



TREMEZZO

R I S T O R A N T E

TREMEZZO SALUMI BOARD

*Next Level Charcuterie, the one that others emulate, meats, cheese, vegetables
garni. 26.5 Half board . 18*

STARTERS

CALAMARI

hot cherry peppers, lemon pepper aioli
14.24

♥ HONEY RICOTTA DIP

*whipped ricotta, local honey, cracked
pepper - prosciutto, grapes, pistachios
& focaccia crisps* 16

SHRIMP GRAND MARNIER

orange liqueur, scallions 15

EGGPLANT FRITTA

*fried eggplant, cool herbed ricotta,
pomodoro, aged balsamic* 12.99

NEW CRAB CAKES

2 lump crab cakes, cajun remoulade 14

PEI MUSSELS

choice of :

*angry arrabiatta, garlic wine or brandy
cream - grilled focaccia* 16

✱ GARLIC PARM WINGS

8 each - lemon pepper aioli 14.75

NEW ITALIAN EGGROLLS

*prosciutto, capicola, salami, mozzarella,
pesto* 15.75

ANTIPASTO

♥ CAESAR

*romaine, focaccia croutons, classic
dressing, shaved parmesan* 13.5
Family Style for four \$25

NEW SWEET POTATO SALAD

*field greens & baby spinach, roasted sweet
potatoes, raisins, red onion, goat cheese,
candied pecans, house poppy seed* 14

BETTINA

*arugula, roasted goat cheese, beets,
cherry tomatoes, shaved parm, house
lemon vinaigrette* 13.5

✱ DOWN EAST BLUEBERRY

*mixed greens, Maine blueberries,
cucumber, candied pecans, scallions,
gorgonzola, house poppy seed* 13

NEW CANDIED APPLE

*field greens & arugula, sliced apples,
warm candied bacon, red onion, feta -
maple dijon dressing* 15

GREEK

*romaine, artichokes, olives, red onions,
tomatoes, cucumber, feta, Greek dressing*
13

chicken/salmon/shrimp/scallops/ bourbon steak tips

Brick Oven Pizza

♥ PICANTE

*sweet Italian sausage, pepperoni, hand
crushed tomato sauce, caramelized onion*
15.99

SOPHIA LOREN

*fried eggplant, roasted red peppers,
herbed ricotta* 15

RANCHO

*pulled chicken, bacon, creamy ranch,
mozzarella, scallions* 15.5

NEW THE BRONX TALE

*Vodka Sauce, Italian sausage, red pepper
flakes, mozzarella, basil, pecorino* 15.99

BBQ POLLO

*pulled bbq chicken, burrata, caramelized
onion, mozzarella, scallions* 15.5

HOT HONEY RONI

classic roni with hot honey finish 14.5

✱ FIGLIA

*mission hill figs, prosciutto, arugula,
gorgonzola, aged balsamic drizzle* 15.99

MARGHERITA

*pomodoro, fresh mozzarella, torn basil,
parmesan* \$13.99

🌶️ RED HOT CHERRY PEPPER

*buffalo chicken cutlet, bacon, cherry
peppers, mozzarella* 15.5

NEW AUTUMN HARVEST

*Italian sausage, roasted sweet potato,
caramelized onions, fresh mozzarella,
arugula & aged balsamic drizzle* 15

**Add \$4 for Large* Add +\$2 for Gluten Free (10")*



TREMEZZO

R I S T O R A N T E

PASTA



CRISPY CBZ

crispy chicken cutlet, broccoli, cream or garlic white wine sauce 26



CHICKEN SALTIMBOCCA

crispy chicken cutlet baked with prosciutto, fresh mozzarella & sage - linguini, wild mushrooms, spinach & Madeira wine 26.5



CAJUN CHICKEN & SAUSAGE ALFREDO

blackened grilled chicken, andouille sausage, blistered tomatoes, spinach, creamy alfredo 27

SHORT RIB RICOTTA BOLOGNESE

braised short rib, classic bolognese sauce, fresh fusilli, herbed Ricotta finish 28.5



CHICKEN POT PIE GNOCCHI

shredded chicken, carrots, onion, peas, potato gnocchi, creamy chicken pot pie sauce, crumbled biscuit topping 26



BUTTERNUT SQUASH RAVIOLI

locally crafted butternut squash ravs, Italian sausage, roasted sweet potato, ricotta cream sauce, candied pecans 27



LINGUINE ALLA SCOGLIO

PEI mussels, shrimp, calamari, blistered tomato, garlic, EVOO, white wine, red pepper flakes 28



VEAL OR CHICKEN PARM

house made pomodoro, mozzarella, parmesan, linguine 27.5 / 26

JUDI'S EGGPLANT LASAGNA

classic lasagna, ricotta, eggplant, pomodoro, caesar salad 26

add meatball \$2 - add bolognese \$3

Gluten Free Pasta available*

MAINS



SCALLOP & BACON RISOTTO

pan seared scallops, sweet corn, creamy arborio rice, bacon, scallions, herbed marscapone crema 28.75

MARSALA SHORT RIB RISOTTO

braised short rib, marsala wine, mushrooms, carrots, arborio rice 29



PORK OSSO BUCCO

tender bone in pork shank with rich gravy over red bliss mash - grilled asparagus, fried onion, gremolata 30

GRILLED SALMON

Faroe Island salmon, orange marmalade, red bliss mash & grilled asparagus 27

NEW ENGLAND BAKED HADDOCK

buttery ritz crumbs, sweet potato mash, garlicky green beans 27



FRENCH ONION CHICKEN

chicken breast baked with caramelized French onions & gruyere cheese - red bliss mash & garlicky green beans 27

BOURBON STREET MIXED GRILL

bourbon marinated steak tips, chicken breast, andouille sausage, sweet potato mash & grilled asparagus 36



BISTECCA AL PEPE

grilled 12oz ribeye with brandy peppercorn sauce - red bliss mash & grilled asparagus 39



CANDIED BACON BURGER

1/2 lb chef blend, thick cut candied bacon, pickled red onion, gruyere cheese, arugula, garlic aioli - fries 18.25

Executive Chef(s) :
Ana Julia Olegario & Amanda Messias

Executive General Manager :
Crystal Cunningham

Assistant General Manager:
Kacie Connors



we proudly serve coke products

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness
Please advise your server of any food allergies