



TREMEZZO

R I S T O R A N T E

ANTIPASTO

♥ CAESAR

romaine, focaccia croutons, classic dressing, shaved parmesan

BURRATA CAPRESE

creamy burrata, vine ripe tomatoes, basil, EVOO S&P, aged balsamic add prosciutto +\$3

NEW LOBSTER BURRATA

Maine lobster, creamy burrata, vine ripe tomatoes, arugula, basil, EVOO, S&P, aged balsamic

BETTINA

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

DOWN EAST BLUEBERRY

mixed greens, Maine blueberries, cucumbers, candied pecans, scallions, gorgonzola, house poppy seed

GREEK

romaine, red onion, roasted red peppers, kalamata olives, cucumbers, tomatoes, artichoke hearts, feta, traditional greek

NEW CHOPPED ITALIAN

shredded iceberg, red onion, sliced salami, mozzarella, tomato, cherry peppers, toasted chickpeas, oil & vinegar - cracked pepper

APPETIZERS

TREMEZZO SALUMI

our take ... meats, cheese, garni

NEW HONEY RICOTTA DIP

*whipped ricotta, local honey, cracked pepper - prosciutto, grapes, pistachios & focaccia crisps
***substitute hot honey for a kick*

✱ GARLIC PARM WINGS

8 each, served with lemon pepper aioli

EGGPLANT FRITTA

fried eggplant, cool herbed ricotta, pomodoro, aged balsamic

♥ ITALIAN EGGROLLS

prosciutto, capicola, mortadella, mozzarella, pesto

PEI MUSSELS

*choice of :
angry arrabiatta, garlic wine or brandy cream - grilled focaccia*

✱ SHRIMP GRAND MARNIER

gulf shrimp, orange liqueur, scallions

CALAMARI

hot cherry peppers, lemon pepper aioli

NEW LOBSTER RANGOONS

house made with sweet chili dipping sauce

PROTEINS

Bourbon Marinated Steak Tips

Grilled Salmon

Grilled Sirloin

Chilled Maine Lobster

Pan Seared Scallops

Sauteed Shrimp

Crispy Veal Cutlet

Crispy Chicken Cutlet

Grilled Chicken

MAINS

VEAL OR CHICKEN PARM	26 / 24
<i>housemade pomodoro, mozzarella, parmesan, linguine</i>	
♥ SCALLOP & BACON RISOTTO	26.5
<i>pan seared scallop, sweet corn, creamy arborio rice, bacon, crema, scallions</i>	
✱ MARSALA SHORT RIB RISOTTO	27
<i>braised beef short rib, sweet marsala sauce, wild mushrooms, marinated carrots, parmesan</i>	
NEW GRILLED SIRLOIN	30
<i>12 oz grilled sirloin, Italian chimichurri, red bliss mash & garlic green beans</i>	
BOURBON STREET MIXED GRILL	33.5
<i>bourbon marinated steak tips, chicken breast, andouille sausage, rice pilaf & grilled asparagus</i>	
NEW HALF ROAST CHICKEN	26
<i>bone in half chicken, red bliss mash, garlic green beans</i>	
BAKED HADDOCK	25
<i>ritz crumbs, red bliss mash, garlincy green beans</i>	
NEW HALIBUT	28
<i>pan seared halibut, fresh mango salsa, rice pilaf & grilled asparagus</i>	
GRILLED SALMON	25
<i>orange marmalade, grilled asparagus, rice pilaf</i>	
NEW SWEET&SPICY BACON BURGER	17
<i>1/2 lb chef blend, crispy cherry peppers, balsamic caramelized onions, bacon, American cheese, LT & french fries</i>	

BRICK OVEN PIZZA

♥ PICANTE	15
<i>sweet Italian sausage, pepperoni, hand crushed tomato sauce, caramelized onions</i>	
RANCHO	14.5
<i>pulled chicken, bacon, creamy ranch, mozzarella, scallions</i>	
🌶️ HOT HONEY RONI	13.5
<i>classic roni with hot honey finish</i>	
NEW WE BE JAMMIN'	15
<i>bacon, caramelized onion, fig jam, goat cheese</i>	
JOHNNY CASH	16
<i>pulled short rib, bacon, burrata, caramelized onion, mozzarella, arugula, balsamic & bbq drizzle</i>	
✱ CRISTALLO	15
<i>pulled chicken, mozzarella, sliced tomato, garlic, spinach, basil pesto</i>	
🌶️ RED HOT CHERRY PEPPER	14.5
<i>buffalo chicken cutlet, bacon, cherry peppers, mozzarella</i>	
✱ POLLO	14.5
<i>pulled bbq chicken, burrata, sweet caramelized onion, mozzarella, scallions</i>	
MARGHERITA	13.5
<i>pomodoro, fresh mozzarella, torn basil, parm</i>	
✱ FIGLIA	14.5
<i>mission hill figs, prosciutto, arugula, gorgonzola, aged balsamic drizzle</i>	

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

PASTA

♥ CRISPY CBZ	24
<i>crispy chicken cutlet, broccoli, cream or garlic white wine sauce</i>	
NEW BAR HARBOR RAVIOLI	29.5
<i>locally crafted lobster ravioli, sweet corn, sun dried tomatoes, basil, pink lobster sauce</i>	
SHORT RIB FUSILLI BOLOGNESE	26
<i>braised short rib, classic bolognese sauce, fresh fusilli</i>	
NEW 🌶️ CAJUN CHICKEN & SAUSAGE ALFREDO	25
<i>blackened grilled chicken, andouille sausage, blistered tomatoes, spinach, creamy alfredo</i>	
JUDIES EGGPLANT LASAGNA	24
<i>classic lasagna, ricotta, eggplant, pomodoro, caesar salad</i> <i>add meatball +\$2 - add bolognese +\$3</i>	
NEW FUSILLI JOSEPHINA	24
<i>Italian sausage, broccolini, blistered tomatoes, red pepper flakes, locally crafted fusilli, romano</i>	
PESTO GNOCCHI	24.5
<i>crispy chicken cutlet, blistered tomatoes, potato gnocchi, basil pesto, buratta, pistachios</i>	

* * Gluten Free Pasta available * *

Executive Chef(s) :
Ana Julia Olegario & Amanda Messias
Executive General Manager : Crystal Cunningham
Assistant General Manager: Kacie Connors