



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

All sales subject to 4.166% Hawaii state tax. No coupons or discounts applicable. For your convenience, an 18% gratuity is automatically added to parties of six or more. Dine-in only. Not available for special events or on holidays.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness, especially if you have certain medical conditions. Thorough cooking of such foods reduces the risk of illness.

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

upcountry baby 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 pūlehu garden basil 19

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

Garden

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

PASTAS

House-Made Lasagna

grandma’s style 32

Frutti di Mare Campanelle

fresh pasta | frutti di mare | roasted fennel arrabiatta | sea beans 38

Fettucine Alfredo

parmesan cream | garlic 22
add fresh seasonal maui vegetables 4
add chicken 7
add shrimp 10

Spaghettini & Meatballs

marinara | parmesan 24

House-Made Cavatelli Pasta

veal ragout | maui surfing goat cheese 37

ENTREES

Risotto-Crusted Pesce*

pan-seared daily catch | roasted vegetables | basil pesto citrus butter 38

Chicken Cacciatore

creamy polenta | maui 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*

pūlehu salad | spinach | radicchio | pepperoncini | local tomatoes | crispy chickpeas
oregano vinaigrette | pomegranate agro dolce 38

Veal Ossobuco

braised veal shank | creamy polenta | roasted seasonal maui vegetables 39

Porcini-Dusted Lamb Chops*

local mushroom risotto | pine nuts | pūlehu 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