'JORIO, 'ABRUZZI, 2013	\$41.0
NERO D 'AVOLA, TASCA D 'ALMERITA 'LAMURI, ' SICILIA, 2013	\$45.0
SANGIOVESE RISERVA, UMBERTO CESARI, EMILIA-ROMAGNA, 2013	\$44.0
CHIANTI CLASSICO, VIGNAMAGGIO 'TERRE DI PRENZANO ', TOSCANA, 2013	\$40.0
CHIANTI CLASSICO RISERVA, NOZZOLE, TOSCANA, 2013	\$54.0
CHIANTI RUFINA RISERVA, FRESCOBALDI 'NIPOZZANO, ' TOSCANA, 2012	\$49.0
CHIANTI CLASSICO RISERVA, MONSANTO, TOSCANA, 2012	\$55.0
AMARONE, LE SALETTE, VENETO, 2012	\$86.0
AMARONE, MICHELE CASTELLANI 'COLLE CHRISTI, ' VENETO, 2010	\$89.0
LIANO, UMBERTO CESARI (SANGIOVESE, CABERNET) EMILIA-ROMAGNA, 2012	\$60.0
BAROLO, DAMILANO 'LE CINQUEVIGNE ', PIEMONTE, 2011	\$77.0
BAROLO, GIACOSA FRATELLI 'BUSSIA, ' PIEMONTE, 2010	\$89.0
BAROLO, PIO CESARE, PIEMONTE, 2009	\$112.0
BARBARESCO, PRODUTTORI DI BARBARESCO, PIEMONTE, 2012	\$70.0
LE SUGHERE (ROSSO TOSCANO), ROCCA DI FRASSINELLO, TOSCANA, 2012	\$55.0
ROSSO DI MONTALCINO, ARGIANO, TOSCANA, 2014	\$57.0

BRUNELLO DI MONTALCINO, CAMIGLIANO, TOSCANA, 2011	\$93.0
BRUNELLO DI MONTALCINO, ANTINORI, 'PIAN DELLE VIGNE, ' TOSCANA, 2010	\$110.0
BRUNELLO DI MONTALCINO, CASANOVA DI NERI, WHITE LABEL , TOSCANA, 2009	\$103.0
BRUNELLO DI MONTALCINO, VASCO SASSETTI, TOSCANA, 2009	\$86.0

These Types Of Dishes Are Being Served



COBB	\$15.0
PORK CHOP	\$27.0
SIRLOIN STEAK	\$32.0
PIZZA	\$9.0
ICE CREAM	\$6.0
CHICKEN	
APPETIZER	
PASTA	
FISH	
BREAD	
MEAT	
SALAD	
SOUP	
MUSSELS	
SPAGHETTI	
LAMB	
PANINI	
PORK CHOPS	
DESSERTS	
TOSTADAS	

Tramonto Restaurant Menu



Ingredients Used



PROVOLONE
AVOCADO
PEAS

\$14.0

PRAWNS
BEEF
MUSHROOMS
SALMON
PARMESAN
SCALLOPS
PARMIGIANA
MILK
ALMOND MILK
SHRIMP
BACON

HONEY
HAM
SAUSAGE
CHOCOLATE
CHEESE
SEAFOOD
PORK MEAT

Tramonto Restaurant

27 Saw Mill River Rd Hawthorne,
NY 10532, United States

Opening Hours:
Monday 11:30-20:25
Tuesday 11:30-20:25
Wednesday 11:30-20:25
Friday 11:30-21:25
Saturday 16:30-21:25
Sunday 16:30-20:10

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