

# Appetizers

## BURRATA **V** **GF**

Organic Hairloom tomatoes, basil, olive oil, and balsamic glaze. 15

## BRUSCHETTA **V**

Toasted French baguette topped with fresh diced tomatoes, garlic, extra virgin olive oil, and basil. 10

## SPICY ROCK SHRIMP

Popcorn shrimp tossed in a Sriracha aioli. 17

## MOZZARELLA MARINARA **V**

Breaded mozzarella sticks served with marinara sauce. 16

## FRIED CALAMARI

Served with a spicy tomato sauce, pesto aioli, and lemon wedges. 16

## GRILLED ARTICHOKE **V** **GF**

Balsamic-marinated and grilled artichokes split in half, served with a side of pesto aioli. 16

## SHRIMP CEVICHE **DF**

Shrimp marinated with onions, tomatoes, cucumbers, and cilantro, blended with lime and tomato juices. Served with tortilla chips. 18

## BUFFALO WINGS

Chicken wings served with carrots, celery, ranch dipping sauce, and hot sauce. 16

## AHI TARTARE **DF**

Togarashi seared tuna mixed with lemon oil citronette, served on top of fresh guacamole, finished with radish sprouts and crispy wontons. 17

# Fresh Salads

Add 4 oz of grilled chicken for 5 | Add 5 shrimp for 9  
Add salmon or ahi for 9 | 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 9 | Full 15

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

Chopped romaine, red onions, hearts of palm, bell peppers, provolone, bleu cheese crumbles, and garbanzo beans with Italian vinaigrette.  
Half 11 | Full 16

## CAESAR

Romaine lettuce with shaved Parmesan cheese and croutons, served with Caesar dressing.  
Half 9 | Full 15

## GREEK **V** **GF**

Mixed greens topped with feta cheese, Kalamata olives, cucumbers, red onions, tomatoes, and bell peppers, served with balsamic 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. 16

## ORGANIC KALE SALAD **V**

Fresh mint, cilantro, scallions, cabbage, dried cranberries, and chopped peanuts with orange sesame ginger vinaigrette, served on a bed of kale. 16

## ROASTED BEET SALAD **V**

Mixed greens, marinated beets, tomatoes, caramelized walnuts, red onions, and goat cheese served in a balsamic vinaigrette. 16

## CHINESE CHICKEN SALAD

Charbroiled chicken breast, rice noodles, scallions, almonds, tangerines, crispy wontons, and shredded lettuce served with plum sesame dressing. 16

# Homemade Soups

## HOMEMADE MINISTRONE **V**

Fresh seasonal vegetable soup served in a light tomato broth.  
Cup 6.5 | Bowl 11

## SOUP OF THE DAY

Made fresh daily.  
Cup 6.5 | Bowl 11

## LENTIL **V**

Organic French lentil with onions, carrots, and potatoes in a light vegetarian broth.  
Cup 6.5 | Bowl 11

# Side Orders

FRENCH FRIES 6

GARLIC FRIES 7

SWEET POTATO FRIES 7

MASHED POTATOES 6

SIDE OF VEGETABLES  
Steamed 6 | Sautéed 7

GARLIC BREAD 6

2 ITALIAN  
SAUSAGE LINKS 8

4 OZ CHICKEN 7

2 MEATBALLS  
Choice of beef or turkey. 7

# Burgers & Sandwiches

Add a small Garden or Caesar salad or cup of soup for 4

Add fries, sweet potato fries, or garlic fries for 4

Add sautéed mushrooms, avocado, or cheese for 1.25

## CLASSIC HAMBURGER

With lettuce, tomatoes, red onions, and thousand island served on a brioche bun. 13

## CLASSIC BEYOND BURGER **V**

A plant-based burger topped with crisp lettuce, fresh tomatoes, white onion, and vegan mayonnaise served on a vegan brioche bun. 13

## FRESH AHI TUNA

With capers, tomatoes, red onions, and radish sprouts with tarragon aioli served on a brioche bun. 17

## CRISPY CHICKEN

Crispy chicken, tomatoes, provolone, and kale dressed with fat-free honey mustard served on a brioche bun. 14

## MEATBALL MOZZARELLA

Served with marinara sauce and mozzarella cheese on a French roll. 14

## CLASSIC ITALIAN SUB

Served with salami, ham, mortadella, capicola, provolone cheese, sliced tomatoes, lettuce, onion and oregano with extra virgin olive oil and red wine vinegar on a French roll. 14

# Beverages

PELLEGRINO 500mL 5

AQUA PANNA 500mL 5

SOFT DRINKS Free refills 4

## JUICES

Apple | Cranberry | Orange  
Grapefruit | Pineapple 6

STRAWBERRY OR MANGO  
SMOOTHIE 7

COFFEE OR TEA 4

MOCHA OR  
CARAMEL LATTE 5

CAPPUCCINO  
OR CAFÉ LATTE 5

ESPRESSO 3

MILK 4

# Spruzzo Favorites

## FISH & CHIPS

Beer-battered cod served with coleslaw, French fries, and tartar sauce. 18

## THREE FISH TACOS

Soft corn tortillas filled with beer-battered fish, avocados, tomatoes, onions, and chipotle aioli. 17

## CHICKEN MARSALA

Boneless chicken breast sautéed in a Marsala wine sauce, topped with mushrooms, served with sautéed vegetables and mashed potatoes. 21

## PETRALE SOLE

Sautéed in a white wine lemon garlic cream sauce with toasted pine nuts, served with sautéed vegetables and mashed potatoes. 21

## BLACK ANGUS SKIRT STEAK

Grilled 8 oz skirt steak served with a side of chimichurri sauce, with sautéed vegetables and mashed potatoes. 25

## GRILLED ATLANTIC SALMON

Served in a white wine spinach cream sauce with sautéed vegetables and mashed potatoes. 23

## Pastas

Gluten-free spaghetti or penne pasta available, add 2

Add chicken for 4 | Add 5 shrimp for 9

## SPAGHETTI & MEATBALLS

Turkey or beef meatballs with marinara and shaved Parmesan. 17

## LINGUINE ALFREDO V

Fresh linguine pasta with creamy Alfredo sauce. 17

## ANGEL HAIR POMODORO V

Chopped Roma tomatoes, basil, garlic, extra virgin olive oil, and pecorino cheese. 17

## VEGAN ZUCCHINI PASTA V+

Zoodles tossed with quinoa, capers, onions, garlic, sun-dried tomatoes, and extra virgin olive oil. 17

## SPAGHETTI CARBONARA

Crispy bacon, black pepper, and egg yolk with Romano and Parmesan served in a creamy Alfredo. 19

## HOMEMADE RAVIOLI V

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

## MEAT LASAGNA

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

## RIGATONI VODKA

Made with vodka, tomato sauce and cream. 19

## RIGATONI PESTO

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

## LINGUINE SEAFOOD DF

Shrimp, clams, mussels, and calamari served in a white wine tomato herb sauce. 28

## LINGUINE CLAMS DF

Fresh clams, garlic, Italian parsley, and dry oregano served in a white wine sauce. 23

## LOBSTER RAVIOLI

Striped lobster ravioli with heirloom cherry tomatoes and asparagus in a lobster cream sauce. 23

## SPAGHETTI BOLOGNESE

Made with veal, pork, and red wine tomato sauce. 19

## 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. 20

## MARGHERITA V

Fresh sliced buffalo and regular mozzarella cheeses, tomatoes, and basil without sauce. 24

## FOUR SEASONS

Tomato sauce topped with mozzarella cheese, sliced Canadian ham, artichoke hearts, diced black olives, and mushrooms. 24

## THAI CHICKEN

Peanut ginger sauce topped with marinated chicken, green onions, carrots, cilantro, and mozzarella. 24

## BBQ CHICKEN

BBQ sauce topped with marinated chicken, red onions, cilantro, and mozzarella. 24

## COMBO

Tomato sauce topped with mozzarella, pepperoni, sausage, mushrooms, olives, onions, bell peppers, garlic, and basil. 24

## FRESH SUMMER V

Tomato sauce topped with mozzarella cheese, tomato slices, goat cheese, and fresh basil. 24

## VEGETARIAN V

Tomato sauce topped with mozzarella, fresh grilled eggplant, zucchini, tomatoes, fire-roasted bell peppers, roasted onions, mushrooms, and fresh basil. 24

## SANTA FE

Sour cream base topped with mozzarella cheese, grilled chicken breast, caramelized onions, avocados, cilantro, and pico de gallo. 24

## 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. 24



## CALZONE

Stuffed with ricotta and mozzarella cheeses. Served with a side of marinara sauce. 16  
Add additional toppings to your liking.

## TOPPINGS 1.75 each

Pepperoni	Sun-dried Tomatoes	Olives
Canadian Bacon	Artichokes	Extra Mozzarella
Pineapple	Pepperoncini	Jalapeños
Mushrooms	Spinach	Arugula
Onions	Bell Peppers	Broccoli
Tomatoes	Basil	Eggplant

## GOURMET TOPPINGS 2 each

Sausage	Avocado
Meatball	Buffalo Mozzarella
Chicken	Ricotta
Prosciutto	Goat Cheese
Shrimp	Feta
Anchovies	

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

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

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

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