

Salads

(Add Chicken or Shrimp \$4)

Italian Salad ½ SIZE \$10. \$13.

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

Chopped Salad ½ SIZE \$10. \$13.

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

Spinach Salad ½ SIZE \$10. \$13.

Baby spinach, tomatoes, crispy bacon, toasted pine nuts & goat cheese in a vinaigrette dressing. With grilled chicken or shrimp add \$3.50

Caesar Salad

With Grilled Chicken Breast \$15.

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

Grilled Salmon Salad \$16.

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

Matteo Salad \$15.

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

Mediterranea \$13.

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

Arugula Salad \$14.

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

The Montana Cobb Salad \$15.

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

Frutti di Mare Salad \$16.

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

Goat Cheese and Beets \$13.

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

Antipasti (Appetizer)

Spumoni Appetizer (Serves two) \$17.

A combination plate of Italian cold cuts cheeses & marinated vegetables.

Calamari Fritti \$14.

Deep fried tender calamari with arrabiata sauce.

Vongole e Cozze \$14.

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

Garlic Bread \$4.

Our freshly baked bread seasoned with fresh herbs, garlic and olive oil.

Peperoni Arrosto e Salsiccia \$14.

Roasted red and green bell peppers, onion and two Italian mild sausage in a light tomato sauce.

Calamari Affogati \$14.

Sauteed squid and sweet peas in a light spicy tomato sauce.

Polpette Della Nonna \$6.

Two home made meatballs in a tomato sauce.

Caprese \$14.

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

Minestrone Soup \$8.

Panini

Available at lunch only.

All Sandwiches served with a mista salad.

Grilled Pesto Chicken \$15.

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

Chicken Parmigiana \$15.

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

Prosciutto Caprese \$15.

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

Baked Meatball \$14.

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

Chicken Sandwich \$15.

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

Eggplant Parmigiana \$14.

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

Pollo Milanese \$15.

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

Grilled Eggplant & Goat Cheese \$14.

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

(All Split Dishes Add \$2)

*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.

1/19-SR

Pastas

(Add Chicken or Shrimp to any pasta for \$4)

Gluten Free Pasta \$2

Capellini Alla Checca \$21.

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

Linguine Alle Vongole \$23.

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

Penne Arrabbiata \$21.

Small tube pasta in a light spicy tomato sauce.

Spaghetti Portofino \$23.

Pasta with shrimp, artichokes white wine and pink sauce.

Spaghetti Bolognese \$21.

Pasta with homemade meat sauce (add meatballs \$2.00).

Linguine Pescatore \$25.

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

Linguine Della Casa \$21.

Pasta with sweet peas, pancetta, mushroom cream sauce.

Ravioli Bolognese \$21.

Pasta pillows stuffed with ricotta cheese in a meat sauce.

Farfalle Alla Barese \$21.

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

Fettuccine Alfredo w/Chicken \$21.

Pasta with chicken breast in a parmesan cheese cream sauce.

Ravioli D'aragosta \$23.

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

Linguine Al Pesto \$21.

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

Lasagna Bolognese \$21.

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

Farfalle Vodka E Salmone \$23.

Bowtie pasta with fresh salmon in a vodka pink sauce.

Fettuccine Gamberi Porcini E Carciofi \$23.

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

Linguine Rustica \$21.

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

Penne Paesana \$21.

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

Gnocchi Bar

Because of the emphasis which Italian Restaurants have placed on pizza and pasta dishes, we seem to have left out an old Florentine recipe called Gnocchi. We at Spumoni would like to share this dish with you, which is why we have added our "Gnocchi Bar" to our daily menu. By the way, for those of you who are not too familiar with Gnocchi, they are small dumplings made with boiled potatoes, flour and water.

Gnocchi Bolognese \$21.

Homemade meat sauce.

Gnocchi Boscaiola \$21.

Wild mushroom sauce. (porcini, button, shiitake).

Gnocchi Al Pesto \$21.

Traditional pesto cream sauce.

Gnocchi Cardinale \$21.

Sundried tomatoes, chicken breast in a pink sauce.

Gnocchi Sorrentino \$20.

Basil and melted mozzarella cheese in a tomato sauce.

Gnocchi 4 Formaggi E Spinaci \$21.

Fresh spinach, parmesan, goat, gorgonzola & mozzarella cheese in a cream sauce.

Gnocchi Alfredo \$20.

Parmesan cheese & cream sauce.

Gnocchi Arrabbiata E Funghi \$20.

Mushroom in a spicy tomato sauce.

Gnocchi Fradiavola \$23.

Shrimp, white wine in a spicy tomato sauce.

Gnocchi Gamberetti \$22.

Shrimp, white wine & pink 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 a few of the dishes that we took back home with us. Buon Appetito!

Strozzapreti Carbonara \$22.

Elongated cavatelli shaped pasta prepared with pancetta, egg yolks, Parmigiano Reggiano, Pecorino Romano and a pinch of course black pepper.

Pennette Puttanesca \$21.

Small tube pasta with Kalamata olives, capers, anchovy and garlic in a plum tomato sauce.

Pacheri Amatriciana \$21.

Jumbo size tube pasta with minced onion, mild spicy peppers, pancetta, Pecorino Romano cheese and plum tomato sauce.

Ravioli Quattro Formaggi \$22.

Round pasta pillows filled with ricotta, gorgonzola, Parmigiano Reggiano and mascarpone cheeses.

Pappardelle Porcini \$23.

Wide noodle ribbons with porcini mushrooms, garlic and white wine with a touch of cream and Parmigiano Reggiano.

Mezza Luna Pollo E Funghi \$22.

Half moon shaped pasta pillows stuffed with chicken breast and wild mushrooms prepared with brown butter sage sauce.

Tonnarelli Cacio E Pepe \$21.

Long square cross section noodle pasta prepared with a creamy Pecorino and Parmigiano Reggiano cheese sauce with course ground black pepper.

Cavatelli Broccoli Rabe \$22.

Italian sausage, roasted broccoli rabe, garlic, chili flakes and white wine.

(All Split Dishes Add \$2)

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Make Your Own Pizza

Gluten Free Pizza Crust 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 & ricotta cheese.

Med 12"
(6 slices)

16"
(8 slices)

\$15

\$17

\$3

\$4

Pizzas

We make our dough fresh daily and only use the highest quality Wisconsin cheese and California tomatoes for our sauce.

	Med. 12"	Lg. 16"		Med. 12"	Lg. 16"
Margherita Fresh tomatoes, basil, garlic, & mozzarella cheese.	\$19.	\$23.	Quattro Stagioni Prosciutto di Parma, artichokes, mushrooms, olives, tomato sauce & mozzarella cheese.	\$21.	\$25.
Della Casa Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.	\$21.	\$25.	Pollo e Pesto Chicken breast sundried tomato, pesto sauce & mozzarella cheese.	\$21.	\$25.
Vegetarian Mushrooms, eggplant, zucchini fresh tomatoes, onions, bell pepper, tomato sauce & mozzarella cheese.	\$20.	\$25.	Hawaiiana Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.	\$19	\$23.
Diavola Pepperoni, meatballs, roasted peppers, mozzarella cheese in a fresh garlic spicy arrabbiata sauce.	\$21.	\$25.	Bianca Neve Spinach, garlic, ricotta, & mozzarella cheese.	\$19	\$23.
Quattro Formaggi Ricotta, gorgonzola, goat & mozzarella cheese.	\$20.	\$24.	Calzone Filled with ricotta cheese & tomato sauce. (Add \$1 per filling.)	\$15	

Entrees

All entrees served with pasta marinara & mixed vegetables. Includes salad at lunch.

Flat Iron Steak \$28.

Sea salt, black pepper in a cast iron skillet, sliced thinly then served.

Vitello Marsala or Limone \$29.

Veal scaloppine with mushrooms, marsala wine sauce (or) choice of lemon caper sauce.

Pollo Al Marsala \$23.

Double chicken breast with mushrooms and marsala wine sauce.

Eggplant Parmigiana \$21.

Scampi Al Limone \$26.

Jumbo tiger shrimp in a white wine & lemon caper sauce.

Pollo Al Limone \$23.

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

Scampi Cacciatore \$26.

Jumbo tiger shrimp with roasted peppers, mushrooms, onions, in a white wine light tomato sauce.

Pollo Cacciatore \$23.

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

Scampi Fradiavola \$26.

Jumbo tiger shrimp in spicy tomato sauce.

Pollo Milanese \$23.

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

Cioppino Mediterraneo \$26.

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

Pollo Parmigiana \$23.

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

Fillet of Sole \$26.

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

Vitello D'Annunzio \$29.

Veal scaloppine with artichokes and porcini mushrooms marsala wine sauce.

Salmon \$26.

Wild salmon fillet with lemon, capers and white wine