

# 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: 7-10 • 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**

24 homemade meatballs with sauce and garlic bread.

### **Bruschetta Pomodoro**

**\$75**

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

### **Garlick Knots**

3 dozen for **\$20**



## • Entrees •

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

### **Flat Iron Steak**

**1/2 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**

**1/2 size - \$110 Full Size - \$195**

Veal scaloppine with artichokes and porcini mushrooms marsala wine sauce.

### **Vitello Marsala**

**1/2 size - \$110 Full Size - \$195**

Veal scaloppine with mushrooms, marsala wine sauce.

### **Vitello al Limone**

**1/2 size - \$110 Full Size - \$195**

Veal scaloppine with lemon capers and white wine.

### **Fillet of Sole**

**1/2 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 - \$129**

### ***Pollo al Limone***

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

**½ size - \$80 Full Size - \$129**

### ***Pollo Cacciatore***

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

**½ size - \$80 Full Size - \$129**

### ***Pollo Milanese***

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

**½ size - \$80 Full Size - \$129**

### ***Pollo Parmigiana***

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

**½ size - \$80 Full Size - \$149**



## ***• 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: \$75 Full Tray: \$108**

### **Linguine Della Casa**

Pasta with sweet peas, pancetta, mushroom cream sauce.

**Half Tray: \$75 Full Tray: \$95**

### **Farfalle alla Barese**

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

**Half Tray: \$75 Full Tray: \$87**

### **Ravioli D'aragosta**

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

**Half Tray: \$85 Full Tray: \$99**

### **Lasagna Bolognese (24h notice is required)**

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

**Half Tray: \$75 Full Tray: \$95**

### **Fettuccine Gamberi Porcini e Carciofi**

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

**Half Tray: \$85 Full Tray: \$108**

### **Penne Paesana**

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

**Half Tray: \$75 Full Tray: \$90**

### **Linguine alle Vongole**

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

**Half Tray: \$80 Full Tray: \$99**

### **Spaghetti Portofino**

Pasta with shrimp, artichokes white wine and pink sauce.

**Half Tray: \$75 Full Tray: \$90**

### **Linguine Pescatore**

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

**Half Tray: \$85 Full Tray: \$99**

### **Ravioli Bolognese**

Pasta pillows stuffed with ricotta cheese in a meat sauce.

**Half Tray: \$72 Full Tray: \$90**

### **Fettuccine Alfredo**

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

**Half Tray: \$70 Full Tray: \$85**

### **Linguine Al Pesto**

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

**Half Tray: \$72 Full Tray: \$82**

### **Farfalle Vodka e Salmone**

Boutie pasta with fresh salmon in a vodka pink sauce.

**Half Tray: \$85 Full Tray: \$99**

### **Linguine Rustica**

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

**Half Tray: \$72 Full Tray: \$90**

### **Eggplant Parmigiana**

**Half Tray: \$70 Full Tray: \$90**



## • *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 - MEDIUM ONLY, Add \$3

Med 12" (6 slices) \$15

Lg 16" (8 slices) \$17

Toppings \$3

\$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"

### Pomodoro

\$17 \$22

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) \$42

*Tiramisu* (24h notice is required)

1/2 Tray \$49 Full \$82

*Fudge Brownies*

(6 brownies cut in 4) \$36

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