

SPUMONI

TRATTORIA & PIZZERIA

SINCE  1995

Insalate • Salads

ADD CHICKEN OR SHRIMP \$7

	HALF	FULL
Italian Romaine and iceberg lettuce with marinated carrots, garbanzo beans, roma tomatoes and mozzarella cheese in a vinaigrette dressing.	12.	16.
Caesar Romaine, homemade garlic and herb croutons and shaved parmesan tossed in our garlic caesar dressing (dressing contains raw eggs).	12.	16.
Spinach Baby spinach, tomatoes, crispy bacon, toasted pine nuts and goat cheese in a vinaigrette dressing.	12.	16.
Chopped Finely chopped lettuce, tomatoes, olives, garbanzo beans and mozzarella cheese in our balsamic dressing.	12.	16.
Grilled Salmon Grilled salmon over mixed greens, artichoke hearts, roma tomatoes then topped with a creamy balsamic dressing.		19.
Matteo Mixed greens, grilled chicken breast, sliced pears, caramelized walnuts, roma tomatoes and blue cheese tossed in balsamic dressing.		17.
Mediterranea Romaine lettuce, tomatoes, cucumber, kalamataolives, feta cheese in a vinaigrette dressing.		16.
Arugula Wild baby arugula with artichokes, shaved parmesan cheese in a light lemon dressing		16.
Montana Cobb Chicken, romaine lettuce, avocado, bacon, hard boiled eggs, tomatoes and blue cheese.		17.
Frutti di Mare Seafood salad with calamari, shrimp, mussels, scallops and a lemon vinaigrette dressing.		18.
Goat Cheese and Beets Red beets, mixed spring mix, goat cheese crumbles, cucumbers and kalamata olives in balsamic dressing.		16.

Antipasti APPETIZERS

Caprese

Fresh mozzarella cheese, sliced roma tomatoes, roasted peppers, kalamata olives, basil & olive oil

17.

Calamari Fritti

Deep fried tender calamari with arrabbiata sauce.

17.

Vongole e Cozze

Sauteed fresh manilla clams and black mussels in a white wine and roasted garlic broth.

17.

Garlic Bread

Garlic herbs and extra virgin olive oil on our homebaked bread.

6.

Minestrone Soup

Homemade with garden vegetables and potatoes.

9.

Spumoni Appetizer 22

A combination Italian cured meats and cheeses with olives, artichoke hearts and roasted peppers.

SERVES TWO PEOPLE

Arancini

Lightly fried rice balls stuffed with mozzarella cheese, green peas and ground beef.

15.

Prosciutto e Burrata

Cream in the center, fresh mozzarella with Parma prosciutto and extra virgin olive oil.

17.

Calamari Affogati

Sauteed squid, sweet peas, garlic, chili flakes, and tomato sauce

17.

NY Style Pizza

SUBSTITUTE GLUTEN-FREE CRUST
FOR \$3.00

	Med. 12"	Lg. 16"	Med. 12"	Lg. 16"
Cheese & Tomato Sauce	17.	19.		
Toppings	4.	5.		
<ul style="list-style-type: none">• Pepperoni• Sausage• Salami• Meatballs• Anchovy• Chicken• Prosciutto• Canadian bacon• Pineapple• Onions• Olives• Eggplant• Garlic• Pesto• Capers• Basil• Mushrooms• Green peppers• Kalamata olives• Sun-dried tomatoes• Goat cheese• Feta cheese• Smoked mozzarella				
Calzone Filled with ricotta cheese & tomato sauce • ADD \$1 PER FILLING		17.		
Pomodoro Tomato sauce, mozzarella cheese, basil and sliced tomatoes.			22.	26.
Della Casa Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.			24.	28.
Vegetarian Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant			23.	28.
Diavola Pepperoni, meatballs, roasted peppers, mozzarella cheese in a fresh garlic spicy arrabbiata sauce.			24.	28.
Quattro Formaggi Ricotta, gorgonzola, goat & mozzarella cheese.			23.	27.
Quattro Stagioni Prosciutto di Parma, artichokes, mushrooms, olives, tomato sauce & mozzarella cheese.			24.	28.
Pollo e Pesto Chicken breast sundried tomato, pesto sauce & mozzarella cheese.			24.	28.
Hawaiiana Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.			23.	27.
Biancaneve Spinach, garlic, ricotta, & mozzarella cheese.			23.	27.

Pastas

Add Chicken or Shrimp \$6 • Gluten Free Pasta \$2

- Capellini alla Checca** 24. Angel hair pasta with fresh roma tomatoes, basil, garlic and extra virgin olive oil.
- Penne Arrabbiata** 24. Small tube pasta in a light spicy tomato sauce.
- Spaghetti Bolognese** 24. Pasta with homemade meat sauce (add meatballs \$2.00).
- Linguine Della Casa** 24. Pasta with sweet peas, pancetta, mushroom cream sauce.
- Farfalle alla Barese** 25. Bowtie pasta with Italian mild sausage, broccoli, sundried tomatoes in a roasted garlic and olive oil.
- Ravioli D'aragosta** 26. Homemade lobster meat ravioli with zucchini julienne in a light saffron cream sauce.
- Lasagna Bolognese** 24. Lasagna layered with meat sauce, bechamel sauce and Italian cheese.
- Fettuccine Gamberi Porcini e Carciofi** 26. Pasta with shrimp, porcini mushrooms, artichokes and truffle oil in a light cream sauce.
- Penne Paesana** 25. Small tube pasta with chicken breast, broccoli, sundried tomatoes and creamy sauce.
- Linguine alle Vongole** 26. Pasta with fresh manilla clams, roasted garlic in a white wine sauce.
- Spaghetti Portofino** 26. Pasta with shrimp, artichokes white wine and pink sauce.
- Linguine Pescatore** 28. Pasta with fresh manilla clams, shrimp, calamari and mussels in white wine garlic tomato sauce.
- Ravioli Bolognese** 24. Pasta pillows stuffed with ricotta cheese in a meat sauce.
- Fettuccine Alfredo With Chicken** 25. Pasta with chicken breast in a parmesan cheese cream sauce.
- Linguine al Pesto** 24. Pasta with sweet basil, pine nut and garlic pesto cream sauce.
- Farfalle Vodka e Salmone** 26. Bowtie pasta with fresh salmon in a vodka pink sauce.
- Linguine Rustica** 25. Pasta with Italian mild sausage, spinach, olives, capers and garlic and tomato sauce.
- Eggplant Parmigiana** 24.

Carne • Meat WITH ROSEMARY ROASTED POTATOES AND SAUTÉED VEGETABLES OF THE DAY

- Flat Iron Steak Frites** 29. Grilled flat iron steak served with french fries.
- Vitello D'Annunzio** 32. Veal scaloppine with artichokes, shallots mushrooms and marsala wine sauce.
- Vitello Marsala** 32. Veal scaloppine with mushrooms, marsala wine sauce.
- Vitello al Limone** 32. Veal scaloppine lemon, capers and white wine.

Pesce • Seafood WITH ROSEMARY ROASTED POTATOES AND SAUTÉED VEGETABLES OF THE DAY, EXCEPT CIOPPINO

- Fillet of Sole** 29.
Pan roasted fillet of sole topped with a brown butter sage sauce and roasted shaved almonds.
- Salmone** 30.
Atlantic salmon fillet with lemon, capers & white wine.
- Branzino** 34.
Mediterranean Sea Bass fillet with cherry tomatoes, kalamata olives, artichoke hearts and herbs.
- Cioppino Mediterraneo** 30.
Fresh fish, clams, shrimps, calamari, mussels, in a light tomato fish broth.
- Scampi al Limone** 30.
Jumbo tiger shrimp in a white wine, garlic & lemon caper sauce.
- Scampi Fradiavola** 30.
Jumbo tiger shrimp in spicy tomato sauce with fresh garlic and red chili flakes.

Pollo • Poultry WITH ROSEMARY ROASTED POTATOES AND SAUTÉED VEGETABLES OF THE DAY

- Half Roasted Chicken** 27.
Half Roasted Chicken marinated in a blend of italian herbs.
- Marsala** 27.
Double chicken breast with mushrooms and marsala wine sauce.
- Limone** 27.
Double Chicken breast of chicken sauteed with lemon juice, white wine & capers.
- Cacciatore** 27.
Double chicken breast with roasted peppers, mushrooms and onions in a white wine light tomato sauce.
- Milanese** 27.
Lightly breaded chicken breast topped. with chopped tomatoes and spinach chiffonade lemon & olive oil.
- Saltimbocca** 28.
Double chicken breast topped with prosciutto, mozzarella and sage in a white wine sauce.
- Parmigiana** 26.
Baked breaded chicken breast with parmesan & mozzarella cheese in a light tomato sauce.

Homemade Pasta

We purchased the best pasta machine on the market and sent our chef to Chiavari in Genova, Italy to take an intensive course on pasta making which was taught by an artisan "master pastaio." These are a few of the dishes that we took back home with us.

Buon Appetito!

- Strozzapreti Carbonara** 25.
Elongated cavatelli shaped pasta prepared with pancetta, egg yolks, Parmigiano Reggiano, Pecorino Romano and a pinch of course black pepper.
- Pacheri Amatriciana** 24.
Jumbo size tube pasta with minced onion, mild spicy peppers, pancetta, Pecorino Romano cheese and plum tomato sauce.
- Pappardelle Porcini** 26.
Wide noodle ribbons with porcini mushrooms, garlic and white wine with a touch of cream and Parmigiano Reggiano.
- Tonnarelli Cacio E Pepe** 24.
Long square cross section noodle pasta prepared with a creamy Pecorino and Parmigiano Reggiano cheese sauce with course ground black pepper.
- Pennette Puttanesca** 24.
Small tube pasta with Kalamata olives, capers, anchovy and garlic in a plum tomato sauce.
- Ravioli Quattro Formaggi** 25.
Round pasta pillows filled with ricotta, gorgonzola, Parmigiano Reggiano and mascarpone cheeses.
- Mezza Luna Pollo E Funghi** 25.
Half moon shaped pasta pillows stuffed with chicken breast and wild mushrooms prepared with brown butter sage sauce.
- Cavatelli Broccoli Rabe** 25.
Italian sausage, roasted broccoli rabe, garlic, chili flakes and white wine.

Gnocchi Bar

ALL IN-HOUSE MADE

- Bolognese** 24.
Homemade meat sauce.
- Pesto** 24.
Traditional pesto cream sauce.
- Sorrentina** 23.
Basil and melted mozzarella cheese in a tomato sauce.
- Alfredo** 23.
Parmesan cheese & cream sauce.
- Fradiavola** 25.
Shrimp, white wine in a spicy tomato sauce.
- Boscaiola** 24.
Wild mushroom sauce. (porcini, button, shiitake).
- Cardinale** 24.
Sundried tomatoes, chicken breast in a pink sauce.
- 4 Formaggi e Spinaci** 24.
Fresh spinach, parmesan, goat, gorgonzola & mozzarella cheese in a cream sauce.
- Arrabbiata e Funghi** 23.
Mushroom in a spicy tomato sauce.
- Gamberetti** 25.
Shrimp, white wine & pink sauce.

Contorni (Sides) • 8

- Sautéed Spinach
- Roasted Potatoes
- Sautéed Broccoli
- Sautéed Vegetables Mixed
- Side Pasta Marinara

**ALL SPLIT DISHES ADD \$2
CORKAGE FEE \$20.00 PER BOTTLE**

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if foods are consumed raw or undercooked.