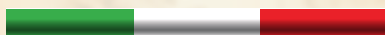


SPUMONI

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

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

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

Goat Cheese and Beets

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

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



• 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

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

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

Vitello D'Annunzio

Veal scaloppine with artichokes and porcini mushrooms marsala wine sauce.

1/2 size - \$120 Full Size - \$210

Vitello Marsala

Veal scaloppine with mushrooms, marsala wine sauce.

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

Vitello al Limone

Veal scaloppine with lemon capers and white wine.

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

Fillet of Sole

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

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

Salmone

Atlantic salmon fillet with lemon, capers and white wine.

½ size - \$105; Full Size - \$160

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 - \$120 Full Size - \$215

Pollo Marsala

Double chicken breast with mushrooms and marsala wine sauce.

½ size - \$95 Full Size - \$139

Pollo al Limone

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

½ size - \$95 Full Size - \$139

Pollo Cacciatore

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

½ size - \$95 Full Size - \$139

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

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

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

Ravioli D'aragosta

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

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

Lasagna Bolognese (24h notice is required)

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

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

Fettuccine Gamberi Porcini e Carciofi

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

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

Penne Paesana

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

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

Linguine alle Vongole

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

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

Spaghetti Portofino

Pasta with shrimp, artichokes white wine and pink sauce.

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

Linguine Pescatore

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

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

Ravioli Bolognese

Pasta pillows stuffed with ricotta cheese in a meat sauce.

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

Fettuccine Alfredo

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

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

Linguine Al Pesto

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

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

Farfalle Vodka e Salmone

Bowtie pasta with fresh salmon in a vodka pink sauce.

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

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 Med. 12" Lg. 16"
\$22 \$26

Tomato sauce, mozzarella cheese, basil and sliced tomatoes.

Della Casa \$24 \$28

Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.

Vegetarian \$23 \$28

Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant.

Diavola \$24 \$28

Pepperoni, meatballs, roasted peppers, mozzarella cheese in a fresh garlic spicy arrabbiata sauce.

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*

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