

Mediterranean bread with olive oil and balsamic dip or Garlic Bread \$2

Appetisers / snacks Olives and garlic bread , Humus and Greek bread Socca De Nizza - traditional chickpea flat bread from Nice \$5 each

Salads Starter / Lunch size \$13 Dinner main course \$23

Nicoise – tuna, olives, eggs, anchovies, Greek – feta cheese, olives, onions, sweet tomatoes, cucumber Tramonti – ham, chicken, cheese sweetcorn, Sugar Mill Beach - Brie, bacon and cranberry

Caprese Salad – mozzarella cheese and tomato with basil and cream \$17

Caesar Salad plain \$12 - add topping, Chicken \$5 Shrimp \$10, Lobster \$20, extra

Tramonti Squizza - a square pizza on a special base, mozzarella, parmesan and tomato sauce \$12 Add toppings - ham, chorizo, tuna, sun dried tomatoes, olives, anchovies, brie, bacon \$2 each Add Chicken \$5, Smoked Oysters \$7, Smoked Salmon \$7, Shrimp \$10, Lobster \$20, extra

Spaghetti Bolognese or Carbonara \$23

| Spaghetti in Salted Butter sauce | \$13 |
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| Mediterranean Spaghetti with sweet tomatoes, olives, capers and herbs | \$15 |
| Macaroni Cheese | \$13 |
| Spinach and Goats Cheese Ravioli famous SM dish now at Tramonti | \$15 |
| add Chicken \$5, Smoked oysters \$7, Smoked Salmon \$7, Shrimp \$10, | Lobster \$20 to any of the above 4 |

Fish and chunky chips - light beer batter, famous for decades \$20

Hamburger in Greek Bread, fries or salad, lettuce, tomato, onion, dill \$16 Add cheese \$2 / bacon \$2

Chicken Parmagiana, succulent prime chicken breast smothered in tomato and mozzarella sauce \$29 **Escalope of Chicken Milanese** tender chicken breast in parmesan breadcrumbs with fresh lemon \$29 Both the above served with with side of green salad or pasta or chunky fries or mac n cheese

Steak and Frites a la Franc, ais - 8oz steak marinated in our secret sauce, chunky fries or salad \$29

Sides / snacks \$6 each

Green Salad with Tramonti dressing, Chunky fries, Macaroni cheese, Spaghetti with salted butter sauce

Desserts Home made Ice cream ,Tarte Tatin – French style apple pie, Rum Tiramisu \$7 each

15% gratuity is added to all bills – this is distributed to our staff

A Sugar Mill Restaurant



On the sea

House Wine \$25 bottle [75 cl] \$6 glass [12.5 cl] White, Red

Wines - all \$29 Bottle [75cl] \$7 glass [12.5 cl]

White Chardonnay, Sauvignon Blanc, Pinot Grigio. Muscadet

Rose D'Anjou

Red Chianti, Pinot Noir, Cabernet, Malbec

Sparkling - Prosecco

Special: Magali or Minuty Rose – Provence superior \$39 bottle

Beers \$5

Carib, Presidente, Corona, Coors Light, Blue Moon, Red Stripe, Guinness, [with a widget], Orchard Cider

Spirits \$5

Scotch, bourbon, gin, vodka, rum, tequila

Premium Rum \$9 – Diplomatico, Zacapa, Mount Gay Extra Old

Mixers \$3

Coke, Diet Coke, tonic, soda, 7 up, Ginger Beer, Cranberry

Frozen Cocktails \$8 - see cocktails of the day 2 of Pina Colada, Frozen Margarita, Painkiller, Strawberry Daiguiri

Sodas \$4

Coke, 7 up, Ting, Diet Coke, Ginger Beer, Cranberry juice

Open Weds - Sat for lunch 12-2.30 and dinner 6-9 pm Sunday Brunch 9.30am - 3.30 pm

A 15% gratuity is added to all bills – this is distributed to our staff

Tramonti is the Italian word for sunsets
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