

# SPRUZZO

## Restaurant & Bar

HEALTHY | FRESH | SUSTAINABLE | DELICIOUS



*Dinner Menu*

## Appetizers

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

Organic Hairloom tomatoes, basil, olive oil, and balsamic glaze. 16

### BRUSCHETTA **V** **V+** **DF**

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. 18

### MOZZARELLA MARINARA **V**

Breaded mozzarella sticks served with marinara sauce. 17

### FRIED CALAMARI

Served with a spicy tomato sauce, pesto aioli, and lemon wedges. 17

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

Balsamic-marinated and grilled artichokes split in half, served with a side of pesto aioli. 17

### SHRIMP CEVICHE **DF** **GF**

Shrimp marinated with onions, tomatoes, cucumbers, and cilantro, blended with lime and tomato juices. Served with tortilla chips. 19

### BUFFALO WINGS

Chicken wings served with carrots, celery, ranch dipping sauce, and hot sauce. 17

### AHI TARTARE **DF**

Togarashi seared tuna mixed with lemon oil citronette, served on top of fresh guacamole, finished with radish sprouts and crispy wontons. 18

## Fresh Salads

Add 4 oz of grilled chicken for 6 | Add 5 shrimp for 10  
Add salmon or ahi for 10 | Add quinoa for 2 | Add avocado for 3

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

Mixed greens, tomatoes, cucumbers, watermelon radish, and garbanzo beans served in an Italian vinaigrette. Half 10 | Full 16

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

Chopped romaine, red onions, hearts of palm, bell peppers, provolone, bleu cheese crumbles, and garbanzo beans with Italian vinaigrette. Half 12 | Full 17

### CAESAR

Romaine lettuce with shaved Parmesan cheese and croutons, served with Caesar dressing. Half 10 | Full 16

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

Mixed greens topped with feta cheese, Kalamata olives, cucumbers, red onions, tomatoes, and bell peppers, served with balsamic vinaigrette. Half 11 | Full 17

### ANTIPASTO **GF**

Mixed greens with hearts of palm, Kalamata olives, roasted peppers, salami, prosciutto, and provolone, served with Italian vinaigrette. 17

### ORGANIC KALE SALAD **V** **V+** **DF**

Fresh mint, cilantro, scallions, cabbage, dried cranberries, and chopped peanuts with orange sesame ginger vinaigrette, served on a bed of kale. 17

### ROASTED BEET SALAD **V**

Mixed greens, marinated beets, tomatoes, caramelized walnuts, red onions, and goat cheese served in a balsamic vinaigrette. 17

### CHINESE CHICKEN SALAD

Charbroiled chicken breast, rice noodles, scallions, almonds, tangerines, crispy wontons, and shredded lettuce served with plum sesame dressing. 17

## Daily Homemade Soups

### HOMEMADE MINESTRONE **V** **V+** **DF**

Fresh seasonal vegetable soup served in a light tomato broth. Cup 7 | Bowl 12

### SOUP OF THE DAY

Made fresh daily. Cup 7 | Bowl 12

### LENTIL **V** **V+** **DF**

Organic French lentil with onions, carrots, and potatoes in a light vegetarian broth. Cup 7 | Bowl 12

## Side Orders

FRENCH FRIES 7

GARLIC FRIES 8

SWEET POTATO FRIES 8

MASHED POTATOES 7

SIDE OF VEGETABLES **V** **V+** **DF** **GF**

Steamed 7 | Sautéed 8

GARLIC BREAD 7

2 ITALIAN SAUSAGE LINKS 9

4 OZ CHICKEN 8

2 MEATBALLS  
Choice of beef or turkey. 8

## Beverages

PELLEGRINO 500mL 5

AQUA PANNA 500mL 5

SOFT DRINKS Free refills 4

### JUICES

Apple | Cranberry | Orange  
Grapefruit | Pineapple 7

STRAWBERRY OR MANGO  
SMOOTHIE 8

COFFEE OR TEA 4

MOCHA OR  
CARMEL LATTE 5

CAPPUCCINO  
OR CAFÉ LATTE 5

ESPRESSO 3

MILK 4

**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.

# Entrées

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

## CHICKEN PARMIGIANA

Breaded and sautéed boneless chicken breast topped with marinara and mozzarella cheese, served with spaghetti marinara. 25

## CHICKEN PICCATA

Boneless chicken breast sautéed in a white wine lemon caper sauce. 25

## CHICKEN MARSALA

Boneless chicken breast sautéed in a Marsala wine sauce and topped with mushrooms. 25

## FRESH BAKED SALMON

Fresh baked Atlantic salmon topped with papaya mango salsa, served with white wine lemon cream sauce. 27

## PETRALE SOLE

Alaskan petrale sole sautéed in a white wine lemon garlic cream sauce with toasted pine nuts. 25

## EGGPLANT PARMIGIANA V

Battered eggplant baked with tomato sauce, Parmesan, and mozzarella, served with spaghetti marinara. 22

## 8 OZ FILET MIGNON

Charbroiled filet cooked to perfection, served in a brandy and peppercorn sauce. 40

## BLACK ANGUS SKIRT STEAK

Grilled 8 oz skirt steak served with a side of chimichurri sauce. 32

## FRESH CATCH OF THE DAY

Changes daily, ask your server for details. MP

# 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. 20

## LINGUINE ALFREDO V

Fresh linguine pasta with creamy Alfredo sauce. 20

## ANGEL HAIR POMODORO V

Chopped Roma tomatoes, basil, garlic, extra virgin olive oil, and pecorino cheese. 20

## VEGAN ZUCCHINI PASTA V V+ DF GF

Zoodles tossed with quinoa, capers, onions, garlic, sun-dried tomatoes, and extra virgin olive oil. 20

## SPAGHETTI CARBONARA

Crispy bacon, black pepper, and egg yolk with Romano and Parmesan served in a creamy Alfredo. 23

## HOMEMADE RAVIOLI V

Stuffed with ricotta and spinach, served in an aurora sauce. 20

## MEAT LASAGNA

Thin layers of pasta baked with béchamel and meat sauce. 20

## RIGATONI VODKA V

Made with vodka, tomato sauce and cream. 22

## RIGATONI PESTO

Chopped chicken and sun-dried tomatoes served in a homemade pesto cream sauce. 22

## 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. 26

## LOBSTER RAVIOLI

Striped lobster ravioli with heirloom cherry tomatoes and asparagus in a lobster cream sauce. 26

## SPAGHETTI BOLOGNESE

Made with veal, pork, and red wine tomato sauce. 22

# 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	

*Welcome to*

**SPRUZZO**

Restaurant & Bar

DINE IN | TAKE OUT | DELIVERY | CATERING | ONLINE ORDERING

Open Daily from 11 a.m.

We're one of the few restaurants in Malibu with Pacific Ocean views and a heated patio with fire pit. 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*

FOR

## *Take Out & Delivery*

Save time and place your order online for take out or delivery at

**WWW.SPRUZZOMALIBU.COM**

ZUMA BEACH PLAZA

29575 Pacific Coast Highway | Malibu, California 90265

310.457.8282