



tramicci LUNCH

ANTIPASTI To Start or Share

Tomato Bisque with Pesto	\$5/8
Creamy Chicken and Orzo	\$5/8
Minestrone Soup	\$ 5/8
Butternut Squash Soup with Toasted Almonds	\$5/8

BIGGER SALADS

Chicken or Shrimp Caesar Salad with Parmigiano Reggiano and Toasted Pumpkin Seeds	\$12/15
Chicken or Shrimp Chopped Wedge Salad Bacon, Gorgonzola, Egg, Tomato, Scallion, Carrot	\$12/15
Taco Salad Blackened Shrimp, Grape Tomato, Black Beans, Sour Cream, Fried Tortillas, Lime Vinaigrette	\$15
Mediterranean Chicken Tossed with Israeli Cous Cous, Mixed Greens, Marinated Artichoke Hearts, Olives, Roasted Red Peppers, Feta Cheese, White Balsamic Vinaigrette	\$12
Steak Salad Spinach Granny Smith Apples, Dried Figs, Roasted Pecans, Red Onion, Gorgonzola Cheese and Whole Grain Mustard Vinaigrette	\$14
* Salmon Salad Golden Beets, Arugula, Black Berries, Goat Cheese, Red Onion, Toasted Almonds, Apple Cider Vinaigrette	\$15
Cobb Salad Gorgonzola, Bacon, Shredded Egg, Chicken Scaloppini, and Tomato	\$12

SANDWICHES

Our Club Roasted Turkey, Ham, Bacon, Provolone, Mozzarella, Basil Aioli, Lettuce and Tomato	\$12
Meatloaf Sandwich Provolone Cheese, Sundried Tomato Aioli, Arugula, Bacon, on Toasted Hoagie	\$11
Hot Italian Hoagie Ham, Capicola, Salami, Pepperoni, Marinated Tomato, Onion, Banana Peppers, Provolone, Oregano, Oil and Vinegar	\$11
Turkey Wrap Shaved Turkey, Spinach, Bacon, Tomato, Red Onion and Gorgonzola Dressing	\$12
The Burger Two 4oz Patties, Smoked Gouda, Arugula, Oven Dried Tomatoes, Basil Pesto Aioli, on Toasted Ciabatta	\$13
Caprese Wrap House Made Mozzarella, Vine Ripe Tomatoes, Arugula, Basil, Extra Virgin Olive Oil, Grilled Chicken and Balsamic Reduction	\$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, Spinach and Artichokes, Lemon Capers and Butter	\$11

Whole wheat and Gluten free pasta available. Just ask your server.

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, and Aged Provolone	\$12
White White 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

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

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

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