

tramicci

neighborhood
Italian

LUNCH OR DINNER PLATTERS

Minimum 12 guests, please.

STARTERS

HOUSEMADE MOZZARELLA AND RIPE TOMATO

with basil and extra virgin olive oil

ANTIPASTO

of cheeses, vegetables, olives and meats

TOASTED FLATBREAD

with tomato chutney, gorgonzola and roasted garlic

GRILLED ASPARAGUS

with sundried figs, goat cheese and roast shallot dressing

HEART OF ROMAINE

wedge salad with pancetta, gorgonzola and egg

ENTREES

THE MEATBALL SUB

with housemade mozzarella and parmigiano

OVEN BAKED LASAGNA

Ricotta, mozzarella, meat sauce and pasta sheets

CHICKEN PICATTA

over angel hair with lemon butter, capers and prosciutto

CHICKEN PARMESAN

over angel hair with red sauce and balsamic reduction

VEAL PARMESAN

over eggplant mashed potatoes with mozzarella and basil

VEAL OSSO BUCCO

with creamy parmigiano risotto and tomato relish

SPAGHETTI AND MEATBALLS

topped with parmigiano and basil

SHRIMP AND CRAB SCAMPI

tossed with orecchiette, pancetta and sweet peas

Optional House or Caesar Salad

DESSERT

TIRAMISU

Layers of espresso laced ladyfingers and marscapone

CANNOLI

Crispy shells stuffed with ricotta spiced with orange and pistachio

BUFFETS

LUNCH BUFFET

Minimum 20 guests, please.

TASTE OF TRAMICI

The Tramicci (Romaine hearts with cucumber, onion, red pepper and spicy Italian dressing.) Housemade focaccia bread. Choice of: Oven Baked Lasagna with marinara and alfredo sauces or Grilled Chicken Scallopine with linguine alfredo and grilled asparagus.

DINNER BUFFET

Includes choice of a salad, two side accompaniments and bread service. Minimum 25 guests, please.

TRAMICI FARE

*Chicken Picatta with Lemon Caper Cream
Chicken Saltimbocca with Sage
Artichoke Stuffed Chicken with Garlic Veloute
Baked Lasagna with Marinara and Basil
Four Cheese Ravioli with Pesto Cream*

CALL 912.634.2202 OR VISIT TRAMICIRESTAURANT.COM