

Catering Menu

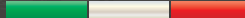
YOUR 1ST LUNCH ORDER IS FREE

(SEE INSIDE COVER FOR DETAILS)

SPUMONI

TRATTORIA & PIZZERIA

SINCE



1995



*Let Us Cater
Your Next Office
Luncheon or Special Event*

ORDER ONLINE FAST AND EASY:

www.SpumoniRestaurants.com

Santa Monica: 310.393.2944

Stevenson Ranch: 661.799.0360

Cell: 310.913.1729

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

One Call Does It All...Large or Small Gatherings.

TO ORDER CALL:

Santa Monica: 310.393.2944

Stevenson Ranch: 661.799.0360

Cell: 310.913.1729

YOUR FIRST LUNCH IS *FREE

Call us and we will provide lunch
for 4 people absolutely *FREE!

*(One pasta, salad, bread and drinks)
24HR notice



Salads

(Large Bowl Servings: 10-15 • Full Tray Servings: 16-20)

Add chicken or shrimp for additional cost.

Italian Salad

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

Large Bowl: \$49 Full Tray: \$65

Caesar Salad

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

Large Bowl: \$49 Full Tray: \$65

Spinach Salad

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

Large Bowl: \$49 Full Tray: \$65

Mediterranea

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

Large Bowl: \$50 Full Tray: \$75

Grilled Salmon Salad

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

Large Bowl: \$75 Full Tray: \$115

Matteo Salad

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

Large Bowl: \$59 Full Tray: \$95

Chopped Salad

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

Large Bowl: \$50 Full Tray: \$75

Arugula Salad

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

Large Bowl: \$50 Full Tray: \$75

The Montana Cobb Salad

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

Large Bowl: \$59 Full Tray: \$95

Frutti di Mare Salad

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

Large Bowl: \$75 Full Tray: \$115

Goat Cheese and Beets

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

Large Bowl: \$50 Full Tray: \$75

Antipasti platters

(Serves 15-20)

Spumoni Appetizer \$85

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

Caprese \$75

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

Calamari Fritti \$75

Deep fried tender calamari with arrabbiata sauce.

Vongole e Cozze \$75

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

Arancini \$75

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



Meatballs \$75

30 homemade meatballs with sauce and garlic bread.

Bruschetta Pomodoro \$65

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

Entrees

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



Colorado Lamb Chops

Grilled lamb chops topped with a red wine and marsala wine sauce.

1/2 SIZE - \$99; FULL SIZE - \$175

Flat Iron Steak

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

1/2 SIZE - \$99; FULL SIZE - \$175

Vitello D'Annunzio

Veal scaloppine with artichokes and porcini mushrooms marsala wine sauce.

1/2 SIZE - \$110; FULL SIZE - \$195

Vitello Marsala

Veal scaloppine with mushrooms, marsala wine sauce.

1/2 SIZE - \$110; FULL SIZE - \$195

Vitello al Limone

Veal scaloppine with lemon capers and white wine.

1/2 SIZE - \$110; FULL SIZE - \$195

Fillet of Sole

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

1/2 SIZE - \$80; FULL SIZE - \$140

Salmone

Atlantic salmon fillet with lemon, capers and white wine.

1/2 SIZE - \$80; FULL SIZE - \$140

Cioppino Mediterraneo

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

1/2 SIZE - \$99; FULL SIZE - \$175

Scampi al Limone Scampi Fradiavola

Jumbo tiger shrimp in spicy tomato sauce.

1/2 SIZE - \$110; FULL SIZE - \$195

Pollo Marsala

Double chicken breast with mushrooms and marsala wine sauce.

1/2 SIZE - \$75; FULL SIZE - \$120



Entrees

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

Pollo al Limone

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

½ SIZE - \$75; FULL SIZE - \$120

Pollo Cacciatore

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

½ SIZE - \$75; FULL SIZE - \$120

Pollo Milanese

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

½ SIZE - \$75; 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: 10-15 • Full Tray: 16-20)



Risotto Contadina

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

Half Tray: \$55 Full Tray: \$85

Risotto Frutti di Mare

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

Half Tray: \$65 Full Tray: \$99

Pappardelle Mare e Monti

Pappardelle pasta in a white wine sauce with mushrooms, spinach, clams and shrimp.

Half Tray: \$65 Full Tray: \$99

Capellini alla Checca

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

Half Tray: \$50 Full Tray: \$75

Penne Arrabbiata

Small tube pasta in a light spicy tomato sauce.

Half Tray: \$50 Full Tray: \$75

Spaghetti Bolognese

Pasta with homemade meat sauce.

Half Tray: \$55 Full Tray: \$85

Pastas and Risotti

(Half Tray: 10-15 • Full Tray: 16-20)

Rigatoni Siciliana

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

Large Bowl: \$59 Full Tray: \$108

Linguine Della Casa

Pasta with sweet peas, pancetta, mushroom cream sauce.

Half Tray: \$55 Full Tray: \$85

Farfalle alla Barese

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

Half Tray: \$55 Full Tray: \$85

Ravioli D'aragosta

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

Half Tray: \$65 Full Tray: \$99

Lasagna Bolognese

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

Half Tray: \$55 Full Tray: \$85

Fettuccine Gamberi Porcini e Carciofi

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

Half Tray: \$65 Full Tray: \$99

Penne Paesana

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

Half Tray: \$55 Full Tray: \$85

Linguine alle Vongole

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

Half Tray: \$65 Full Tray: \$99



Spaghetti Portofino

Pasta with shrimp, artichokes white wine and pink sauce.

Half Tray: \$55 Full Tray: \$85

Linguine Pescatore

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

Half Tray: \$65 Full Tray: \$99

Ravioli Bolognese

Pasta pillows stuffed with ricotta cheese in a meat sauce.

Half Tray: \$55 Full Tray: \$85

Fettuccine Alfredo with Chicken

Pasta with chicken breast in a parmesan cheese cream sauce.

Half Tray: \$55 Full Tray: \$85

Linguine Al Pesto

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

Half Tray: \$50 Full Tray: \$75

Farfalle Vodka e Salmone

Bowtie pasta with fresh salmon in a vodka pink sauce.

Half Tray: \$65 Full Tray: \$99

Linguine Rustica

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

Half Tray: \$55 Full Tray: \$85

Eggplant Parmigiana

Half Tray: \$55 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.

INTRODUCING
GLUTEN FREE
PIZZA!

New York Style

Gluten Free Pizza Add \$3.00



Cheese & Tomato Sauce

Toppings

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.

MED 12" 16"
(6 slices) (8 slices)

\$15 \$17

\$3 \$4

Quattro Stagioni

MED. 12" LG.16"

\$20 \$24

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

Pollo e Pesto

\$20 \$24

Chicken breast sundried tomato, pesto sauce & mozzarella cheese.

Hawaiiiana

\$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

Chocolate Chip Cookies (Dozen) \$24

Tiramisu 1/2 Tray \$42 • Full \$75

Fudge Brownies (Dozen) \$24

713 Montana Ave.
Santa Monica, CA 90403

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SINCE  1995

Full Catering
Office Luncheons



Corporate Events
Special Events

SANTA MONICA

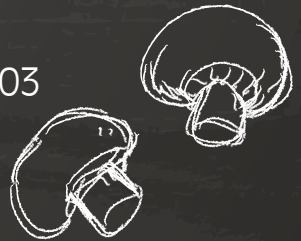
713 Montana Ave., Santa Monica, CA 90403

P (310) 393-2944 or C (310) 913-1729

STEVENSON RANCH

24917 Pico Canyon Rd., Stevenson Ranch, CA 91381

P (661) 799-0360 or C (310) 913-1729



order online:

www.spumonirestaurants.com