

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: 6-8
Add Chicken for \$30 or Shrimp for \$45

Italian Salad

Large Bowl: \$59

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

Caesar Salad

Large Bowl: \$59

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

Mediterranea

Large Bowl: \$60

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

Grilled Salmon Salad

Large Bowl: \$85

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

Chopped Salad

Large Bowl: \$60

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

Arugula Salad

Large Bowl: \$60

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

Goat Cheese and Beets

Large Bowl: \$60

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



• Antipasti platters •

Serves 8-12 ppl.

Spumoni Appetizer

\$105

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

Caprese

\$105

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

Calamari Fritti

\$105

Deep fried tender calamari with arrabbiata sauce.

Arancini

\$125

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

Meatballs

\$125

24 homemade meatballs with sauce and garlic bread.

Bruschetta Pomodoro

\$95

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

Garlick Knots

3 dozen for \$30



• Entrees •

Tray Serves: 8-10

Flat Iron Steak

Tray - \$120

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

Fillet of Sole

Tray - \$120

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.

Tray - \$105

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.

Tray - \$120

Pollo Marsala

Double chicken breast with mushrooms and marsala wine sauce.

Tray - \$95

Pollo al Limone

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

Tray - \$95

Pollo Cacciatore

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

Tray - \$95

Pollo Milanese

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

Tray - \$95

Pollo Parmigiana

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

Tray - \$95



• Pastas and Risotti •

Serving 8-10

Add protein to any dish:

Chicken for \$35

Shrimp for \$45

Risotto Contadina

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

Half Tray: \$75

Penne alla Checca

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

Half Tray: \$70

Penne Arrabbiata

Small tube pasta in a light spicy tomato sauce.

Half Tray: \$70

Spaghetti Bolognese

Pasta with homemade meat sauce.

Half Tray: \$75

Rigatoni Siciliana

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

Half Tray: \$85

Linguine Della Casa

Pasta with sweet peas, pancetta, mushroom cream sauce.

Half Tray: \$85

Farfalle alla Barese

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

Half Tray: \$85

Ravioli D'aragosta

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

Half Tray: \$99

Lasagna Bolognese (24h notice is required)

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

Half Tray: \$85

Fettuccine Gamberi Porcini e Carciofi

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

Half Tray: \$99

Penne Paesana

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

Half Tray: \$86

Spaghetti Portofino

Pasta with shrimp, artichokes white wine and pink sauce.

Half Tray: \$85

Linguine Pescatore

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

Half Tray: \$99

Ravioli Bolognese

Pasta pillows stuffed with ricotta cheese in a meat sauce.

Half Tray: \$85

Fettuccine Alfredo

Pasta with parmesan cheese cream sauce.

Half Tray: \$85

Linguine Al Pesto

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

Half Tray: \$85

Farfalle Vodka e Salmone

Bowtie pasta with fresh salmon in a vodka pink sauce.

Half Tray: \$99

Linguine Rustica

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

Half Tray: \$85

Eggplant Parmigiana

Half Tray: \$85



• Panini Platters •

(12 assorted half sandwiches: \$120 • 24 assorted half sandwiches: \$160)
Includes chopped or caesar salad

• 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 Club 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.





• New York Style •

Gluten Free Pizza - MEDIUM ONLY, Add \$3

Med 12" (6 slices) \$18 Lg 16" (8 slices) \$21
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 •

	<i>Med. 12"</i>	<i>Lg. 16"</i>
<i>Pomodoro</i>	\$18	\$21
Tomato sauce, mozzarella cheese, basil and sliced tomatoes.		
<i>Della Casa</i>	\$25	\$29
Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.		
<i>Vegetarian</i>	\$25	\$29
Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant.		
<i>Diavola</i>	\$26	\$29
Pepperoni, meatballs, roasted peppers, mozzarella cheese in a fresh garlic spicy arrabbiata sauce.		
<i>Quattro Stagioni</i>	\$24	\$28
Prosciutto di Parma, artichokes, mushrooms, olives, tomato sauce & mozzarella cheese.		
<i>Pollo e Pesto</i>	\$26	\$29
Chicken breast sun-dried tomato, pesto sauce & mozzarella cheese.		
<i>Hawaiiana</i>	\$25	\$28
Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.		
<i>Biancaneve</i>	\$24	\$28
Spinach, garlic, ricotta, & mozzarella cheese.		
<i>Calzone</i>	\$18	
First made for Queen margherita in 1889 Add topping \$1 each		



• *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*

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