Tramonto Sunset Menu

Thursday to Monday 5:00PM - 5:30PM

Choose one from each of the following courses:

**STARTER**

Caprese
local tomato variations, burrata cheese, white balsamic, basil oil

Caesar
upcountry baby romaine, white anchovy, torn focaccia

**ENTRÉE**

Risotto Crusted Pesce*
pan seared catch, roasted vegetables, basil pesto citrus butter

Fettucine Alfredo
parmesan cream, garlic, chicken or seasonal vegetables

Spaghettini & Meatballs
marinara, parmesan

Prime Top Sirloin*
cippolini, asparagus, gorgonzola mash, demi

**DESSERT**

Chocolate, Almond, Olive Oil Cake
amarena cherry gelato  11

Sorbetto
lemon, coconut, strawberry guava

$43 per guest
APPETIZERS

Crispy Polenta Fries
roasted maui onion tomato jam  14

Fried Calamari
melted cherry tomatoes | garlic aioli | marinara  16

Pan-Fried Gnocchi Genovese
pecorino romano | pine nuts  15

Chef's Board
chef's cured meat & cheese selections | pickled vegetables | grilled bread  25

Flashed Brussels Sprouts
aged balsamic | maui surfing goat cheese | pancetta  13

Bruschetta
melted local tomatoes | buffalo mozzarella | hawaiian sea salt | 20 year aged balsamic  14

SALADS

Caesar
upcountrybaby romaine | white anchovy | torn focaccia  14

Arugula Salad
fresh local arugula | radicchio | endive | aged balsamic
extra virgin olive oil | shaved reggiano parmesan  14

Maui Beet Salad
local beets | pine nuts | ricotta salata | watercress | oregano vinaigrette  15

Caprese
local tomato varieties | burrata cheese | white balsamic | basil oil  15

PIZZAS

Old School
riced locally-grown tomatoes | buffalo mozzarella | fresh pulehu garden basil  19

109
spicy coppa | mozzarella | calabrian chile | fresh arugula | organic big island honey  19

Garden
mozzarella | spinach | artichoke | mushrooms | goat cheese | white truffle oil  19

For your convenience, an 18% gratuity is automatically added to parties of six or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or milk may increase your risk of foodborne illness, especially if you have certain medical conditions. Through cooking of such foods reduces the risk of illness.
PASTAS

House-Made Lasagna
grandma’s style  32

Frutti di Mare Campanelle
fresh pasta | frutti di mare | roasted fennel arrabiata | sea beans  38

Fettucine Alfredo
parmesan cream | garlic  22
add fresh seasonal maua vegetables  4
add chicken  7
add shrimp 10

Spaghettini & Meatballs
marinara | parmesan  24

House-Made Cavatelli Pasta
veal ragout | maua surfing goat cheese  37

ENTREES

Risotto-Crusted Pesce*
pan-seared daily catch | roasted vegetables | basil pesto citrus butter  38

Chicken Cacciatora
creamy polenta | maua pole beans | wild local mushrooms  33

New York Strip*
snake river farms american kobe | salt roasted little gem potatoes
local vegetables | roasted garlic horseradish crema  49

Seared Fresh Catch*
pālehu salad | spinach | radicichio | pepperoncini | local tomatoes | crispy chickpeas
oregano vinaigrette | pomegranate agrodolce  38

Veal Ossobuco
braised veal shank | creamy polenta | roasted seasonal maua vegetables  39

Porcini-Dusted Lamb Chops*
local mushroom risotto | pine nuts | pālehu herbed demi-glace  48

Seared ‘Ahi*
locally line-caught | roasted garlic compound butter | spinach risotto | fennel | local carrots  36

Prime Top Sirloin*
cippolini | asparagus | gorgonzola mash | demi  38

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Dolci

Fig Crostata
warm fig tart, vanilla mascarpone 10

Chocolate, Almond, Olive Oil Cake
amarena cherry gelato 11

Coffee Crème Brûlée
upcountry coffee, biscotti, shaved ku’ia estate chocolate 10

Affogato
vanilla gelato, espresso 8

Gelato
vanilla, marshmallow, chocolate 8

Sorbetto
lemon, coconut, strawberry guava 8
Caffe
Cappuccino  5
Double Cappuccino  6
Espresso  4
Double Espresso  6
Café Latte  5
Double Latte  6
Hot Tazo Tea  5
Maui Upcountry Press Small 7
Maui Upcountry Press Large 12

Coffee Drinks
Irish Coffee  12
irish whiskey, coffee, cream
Keoki Coffee  12
brandy, crème de cacao, kahlua, coffee, cream
Bailey’s Coffee  12
bailey’s irish cream, coffee, cream
Espresso Corretto  12
sambuca romana, espresso
Whisky

Talisker, 10 year 15
Glenfiddich, 12 year 16
Balvenie Doublewood, 12 year 20
Macallan, 12 year 20
Macallan, 18 year 50
Lagavulin, 16 year 22
Johnnie Walker Blue 48
Johnnie Walker Black 13
The Burning Chair 14

Small Batch Bourbon & Rye

Booker’s Bourbon 20
Basil Hayden’s Bourbon 14
Bulleit Bourbon 14
Woodford Reserve Bourbon 14
Bulleit Rye 14
Bakers 14
Knob Creek 12
Second Glance 14
Fortified Dessert Wines
Fonseca, bin #27 ruby 12
Graham’s, 10 year tawny 15
Taylor Fladgate Porto, 2007 12
Grappa Di Bolgheri Sassicaia 38

Cognacs, Eaux de Vie
Courvoisier, VS 14
Courvoisier, VSOP 16
Remy Martin, 1738 20
Remy Martin VSOP 18
Remy Martin XO 20
Remy Martin Louis XIII 150 oz.
Martell, Cordon Bleu 18