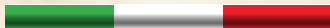


SPUMONI

TRATTORIA & PIZZERIA

SINCE



1995



An Italian restaurant chain based in Los Angeles. Pizzas, pastas & other Italian classics are favorites at this casual neighborhood chain outpost.



*Buon
appetito!*





• Salads •

(Large Bowl Servings: 10-15 • XL bowl Servings: 16-20)
Add Chicken or Shrimp for additional cost.

Italian Salad

Large Bowl: \$49 XL Bowl: \$65

Romaine and iceberg lettuce with marinated carrots, garbanzo beans, roma tomatoes and mozzarella cheese in a vinaigrette dressing.

Caesar Salad

Large Bowl: \$49 XL Bowl: \$65

Romaine lettuce, homemade garlic and herb croutons and shaved parmesan cheese tossed in our garlic caesar dressing (dressing contains raw eggs).

Spinach Salad

Large Bowl: \$49 XL Bowl: \$65

Baby spinach, tomatoes, crispy bacon, toasted pine nuts & goat cheese in a vinaigrette dressing.

Mediterranea

Large Bowl: \$50 XL Bowl: \$75

Romaine lettuce, tomatoes, cucumber, kalamata olives, feta cheese in a vinaigrette dressing.

Grilled Salmon Salad

Large Bowl: \$75 XL Bowl: \$115

Grilled salmon over mixed greens, artichoke hearts, roma tomatoes then topped with a creamy balsamic dressing.

Matteo Salad

Large Bowl: \$59 XL Bowl: \$95

Mixed greens, grilled chicken breast, sliced pears, caramelized walnuts, roma tomatoes and blue cheese crumbles tossed in a balsamic dressing.

Chopped Salad

Large Bowl: \$50 XL Bowl: \$75

Finely chopped lettuce, tomatoes, olives, garbanzo beans and mozzarella cheese in our balsamic dressing.

Arugula Salad

Large Bowl: \$50 XL Bowl: \$75

Wild baby arugula with artichokes, shaved parmesan cheese in a light lemon dressing.

The Montana Cobb Salad

Large Bowl: \$59 XL Bowl: \$95

Chicken, romaine lettuce, avocado, bacon, hard boiled eggs, tomatoes and blue cheese.

Frutti di Mare Salad

Large Bowl: \$75 XL Bowl: \$115

Seafood salad with calamari, shrimp, mussels, scallops and a lemon vinaigrette dressing.

Goat Cheese and Beets

Large Bowl: \$50 XL Bowl: \$75

Red beets, mixed spring mix, goat cheese crumbles, cucumbers, kalamata olives in balsamic dressing.



• Antipasti platters •

Spumoni Appetizer

\$80

A combination plate of cured meats cheeses with olives and artichoke hearts.

Caprese

\$80

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

Calamari Fritti

\$80

Deep fried tender calamari with arrabbiata sauce.

Vongole e Cozze

\$80

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

Arancini

\$80

30 Lightly fried rice balls stuffed with mozzarella cheese and green peas.

Meatballs

\$80

30 homemade meatballs with sauce and garlic bread.

Bruschetta Pomodoro

\$75

Toasted bread topped with diced Roma tomatoes, basil, garlic oil and fresh mozzarella cheese.



• Entrees •

(1/2 Tray Serves: 10-12 • Full Tray Serves: 16-20)

Flat Iron Steak

½ size - \$99 Full Size - \$175

Cooked in our wood burning oven with sea salt, black pepper in a cast iron skillet, sliced thinly then served.

Vitello D'Annunzio

½ size - \$110 Full Size - \$195

Veal scaloppine with artichokes and porcini mushrooms marsala wine sauce.

Vitello Marsala

½ size - \$110 Full Size - \$195

Veal scaloppine with mushrooms, marsala wine sauce.

Vitello al Limone

½ size - \$110 Full Size - \$195

Veal scaloppine with lemon capers and white wine.

Fillet of Sole

½ size - \$90 Full Size - \$140

Pan roasted fillet of sole topped with a brown butter sage sauce and roasted shaved almonds.

Salmone

Atlantic salmon fillet with lemon, capers and white wine.

½ size - \$90; Full Size - \$140

Cioppino Mediterraneo

Fresh fish, clams, shrimps, calamari, mussels, in a light tomato

½ size - \$99 Full Size - \$175

Scampi al Limone or Scampi Fra Diavola

Tiger shrimp in lemon butter and white wine and caper sauce, or tiger shrimp in spicy tomato sauce with fresh garlic and red chili flakes.

½ size - \$110 Full Size - \$195

Pollo Marsala

Double chicken breast with mushrooms and marsala wine sauce.

½ size - \$80 Full Size - \$120

Pollo al Limone

Double Chicken breast of chicken sauteed with lemon juice, white wine & capers.

½ size - \$80 Full Size - \$120

Pollo Cacciatore

Double chicken breast with roasted peppers, mushrooms and onions in a white wine/light tomato sauce.

½ size - \$80 Full Size - \$120

Pollo Milanese

Lightly breaded chicken breast topped with chopped tomatoes and spinach chiffonade lemon & olive oil.

½ size - \$80 Full Size - \$120

Pollo Parmigiana

Baked breaded chicken breast with parmesan & mozzarella cheese in a light tomato sauce.

½ size - \$80 Full Size - \$140



• Pastas and Risotti •

(Half Tray: 10-12 • Full Tray: 16-20)

Risotto Contadina

Arborio rice with organic vegetables and spinach in light parmesan cheese sauce.

Half Tray: \$65 Full Tray: \$85

Risotto Frutti di Mare

Arborio rice in arrabiata sauce with calamari, clams, mussels and shrimp.

Half Tray: \$75 Full Tray: \$99

Capellini alla Checca

Angel hair pasta with fresh roma tomatoes, basil, garlic and extra virgin olive oil.

Half Tray: \$60 Full Tray: \$75

Penne Arrabbiata

Small tube pasta in a light spicy tomato sauce.

Half Tray: \$60 Full Tray: \$75

Spaghetti Bolognese

Pasta with homemade meat sauce.

Half Tray: \$65 Full Tray: \$85

Rigatoni Siciliana

Baked pasta tube with roasted eggplant, melted mozzarella cheese in a tomato sauce.

Half Tray: \$69 Full Tray: \$108

Linguine Della Casa

Pasta with sweet peas, pancetta, mushroom cream sauce.

Half Tray: \$65 Full Tray: \$85

Farfalle alla Barese

Boutie Pasta with Italian mild sausage, broccoli, sundried tomatoes in a roasted garlic and olive oil.

Half Tray: \$65 Full Tray: \$85

Ravioli D'aragosta

Homemade lobster meat ravioli with zucchini julienne in a light saffron cream sauce.

Half Tray: \$75 Full Tray: \$99

Lasagna Bolognese (24h notice is required)

Lasagna layered with meat sauce, bechamel sauce and Italian cheese.

Half Tray: \$65 Full Tray: \$85

Fettuccine Gamberi Porcini e Carciofi

Pasta with shrimp, porcini mushrooms, artichokes and truffle oil.

Half Tray: \$75 Full Tray: \$99

Penne Paesana

Small tube pasta with chicken breast, broccoli, sundried tomatoes and creamy sauce.

Half Tray: \$65 Full Tray: \$85

Linguine alle Vongole

Pasta with fresh manilla clams, roasted garlic in a white wine sauce.

Half Tray: \$75 Full Tray: \$99

Spaghetti Portofino

Pasta with shrimp, artichokes white wine and pink sauce.

Half Tray: \$65 Full Tray: \$85

Linguine Pescatore

Pasta with fresh manilla clams, shrimp, calamari and mussels in white wine garlic tomato sauce.

Half Tray: \$75 Full Tray: \$99

Ravioli Bolognese

Pasta pillows stuffed with ricotta cheese in a meat sauce.

Half Tray: \$65 Full Tray: \$85

Fettuccine Alfredo

Pasta with parmesan cheese cream sauce. (add chicken or shrimp \$30)

Half Tray: \$65 Full Tray: \$85

Linguine Al Pesto

Pasta with sweet basil, pine nut and garlic pesto cream sauce.

Half Tray: \$60 Full Tray: \$75

Farfalle Vodka e Salmone

Boutie pasta with fresh salmon in a vodka pink sauce.

Half Tray: \$75 Full Tray: \$99

Linguine Rustica

Pasta with Italian mild sausage, spinach, olives, capers, garlic and tomato sauce.

Half Tray: \$65 Full Tray: \$85

Eggplant Parmigiana

Half Tray: \$65 Full Tray: \$85



• Panini Platters •

(12 assorted half sandwiches: \$49

24 assorted half sandwiches: \$89)

Grilled Pesto Chicken

Lettuce, sun-dried tomatoes, mozzarella cheese and a grilled chicken breast with a pesto spread on our homemade bread.

Chicken Parmigiana

Breaded chicken breast topped with mozzarella cheese and tomato sauce on our toasted bread.

Prosciutto Caprese

Imported Parma Prosciutto, fresh mozzarella, sliced tomatoes, roasted peppers, pesto spread on our homemade bread.

Baked Meatball

Our famous meatballs, melted mozzarella cheese and marinara sauce on our toasted homemade bread.

Chicken Sandwich

Grilled chicken breast, lettuce, tomatoes, swiss cheese, avocados and pesto spread, on our homemade bread.

Eggplant Parmigiana

Lightly fried slices of eggplant, mozzarella cheese and marinara sauce on our homemade bread.

Pollo Milanese

Breaded chicken breast, lettuce, tomatoes, roasted peppers and pesto spread on our homemade bread.

Grilled Eggplant & Goat Cheese

Grilled eggplant with lettuce, tomato, goat cheese and grilled onion slice.



• New York Style •

Gluten Free Pizza Add \$3

Med 12" (6 slices) \$15

Toppings \$3

Med 16" (8 slices) \$17

\$4

- pepperoni • sausage • mushrooms • onions • green peppers • olives • eggplant • garlic • salami •
- meatballs • anchovy • canadian bacon & pineapple • chicken pesto • capers • goat cheese •
- feta cheese • basil • sun-dried tomatoes • kalamata olives • prosciutto • smoked mozzarella •

Med. 12" Lg. 16"

\$17 \$22

Pomodoro

Tomato sauce, mozzarella cheese, basil and sliced tomatoes.

Della Casa

\$20 \$24

Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.

Vegetarian

\$18 \$24

Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant.

Diavola

\$20 \$24

Pepperoni, meatballs, roasted peppers, mozzarella cheese in a fresh garlic spicy arrabbiata sauce.

Quattro Stagioni

\$20 \$24

Prosciutto di Parma, artichokes, mushrooms, olives, tomato sauce & mozzarella cheese.

Pollo e Pesto

\$20 \$24

Chicken breast sun-dried tomato, pesto sauce & mozzarella cheese.

Hawaiiana

\$19 \$23

Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.

Biancaneve

\$19 \$23

Spinach, garlic, ricotta, & mozzarella cheese.

Calzone

\$16

First made for Queen margherita in 1889



• Desserts •

(Some desserts require 24hr notice)

Cannoli

(Dozen) \$36

Tiramisu (24h notice is required)

1/2 Tray \$42 Full \$75

Fudge Brownies

(Dozen) \$36

Full Catering Corporate Events
Office Luncheons Special Events

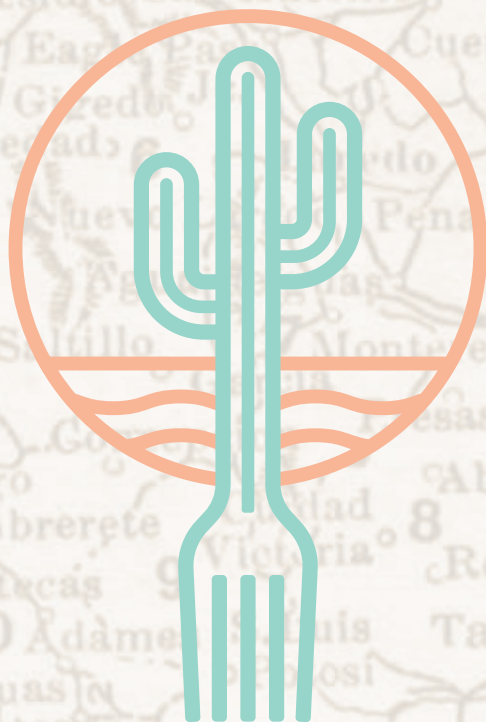
Call for your catering requests

+1 424 413 1862

or send your catering orders directly to our e-mail:

catering@spumonirestaurants.com

PRIMA



BAJA CANTINA & TACOS

Baja-inspired restaurant on beautiful
Montana Ave in Santa Monica

+1 424 413 1862

 catering@spumonirestaurants.com



• STARTERS •

per person

1 PT House Guacamole (serves 4-5 people)

Made with fresh avocados everyday Tortilla Chips

½ size tray Guacamole - \$55 • full size - \$125

Grilled Quesadilla

Jack Cheese, Flour Tortilla, Salsa. Add Chicken \$4 Steak or Shrimp \$4

\$10

Street Corn Esquites

Grilled Corn, Cotija, Chile Mayo

½ size - \$45 • full size - \$90

Shrimp Ceviche

Shrimp, fresh Lime juice, Tomatoes, Red onion, Diced Jalapeño
Avocado

Pepper, Cilantro,

½ size - \$65 • full size - \$130





• TACO BAR •

*minimum 10-person order Served with
tortillas, corn or flour, chips & salsa*

Chicken A La Parilla

Fresh Cilantro, Salsa Verde

Single **\$4**

Mushroom Barbacoa

Grilled Maitake, Pickled Onion, Cotija, Cilantro Pesto

Single **\$4**

Salmon

Cabbage, Cilantro & Chile Mayo, Pickled Red Onion

Single **\$5**

Grilled Pescado

Mahi Mahi, Cabbage, Chile Mayo, Cilantro, Pickled Red Onion

Single **\$5**

Carne Asada

Grilled Skirt Steak, Jack Cheese, Avocado, Pickled Red Onion

Single **\$4**

Carnitas

Crispy Pork, Salsa Roja, Pickled Red Onion

Single **\$4**

Lobster

Local Lobster on the Plancha, Shredded Cabbage, Cilantro Pesto
and Jack Cheese

Single **\$7**

Grilled Shrimp

Shredded Cabbage, Chile Mayo, Cilantro, Pickled Red Onion

Single **\$5**

Add to the Taco bar:

1 PT Norteño Beans **\$4** • 1 PT Cilantro Rice **\$4**



Caesar Verde

Grilled Tomato, Parmesan, homemade Caesar dressing

The Prima

Mixed Greens, Avocado, Roasted Corn, Vinaigrette dressing

Organic Mixed Greens

Roasted Tomatoes, Corn, and Pickled Onion and Vinaigrette

La Paz Chopped

Romaine, Corn, Avocado, Cheese, Tomatoes and Green Beans, Vinaigrette Dressing

Veggie Bowl

Zucchini, roasted tomatoes, mushrooms over rice with avocado

Mexican Favorites

(1/2 Tray Serves: 12-15 • Full Tray Serves: 16-20)

Served with tortillas, chips & salsa Baja Fajitas include sautéed bell peppers, tomatoes, mushrooms & onions

Vegetarian

1/2 size - \$60 • Full Size - \$90

Beef or Chicken

1/2 size - \$85 • Full Size - \$135

Shrimp

1/2 size - \$110 • Full Size - \$195



Prima Burrito

Stuffed with rice, Norteño beans, lettuce, guacamole and jack cheese.
Served with a trio of salsas

Single \$11

Add: Chicken, Fish or Steak \$5 • Add: Salmon or Shrimp \$7

• SALADS + BOWLS •

minimum 10-person order, chips & salsa

Med (15-20) LG (25-30)

Med - \$40 • Lg - \$55

Med - \$40 • Lg - \$55

Med - \$40 • Lg - \$55

Med - \$40 • Lg - \$55

Med - \$45 • Lg - \$65

• BURRITOS •

minimum 10-person order, chips & salsa



• ENTREES •

Tray Size 1/2 (10-14) • Full Serves (16-20)

Enchiladas Pollo Casterole

Corn Tortillas filled with Chicken, Cotija, Crema. Your Choice of Rojar Verde Salsa.

Half tray **\$75** • Full Tray **\$105**

Enchiladas Camarones Caserole

Corn Tortillas filled with Jack Cheese and Shrimp. Topped with Avocado Crema and Salsa Roja or Verde.

Half tray **\$110** • Full Tray **\$195**

Baja Carnitas

Crispy Pork, Salsa Roja

Half tray **\$90** • Full Tray **\$165**

Shrimp "La Playita"

Jumbo Shrimp, Garlic, Serrano Peppers, Cherry Tomatoes and Onions

Half tray **\$110** • Full Tray **\$195**

Sea of Cortez (7 mares)

Clams, Shrimp, Scallops, Mussels and Fish in our homemade Seafood broth. The Baja version of Cioppino

Half tray **\$99** • Full Tray **\$175**





Mixed Vegetables

Norteño Beans

Cilantro Rice

• **SIDES** •

½ size - \$50 • full size - \$70

½ size - \$50 • full size - \$70

½ size - \$50 • full size - \$70



Churros

Tres Leches cake

• **DESSERTS** •

\$1.50 each

\$ 70 (12 slices)





• Catering supplies •

Plates, forks, knives, spoons, napkins - Free of charge

Service utensils

Tongs	\$1.50
Spatula	\$1.50
Spoon	\$1.50
Disposable Chaffing dish	\$24



• BEVERAGES •

Canned Sodas (coke, sprite, diet coke)	\$1.75
Spring Water	\$1.75
San Pellegrino Sodas (orange, lemon or blood orange)	\$2.95
Sparkling or Flat	\$2.95



• BEER AND WINE •

(call for pricing)

*Bartender, servers and captain of services
are available for full service events.*

*Holiday Gift Baskets
and Meals are available!*



MOLTO BENE!

Special

OFFER

*Gift baskets are made individually
per guests request.*