

TRAMONTO

Wood-Fired Neapolitan Pizza
Middletown, Delaware

CLASSICS

Margherita

Bianco Di Napoli tomatoes, fior di latte (fresh mozzarella), basil, extra virgin olive oil

Marinara

Bianco Di Napoli tomatoes, garlic, oregano, olive oil (no cheese)

Classic Cheese

Bianco Di Napoli tomatoes, fior di pizza (whole milk mozzarella), pecorino, olive oil

Pepperoni

Bianco Di Napoli tomatoes, fior di pizza (whole milk mozzarella), pepperoni. Hot honey available upon request

SIGNATURE PIES

Tramonto

Fior di latte (fresh mozzarella), Langenfelder's pork sausage (Kennedyville, MD), roasted red onion, basil, chili flake

Bianca

Ricotta (Fierro M & Sons – Wilmington, DE), fior di pizza (whole milk mozzarella), pesto, pecorino, olive oil

Prosciutto & Arugula

Ricotta, fior di latte (fresh mozzarella), prosciutto, arugula, shaved Parmesan

Verdura

Bianco Di Napoli tomatoes, fior di latte (fresh mozzarella), seasonal local vegetables, basil

ADD-ONS

Pepperoni • Local Langenfelder's Sausage (Kennedyville, MD) • Prosciutto • Ricotta (Fierro M & Sons – Wilmington, DE) • Arugula • Hot Honey • Fior di Latte (Caputo Brothers Creamery – Spring Grove, PA)

SMALL PLATES

Caprese Cups

Cherry tomatoes, fior di latte (fresh mozzarella), basil, olive oil, balsamic glaze

DOLCE

Cannoli

Classic ricotta filling using Fierro M & Sons ricotta (Wilmington, DE)

All pizzas are 12" traditional Neapolitan style. Cooked at high heat for a soft, airy crust charred to perfection.

Thank you for supporting our local purveyors.