

SPRUZZO

Restaurant & Bar

Healthy • Fresh • Sustainable • Delicious

DINNER MENU

DINE IN • TAKE OUT
DELIVERY • CATERING
ONLINE ORDERING

APPETIZERS

CAPRESE

Buffalo mozzarella, tomatoes, and basil drizzled with extra virgin olive oil on a bed of baby mixed greens, served with Champagne vinaigrette. 14

BRUSCHETTA

Toasted French baguette topped with fresh diced tomatoes, garlic, extra virgin olive oil, and basil. 9

HUMMUS DIP

Garbanzo beans pureed with fresh herbs and roasted garlic, served with carrots, broccoli, celery, and toast. 10.5

MOZZARELLA MARINARA

Breaded mozzarella sticks served with marinara sauce. 14.25

SPICY ROCK SHRIMP

Popcorn shrimp tossed in a Sriracha aioli. 15.25

SHRIMP CEVICHE

Shrimp marinated with onions, tomatoes, cucumbers, and cilantro, blended with lime and tomato juices. Served with tortilla chips. 15

FRIED CALAMARI

Served with a spicy tomato sauce, pesto aioli, and lemon wedges. 14.25

BUFFALO WINGS

Chicken wings served with carrots, celery, ranch dipping sauce, and hot sauce. 14.25

GRILLED ARTICHOKE

Balsamic-marinated and grilled artichokes split in half, served with a side of pesto aioli. 14.25

AHI TARTARE

Togarashi seared tuna mixed with lemon oil citronette, served on top of fresh guacamole, finished with radish sprouts and crispy wontons. 14.5

DAILY HOMEMADE SOUPS

HOMEMADE MINISTRONE

Fresh seasonal vegetable soup served in a light tomato broth. Cup 6 • Bowl 9.75

SOUP OF THE DAY

Made fresh daily. Cup 6 • Bowl 9.75

LENTIL

Organic French lentil with onions, carrots, and potatoes in a light vegetarian broth. Cup 6 • Bowl 9.75

SIDE ORDERS

FRENCH FRIES 4.5

GARLIC FRIES 5.5

SWEET POTATO FRIES 5.5

MASHED POTATOES 5

SIDE OF VEGETABLES

Steamed 5 • Sautéed 6

GARLIC BREAD 5

2 ITALIAN SAUSAGE LINKS 6.5

4 OZ CHICKEN 5

2 MEATBALLS

Choice of beef or turkey. 5.5

BEVERAGES

PELLEGRINO
500mL 5

AQUA PANNA
500mL 5

SOFT DRINKS
Free refills 4

JUICES

Apple • Cranberry
Orange • Grapefruit,
Pineapple 5

**STRAWBERRY OR MANGO
SMOOTHIE**
7

COFFEE OR TEA
3.95

**MOCHA OR
CARAMEL LATTE**
5

**CAPPUCCINO
OR CAFÉ LATTE**
4.5

ESPRESSO
3

MILK
3.5

FRESH SALADS

Add 4 oz of grilled chicken for 5 • Add shrimp for 8.5
Add salmon or sushi grade ahi for 8.5 • Add quinoa for 2 • Add avocado for 2

ITALIAN SALAD **V** **GF**

Mixed greens, tomatoes, cucumbers, watermelon radish, and garbanzo beans served in an Italian vinaigrette. Half 8.5 • Full 14

CHOPPED SALAD **V** **GF**

Chopped romaine, red onions, hearts of palm, bell peppers, provolone, bleu cheese crumbles, and garbanzo beans with Italian vinaigrette. Half 10 • Full 16

ANTIPASTO **GF**

Mixed greens with hearts of palm, Kalamata olives, roasted peppers, salami, prosciutto, and provolone, served with Italian vinaigrette. 15

CHINESE CHICKEN SALAD

Charbroiled chicken breast, rice noodles, scallions, almonds, tangerines, crispy wontons, and shredded lettuce served with plum sesame dressing. 15

GINGER SALMON SALAD **GF** **DF**

Sautéed salmon, asparagus, mushrooms, and onions in a ginger soy dressing, served over a bed of mixed greens and topped with tomatoes and sesame seeds. 18

CAESAR

Romaine lettuce with shaved Parmesan cheese and croutons, served with Caesar dressing. Half 8.5 • Full 14

GREEK **V** **GF**

Mixed greens topped with feta cheese, Kalamata olives, cucumbers, red onions, tomatoes, and bell peppers, served with balsamic vinaigrette. Half 9 • Full 15

ORGANIC KALE SALAD **V**

Fresh mint, cilantro, scallions, cabbage, dried cranberries, and chopped peanuts with roasted peanut vinaigrette, served on a bed of kale. 15

ROASTED BEET SALAD **V**

Mixed greens, marinated beets, tomatoes, caramelized walnuts, red onions, and goat cheese served in a balsamic vinaigrette. 14

ARUGULA & QUINOA **V** **GF**

Fresh arugula and quinoa tossed with dried cranberries, toasted slivered almonds, shaved red onions, and goat cheese, served in a Champagne vinaigrette. 15

NICOISE SALAD **GF**

Baby mixed greens topped with fresh ahi tuna, capers, Kalamata olives, cherry tomatoes, roasted peppers, red onions, hard-boiled eggs, and green beans, served with our Champagne vinaigrette. 18

SANDWICHES

Add a small Garden or Caesar salad or cup of soup for 3.5
Add fries for 3, sweet potato fries or garlic fries for 3.5
Add sautéed mushrooms or cheese for 1.25
Add avocado for 2

CRISPY CHICKEN

Crispy chicken, tomatoes, provolone, and kale dressed with fat-free honey mustard served on a brioche bun. 13

FRESH AHI TUNA

With capers, tomatoes, red onions, and radish sprouts with tarragon aioli served on a brioche bun. 15

WE USE ONLY NATURAL POULTRY: FREE-RANGE, NO HORMONES OR ANTIBIOTICS

V Vegetarian **GF** Gluten-Free **DF** Dairy-Free **V+** Vegan

Please inform your server if you have any food-related allergies.

Split charge of \$2 added for food items.

Minimum order of \$10 per person required for table service.

We accept Visa, MasterCard, American Express, and Discover.

WOOD FIRE SPECIALTY PIZZAS

12-inch pizzas • 8 slices

Choice of Original or Thin Crust • Gluten-free pizza crust, add 3 • Cauliflower crust, add 3
Substitute vegan cheese, add 3

NAPOLETANA V

Mozzarella with tomato sauce. 18

MARGHERITA V

Fresh sliced buffalo and regular mozzarella cheeses, tomatoes, and basil without sauce. 22

FOUR SEASONS

Tomato sauce topped with mozzarella cheese, sliced Canadian ham, artichoke hearts, diced black olives, and mushrooms. 22

THAI CHICKEN

Peanut ginger sauce topped with marinated chicken, green onions, carrots, cilantro, and mozzarella. 22

SALAD V

Sour cream base topped with mozzarella, tomatoes, mixed greens, avocado, feta cheese, and red onions. 22

BBQ CHICKEN

BBQ sauce topped with marinated chicken, red onions, cilantro, and mozzarella. 22

FRESH SUMMER V

Tomato sauce topped with mozzarella cheese, tomato slices, goat cheese, and fresh basil. 22

VEGETARIAN V

Tomato sauce topped with mozzarella, fresh grilled eggplant, zucchini, tomatoes, fire-roasted bell peppers, roasted onions, mushrooms, and fresh basil. 22

CHORIZO

Traditional Spanish pizza with Alfredo sauce, mozzarella, fresh tomatoes, fennel, chili flakes, and chorizo sausage. 22

COMBO

Tomato sauce topped with mozzarella, pepperoni, sausage, mushrooms, olives, onions, bell peppers, garlic, and basil. 22

SANTA FE

Sour cream base topped with mozzarella cheese, grilled chicken breast, caramelized onions, avocados, cilantro, and pico de gallo. 22

THREE THREE THREE V

Tomato sauce topped with
3 Cheeses: mozzarella, feta, and goat
3 Herbs: oregano, thyme, and basil
3 Veggies: mushrooms, spinach, and olives. 22

CALZONE

Stuffed with ricotta and mozzarella cheeses. Served with a side of marinara sauce. 13
Add additional toppings to your liking.

Toppings 1.75 each

Pepperoni
Canadian Bacon
Pineapple
Mushrooms
Onions
Tomatoes
Sun-dried Tomatoes
Artichokes
Pepperoncini

Spinach
Bell Peppers
Basil
Olives
Extra Mozzarella
Jalapeños
Arugula
Broccoli
Eggplant

Gourmet Toppings 2 each

Sausage
Meatball
Chorizo
Chicken
Prosciutto
Shrimp

Avocado
Buffalo Mozzarella
Ricotta
Goat Cheese
Feta
Anchovies

V Vegetarian GF Gluten-Free DF Dairy-Free V+ Vegan



PASTAS

Choices include: Spaghetti • Angel Hair • Penne • Linguine • Rigatoni • Fettuccine • Wagon Wheel
Can be served with: Marinara 14 • Meat Sauce 16 • Vodka Sauce 16
Regular Pesto or Pesto Cream 16 • Puttanesca 16 • Primavera 16 • Alfredo 16
Gluten-free spaghetti or penne pasta available, add 2
Whole wheat penne available.

SPAGHETTI AND MEATBALLS

Turkey or beef meatballs with marinara and shaved Parmesan. 16

ANGEL HAIR POMODORO V

Chopped Roma tomatoes, basil, garlic, extra virgin olive oil, and pecorino cheese. 16

EGGPLANT ROLLATINI V

Angel hair pasta, tomatoes, basil, Parmesan, and melted mozzarella wrapped in thinly sliced baked eggplant, served over pomodoro sauce. 17

HOMEMADE RAVIOLI V

Stuffed with ricotta and spinach, served in an aurora sauce. 17

PENNE POLLO

Radicchio, sun-dried tomatoes, green onions, and chicken in a Parmesan garlic sauce. 17

VEGAN ZUCCHINI PASTA V+

Zoodles tossed with quinoa, capers, onions, garlic, sun-dried tomatoes, and extra virgin olive oil. 18

BAKED PENNE V

Penne pasta baked with homemade tomato sauce, fresh ricotta, eggplant parmigiana style, and melted mozzarella. 17

ANGEL HAIR SEBASTIAN

With chicken, mushrooms, asparagus, and oregano with feta cheese sauce. 18

LINGUINE SEAFOOD DF

Shrimp, clams, mussels, and calamari served in a white wine tomato herb sauce. 24

LINGUINE CLAMS DF

Fresh clams, garlic, Italian parsley, and dry oregano served in a white wine sauce. 22

THAI CHICKEN PASTA

Spaghetti mixed with cabbage, green onions, carrots, mushrooms, cilantro, and chicken, served in a Thai peanut sauce. 18

MEAT LASAGNA

Thin layers of pasta baked with béchamel and meat sauce. 17

SPAGHETTI CARBONARA

Crispy bacon, black pepper, and egg yolk with Romano and Parmesan served in a creamy Alfredo. 18

RIGATONI PESTO

Chopped chicken and sun-dried tomatoes served in a homemade pesto cream sauce. 18

SHRIMP SCAMPI

Sautéed jumbo shrimp in a lemon and garlic white wine sauce served over linguine. 21

LOBSTER RAVIOLI

Striped lobster ravioli with heirloom cherry tomatoes and asparagus in a lobster cream sauce. 21

ENTRÉES

Entrées served with sautéed vegetables and potatoes, except for Parmigiana entrées.

EGGPLANT PARMIGIANA V

Beer-battered eggplant baked with tomato sauce, Parmesan, and mozzarella, served with spaghetti marinara. 19

CHICKEN PARMIGIANA

Breaded sautéed boneless chicken breast topped with marinara and mozzarella with a side of spaghetti marinara. 21

CHICKEN MARSALA

Boneless chicken breast sautéed in a Marsala wine sauce and topped with mushrooms. 21

CHICKEN PICCATA

Boneless chicken breast sautéed in a white wine lemon caper sauce. 21

CHICKEN FIORENTINO

Boneless chicken breast topped with baby spinach and mozzarella cheese, served in a white wine Bordelaise sauce. 21

FRESH CATCH OF THE DAY

Changes daily, ask your server for details. MP

FRESH BAKED SALMON

Fresh baked Atlantic salmon topped with papaya mango salsa, served with white wine lemon cream sauce. 23

PETRALE SOLE

Alaskan petrale sole sautéed in a white wine lemon garlic cream sauce with toasted pine nuts. 21

VEAL MILANESE

Lightly breaded, pan-fried veal cutlets drizzled in a white wine lemon caper sauce. 25

SESAME-CRUSTED AHI TUNA

Seared, Togarashi sesame-crusting ahi tuna served with spinach rice and sautéed vegetables. 22

BLACK ANGUS SKIRT STEAK

Grilled skirt steak served with a side of chimichurri sauce. 22

8 OZ FILET MIGNON

Charbroiled filet cooked to perfection, served in a brandy and peppercorn sauce. 32

WELCOME TO SPRUZZO

We're one of the few restaurants in Malibu with Pacific Ocean views and a heated patio with fire pit. We use a wood-fired brick oven to make traditional Italian style pizza. It's not a big secret anymore, a wood-fired brick oven not only produces flavors that cannot be achieved by conventional oven, it also makes pizza crusts that are crispy on the outside and yet soft on the inside. Try our pizza and experience the difference...

The combination of fresh, quality ingredients along with an experienced and highly skilled kitchen team has made Spruzzo a local favorite in Malibu since 1994.

Spruzzo is always pet-friendly.

OUR BANQUET FACILITIES

Spruzzo Restaurant & Bar is the perfect location for your next Special Event. Whether you are planning a Wedding Reception, a Corporate Meeting, a Cocktail Party, a Holiday Celebration, a Fundraiser, a Birthday Party, or simply a Family Occasion give us a call and our Event Coordinator will customize a menu to fit your needs and cater to your facility.

For your next reservation, please call 310.457.8282 or email us at spruzzorestaurantandbar@gmail.com

SPRUZZO GIFT CARDS



A Gift Card is a great way to treat your friends or relatives to a great lunch or dinner at Spruzzo's. We sell Spruzzo's Gift Cards ranging from \$25 and up. Please see the Manager for details.

ONLINE ORDERING

Order online for pick up or delivery at www.spruzzomalibu.com

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Open Daily from 11 a.m.

SPRUZZO RESTAURANT & BAR

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