



tramicci LUNCH

CHEF DE CUISINE CHRIS LAGRONE

ANTIPASTI To Start or Share

Tomato Bisque with Pesto	\$ 5/8
Creamy Chicken and Orzo	\$ 5/8
Minestrone Soup	\$ 5/8
Classic P.E.I. Mussels Garlic, Lemon, Butter, White Wine, Fresh Herbs, Toasted Crostini	\$9/14

BIGGER SALADS

Chicken or Shrimp Caesar Salad with Parmigiano Reggiano and House Croutons	\$12/15
Chicken or Shrimp Classic Wedge Salad Bacon, Gorgonzola, Egg, Tomato, Fried Onion, Carrot	\$12/15
Mediterranean Chicken Tossed with Cous Cous, Mixed Greens, Marinated Artichoke Hearts, Olives, Roasted Red Peppers, Feta Cheese, White Balsamic Vinaigrette	\$12
* Salmon Salad Arugula, Golden Beets, Apples, Candied Walnuts, Goat Cheese, Orange Vinaigrette	\$15
Cobb Salad Gorgonzola, Bacon, Shredded Egg, Avocado, Fried Onion Chicken Scaloppini, and Tomato	\$13

SANDWICHES

Our Club Turkey, Ham, Bacon, Provolone, Mozzarella, Basil Aioli, Lettuce and Tomato	\$12
Hot Italian Hoagie Ham, Capicola, Salami, Pepperoni, Marinated Tomato, Onion, Banana Peppers, Provolone, Oregano, Oil and Vinegar	\$ 11
Ham and Brie Ham, Brie, Granny Smith Apples, Basil Aioli, and Arugula on Toasted Ciabatta	\$12
The Burger Two 4oz Patties, Provolone Cheese, Arugula, Oven Dried Tomatoes, Basil Pesto Aioli, on Toasted Challah	\$13
Caprese Wrap House Made Mozzarella, Vine Ripe Tomatoes, Arugula, Basil, Extra Virgin Olive Oil, Grilled Chicken and Balsamic Reduction	\$12
Mediterranean Chicken Pita Tzatziki, Arugula, Tomatoes, Red Onion, Feta Cheese	\$12

FAVORITI Chef's Favorites

Short Rib and Goat Cheese Ravioli with Marsala Cream, Roasted Tomato and Spinach	\$12
Fettuccine Alfredo Chicken Scaloppini or Sautéed Wild Georgia Shrimp	\$11/13
Chicken Picatta Sautéed Chicken over Angel Hair, Roasted Tomatoes, Spinach, and Artichokes, Lemon Capers and Butter	\$11

Whole wheat pasta available. Just ask your server.

PIZZAS thin and crispy

Margherita Garlic Oil, Oven Roasted Tomatoes, Basil Pesto, House Mozzarella	\$13
Fungi White Base, Mozzarella, Provolone, Parmesan, Roasted Mushrooms, Onion, and Truffle Oil	\$15
Gorgonzola Mozzarella, Spinach, Caramelized Onion, and Pancetta	\$14
Salsiccia Tomato Sauce, Mozzarella, Spicy and Sweet Italian Sausage, and Aged Provolone	\$12
White Garlic Oil, Pancetta, Grilled Chicken, Mozzarella and Ricotta Cheese, Rosemary	\$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	\$1 ea
Pepperoni, Spicy Sausage, Ground Beef, Salami, Capicola, Sweet Sausage, Prosciutto, Chicken, Shrimp, Bacon	\$2 ea

THREE FOR \$10 Choose One from Each Category

SALADS

Beet Salad
Caesar
Mediterranean

SOUPS

Tomato Bisque
Creamy Chicken
Minestrone

PASTAS

Pommo
Angel Hair
Fettuccine Alfredo



NEIGHBORHOOD ITALIAN
tramicci

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

tramiccirestaurant.com

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