

# 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 for \$30 / \$42 or Shrimp for \$45 / \$57.

### Italian Salad

Large Bowl: \$59 XL Bowl: \$75

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

### Caesar Salad

Large Bowl: \$59 XL Bowl: \$75

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: \$59 XL Bowl: \$75

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

### Mediterranea

Large Bowl: \$60 XL Bowl: \$85

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

### Grilled Salmon Salad

Large Bowl: \$85 XL Bowl: \$125

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

### Matteo Salad

Large Bowl: \$69 XL Bowl: \$105

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

### Chopped Salad

Large Bowl: \$60 XL Bowl: \$85

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

### Arugula Salad

Large Bowl: \$60 XL Bowl: \$85

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

### The Montana Cobb Salad

Large Bowl: \$69 XL Bowl: \$105

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



### *Frutti di Mare Salad*

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

Large Bowl: \$85 XL Bowl: \$125

### *Goat Cheese and Beets*

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

Large Bowl: \$60 XL Bowl: \$85



## • *Antipasti platters* •

Serves 8-12 ppl.

### *Spumoni Appetizer*

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

\$105

### *Caprese*

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

\$105

### *Calamari Fritti*

Deep fried tender calamari with arrabbiata sauce.

\$105

### *Vongole e Cozze*

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

\$125

### *Arancini*

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

\$125

### *Meatballs*

24 homemade meatballs with sauce and garlic bread.

\$125

### *Bruschetta Pomodoro*

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

\$95

### *Garlick Knots*

3 dozen for \$30





## • Entrees •

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

### **Flat Iron Steak**

1/2 size - \$120 Full Size - \$199

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 - \$120 Full Size - \$210

Veal scaloppine with artichokes and porcini mushrooms marsala wine sauce.

### **Vitello Marsala**

1/2 size - \$125 Full Size - \$210

Veal scaloppine with mushrooms, marsala wine sauce.

### **Vitello al Limone**

1/2 size - \$125 Full Size - \$219

Veal scaloppine with lemon capers and white wine.

### **Fillet of Sole**

1/2 size - \$99 Full Size - \$150

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

### **Salmone**

1/2 size - \$105; Full Size - \$160

Atlantic salmon fillet with lemon, capers and white wine.

### **Scampi al Limone**

1/2 size - \$120 Full Size - \$215

### **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.

### **Pollo Marsala**

1/2 size - \$95 Full Size - \$139

Double chicken breast with mushrooms and marsala wine sauce.

### **Pollo al Limone**

1/2 size - \$95 Full Size - \$139

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

### **Pollo Cacciatore**

1/2 size - \$95 Full Size - \$139

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



### **Pollo Milanese**

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

½ size - \$95 Full Size - \$139

### **Pollo Parmigiana**

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

½ size - \$95 Full Size - \$159



## **• Pastas and Risotti •**

(Half Tray: 8-12 • Full Tray: 16-20)

Add Chicken for \$30 / \$42

Add Shrimp for \$45 / \$57

### **Risotto Contadina**

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

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

### **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: \$70 Full Tray: \$89

### **Penne Arrabbiata**

Small tube pasta in a light spicy tomato sauce.

Half Tray: \$70 Full Tray: \$89

### **Spaghetti Bolognese**

Pasta with homemade meat sauce.

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

### **Rigatoni Siciliana**

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

Half Tray: \$85 Full Tray: \$122

### **Linguine Della Casa**

Pasta with sweet peas, pancetta, mushroom cream sauce.

Half Tray: \$85 Full Tray: \$115



**Farfalle alla Barese**

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

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

**Ravioli D'aragosta**

Half Tray: \$99 Full Tray: \$122

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

**Lasagna Bolognese** (24h notice is required) Half Tray: \$85 Full Tray: \$115

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

**Fettuccine Gamberi Porcini e Carciofi** Half Tray: \$99 Full Tray: \$122

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

**Penne Paesana**

Half Tray: \$86 Full Tray: \$115

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

**Linguine alle Vongole**

Half Tray: \$99 Full Tray: \$122

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

**Spaghetti Portofino**

Half Tray: \$85 Full Tray: \$115

Pasta with shrimp, artichokes white wine and pink sauce.

**Linguine Pescatore**

Half Tray: \$99 Full Tray: \$122

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

**Ravioli Bolognese**

Half Tray: \$85 Full Tray: \$115

Pasta pillows stuffed with ricotta cheese in a meat sauce.

**Fettuccine Alfredo**

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

Pasta with parmesan cheese cream sauce. (add chicken or shrimp \$40)

**Linguine Al Pesto**

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

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

**Farfalle Vodka e Salmone**

Half Tray: \$99 Full Tray: \$122

Bowtie pasta with fresh salmon in a vodka pink sauce.



## *Linguine Rustica*

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

Half Tray: \$85 Full Tray: \$115

## *Eggplant Parmigiana*

Half Tray: \$85 Full Tray: \$115



## • *Panini Platters* •

(12 assorted half sandwiches: \$80 • 24 assorted half sandwiches: \$125)

• *Choose three Sandwiches* •

## *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) \$17

Lg 16" (8 slices) \$19

Toppings \$4

\$5

- 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 •

## Pomodoro

Tomato sauce, mozzarella cheese, basil and sliced tomatoes.

Med. 12" Lg. 16"

\$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 Stagioni*

\$24 \$28

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

### *Pollo e Pesto*

\$24 \$28

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

### *Hawaiiana*

\$23 \$27

Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.

### *Biancaneve*

\$22 \$27

Spinach, garlic, ricotta, & mozzarella cheese.

### *Calzone*

\$17

First made for Queen margherita in 1889







• **Desserts** •

*(Some desserts require 24hr notice)*

**Cannoli**

*(Dozen) \$42*

**Tiramisu** *(24h notice is required)*

*1/2 Tray \$80 Full \$120*

***Full Catering Corporate Events  
Office Luncheons Special Events***

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Call for your catering requests

**+1 424 413 1862**

or Your local Spumoni Restaurant,  
or send your catering orders directly to our e-mail:

***catering@spumonirestaurants.com***



PRIMERA



## CANTINA & TACOS

### GREAT FOOD & TOTAL COMFORT

*An experienced Chef at Your premises to prepare meals based on local specialties right in your kitchen. Nothing to worry about, no rush, no stress!*

*Our friendly Cook comes to Your premises and provides all She/He needs for a great service. For large groups an Assistant is also included, for serving lunch or dinner. Servers and Bartenders at your service with Full Bar option.*

*For the Catering inquiries please contact:*

*Catering@spumonirestaurants.com*

*or call 424-413-1862*





## • STARTERS •

per person

### House Guacamole

Made with fresh Avocados, Red Onions, Lime Juice, Salt, Pepper and Cilantro.

Small (6-10)  
\$65

Med(10-20)  
\$130

XL (22-30)  
\$250

### Grilled Quesadilla

Jack Cheese, Flour Tortilla, Salsa.

Add Protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

Small (6-10)  
\$65

Med(10-20)  
\$120

XL (22-30)  
\$230

### Street Corn Esquites

Grilled Corn, Cotija Cheese, Chile Mayo.

Small (6-10)  
\$40

Med(10-20)  
\$70

XL (22-30)  
\$140

### Shrimp Ceviche

Shrimp, fresh Lime juice, Tomatoes, Red Onion, Diced Jalapeño Pepper, Cilantro, Avocado.

Small (6-10)  
\$65

Med(10-20)  
\$130

XL (22-30)  
\$250

### Sopes • NEED TO ORDER MINIMUM 48 Hours advance •

Corn Tortilla Cups filled with Lettuce, Beans, Pico de Gallo Crema and Cottija Cheese.

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

Small (6-10)  
\$65

Med(10-20)  
\$80

XL (22-30)  
\$160

### Torta Platters • NEED TO ORDER MINIMUM 48 Hours advance •

Chicken, Steak, Carnitas, Short-Ribs or Grilled Veggies with Beans, Lettuce, Tomatoes, Avocado, Chile Mayo or Cilantro Pesto.

12 Half sandwiches  
\$60

24 Half sandwiches  
\$110





## • TACO BAR •

Minimum 10-person order served with Tortillas, Corn or Flour, Chips & Salsa

Single Tacos per person for a meal is considered 3 Tacos per person.

### Chicken A La Parilla

Fresh Cilantro, Salsa Verde.

Single \$6

### Mushroom Barbacoa

Grilled Maitake, Pickled Onion, Cotija, Cilantro Pesto.

Single \$6

### Salmon

Cabbage, Cilantro & Chile Mayo, Pickled Red Onion.

Single \$6

### Grilled Pescado

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

Single \$6

### Carne Asada

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

Single \$6

### Carnitas

Crispy Pork, Salsa Roja, Pickled Red Onion.

Single \$6

### Lobster

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

Single \$8

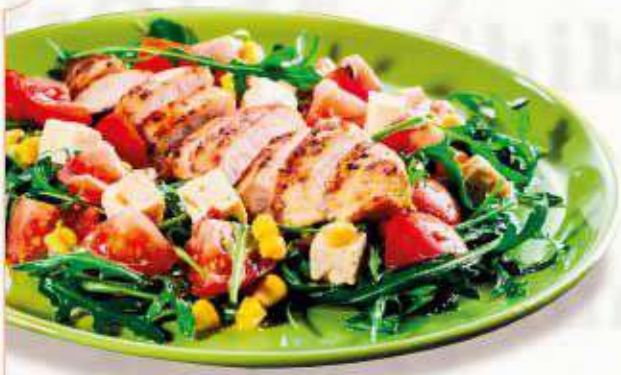
### Grilled Shrimp

Shredded Cabbage, Chile Mayo, Cilantro, Pickled Red Onion.

Single \$6







## • SALADS + BOWLS •

### **NEW!** Taco Salad

Pasta, Corn, Cucumber, Tomato, Bell Pepper, Avocado, Carrots Jack Cheese - made with Chile Mayo OR Red Wine Vinaigrette.

Small (6-10)  
**\$65**

Med(10-20)  
**\$120**

XL (22-30)  
**\$210**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

### Caesar Verde

Grilled Tomato, Parmesan, homemade Caesar dressing.

Small (6-10)  
**\$35**

Med(10-20)  
**\$45**

XL (22-30)  
**\$65**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

### The Prima

Mixed Greens, Avocado, Roasted Corn, Vinaigrette dressing.

Small (6-10)  
**\$35**

Med(10-20)  
**\$45**

XL (22-30)  
**\$65**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

### Organic Mixed Greens

Roasted Tomatoes, Corn, and Pickled Onion and Vinaigrette.

Small (6-10)  
**\$35**

Med(10-20)  
**\$45**

XL (22-30)  
**\$65**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

### La Paz Chopped

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

Small (6-10)  
**\$35**

Med(10-20)  
**\$45**

XL (22-30)  
**\$65**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*



## Veggie Bowl

Zucchini, roasted Tomatoes, Mushrooms over Rice with Avocado.

Small (6-10)  
**\$65**

Med(10-20)  
**\$120**

XL (22-30)  
**\$230**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: Sm **\$40**, Med **\$60** and XL **\$160**

## Baja Fajitas

Served with Tortillas, Chips & Salsa Baja Fajitas, include Sautéed Bell Peppers, Tomatoes, Mushrooms & Onions.

### Vegetarian:

Small (6-10)  
**\$50**

Med(10-20)  
**\$95**

XL (22-30)  
**\$180**

### Beef or Chicken:

Small (6-10)  
**\$65**

Med(10-20)  
**\$110**

XL (22-30)  
**\$210**

### Shrimp:

Small (6-10)  
**\$70**

Med(10-20)  
**\$130**

XL (22-30)  
**\$250**



## • ENTRÉES •

### Prima Burrito (minimum 10-person order)

Prima Burrito Stuffed with Rice, Norteño Beans, Lettuce, Guacamole and Jack Cheese.

Served with Salsa Single burrito **\$11**

Chicken, Carnitas, Shortrib or Steak, Salmon or Shrimp **\$6**

### Enchiladas Pollo Casterole

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

Half tray 8-12 ppl  
**\$85**

Full Tray 10-16 ppl  
**\$125**

### Enchiladas Camarones Caserole

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

Half tray 8-12 ppl  
**\$115**

Full Tray 10-16 ppl  
**\$200**



## Baja Carnitas

Crispy Pork, Salsa Roja, Pickled Red Onions.

Small (6-10)

**\$80**

Med(10-20)

**\$100**

XL (22-30)

**\$175**

## Shrimp "La Playita" or Mojo de Ajo

*La Playita:* Shrimp, Garlic, Serrano Peppers, Cherry Tomatoes and Onions Half

*Mojo de Ajo:* Shrimp White Wine Garlic Butter.

Small (6-10)

**\$90**

Med(10-20)

**\$125**

XL (22-30)

**\$215**

## Enchiladas Pollo

Handmade Corn Torillas filled with Jack Cheese and Chicken. Sprinked with Cotija Cheese and drizzled over with Crema. Your choice of Roja or Verde Salsa.

Small (6-10) 10 pc

**\$80**

Med (10-20) 20 pc

**\$160**

XL (22-30) 30 pc

**\$230**

## Enchiladas Camarones

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

Small (6-10) 10 pc

**\$85**

Med (10-20) 20 pc

**\$170**

XL (22-30) 30 pc

**\$255**

## Carne Asada

Grilled and served with Grilled White Onions, Grilled Jalopeño and Pico De Gallo.

Small (6-10) 10 pc

**\$120**

Med (10-20) 20 pc

**\$230**

XL (22-30) 30 pc

**\$360**

## Grilled Mahi Mahi or Grilled Salmon Chimnichurri Sauce

Small (6-10) 10 pc

**\$100**

Med (10-20) 20 pc

**\$200**

XL (22-30) 30 pc

**\$300**





## **NEW ARRIVAL!**



### **Pasta Roja Con Crema**

Penne Pasta with Roja Salsa and Cream Sauce with Cotija Cheese.

Small (6-10)  
**\$55**

Med (10-20)  
**\$100**

XL (22-30)  
**\$160**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

### **Pasta La Playita** 🌶️

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

Small (6-10)  
**\$85**

Med (10-20)  
**\$170**

XL (22-30)  
**\$255**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

### **Pasta Con Hongos and Choriso**

Pasta with Broccoli, Mushrooms, Onions, Spinach, Choriso, Garlic with Light White Wine and Tomato Sauce.

Small (6-10)  
**\$75**

Med (10-20)  
**\$130**

XL (22-30)  
**\$220**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

### **Pasta Con Vegetariana**

Artichokes, Mushrooms, Spinach, White Wine, Ajo Salsa with light Cream and Cotija Cheese.

Small (6-10)  
**\$60**

Med (10-20)  
**\$120**

XL (22-30)  
**\$190**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

### **Cilantro Pesto Pasta**

Pasta, homemade Cilantro Pesto (Pesto is Nut Free) Cotija Cheese Lite Crema.

Small (6-10)  
**\$55**

Med (10-20)  
**\$110**

XL (22-30)  
**\$165**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*

### **Tequila Pasta**

Tequila, Bell Peppers, Onions, Zucchini, Cream Tomato and Chicken Broth.

Small (6-10)  
**\$55**

Med (10-20)  
**\$110**

XL (22-30)  
**\$165**

Add protein: Shrimp, Chicken, Steak, Carnitas, Shortrib or Veggies: *Sm \$40, Med \$60 and XL \$160*





• SIDES •

*Mixed Vegetables*

Small (6-10)

\$40

Med (10-20)

\$55

XL (22-30)

\$85

*Norteño Beans*

Small (6-10)

\$40

Med (10-20)

\$55

XL (22-30)

\$85

*Cilantro Rice*

Small (6-10)

\$40

Med (10-20)

\$55

XL (22-30)

\$85



• DESSERTS •

*Churros*

\$ 1.60 each

*Tres Leches cake*

\$ 80 (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	\$38



## • BEVERAGES •

Canned Sodas <i>(coke, sprite, diet coke)</i>	\$1.75
Spring Water	\$1.75
San Pellegrino Sodas <i>(orange, lemon or blood orange)</i>	\$3



## • 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.*