

SPRUZZO

Restaurant & Bar

HEALTHY | FRESH | SUSTAINABLE | DELICIOUS



Dinner Menu

Appetizers

BURRATA **V** **GF**

Organic Hairloom tomatoes, basil, olive oil, and balsamic glaze. 17

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

Toasted French baguette topped with fresh diced tomatoes, garlic, extra virgin olive oil, and basil. 11

SPICY ROCK SHRIMP

Popcorn shrimp tossed in a Sriracha aioli. 19

MOZZARELLA MARINARA **V**

Breaded mozzarella sticks served with marinara sauce. 18

FRIED CALAMARI

Served with a spicy tomato sauce, pesto aioli, and lemon wedges. 18

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

Balsamic-marinated and grilled artichokes split in half, served with a side of pesto aioli. 18

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

Shrimp marinated with onions, tomatoes, cucumbers, and cilantro, blended with lime and tomato juices. Served with tortilla chips. 20

BUFFALO WINGS

Chicken wings served with carrots, celery, ranch dipping sauce, and hot sauce. 18

AHI TARTARE **DF**

Togarashi seared tuna mixed with lemon oil citronette, served on top of fresh guacamole, finished with radish sprouts and crispy wontons. 19

Fresh Salads

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

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

Mixed greens, tomatoes, cucumbers, watermelon radish, and garbanzo beans served in an Italian vinaigrette. Half 11 | Full 17

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

Chopped romaine, red onions, cucumbers, bell peppers, provolone, bleu cheese crumbles, and garbanzo beans with Italian vinaigrette. Half 13 | Full 18

CAESAR **V**

Romaine lettuce with shaved Parmesan cheese and croutons, served with Caesar dressing. Half 11 | Full 17

MEDITERRANEAN **V** **GF**

Mixed greens topped with feta cheese, Kalamata olives, cucumbers, red onions, tomatoes, and bell peppers, served with balsamic vinaigrette. Half 12 | Full 18

ICEBERG LETTUCE WEDGE **V** **GF**

Iceberg lettuce with chopped tomatoes, crispy bacon bits with bleu cheese crumbles and dressing. 16

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. 18

ROASTED BEET SALAD **V**

Mixed greens, marinated beets, tomatoes, caramelized walnuts, red onions, and goat cheese served in a balsamic vinaigrette. 18

CHINESE CHICKEN SALAD

Charbroiled chicken breast, rice noodles, scallions, almonds, tangerines, crispy wontons, and shredded lettuce served with plum sesame dressing. 19

Daily Homemade Soups

HOMEMADE MINISTRONE **V** **V+** **DF**

Fresh seasonal vegetable soup served in a light tomato broth. Cup 8 | Bowl 14

SOUP OF THE DAY

Made fresh daily. Cup 8 | Bowl 14

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

Organic French lentil with onions, carrots, and potatoes in a light vegetarian broth. Cup 8 | Bowl 14

Side Orders

FRENCH FRIES **DF** **V** **V+** 7

GARLIC FRIES **V** 8

SWEET POTATO FRIES **V** **V+** 8

MASHED POTATOES 8

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

Steamed 7 | Sautéed 8

GARLIC BREAD **V** 7

2 ITALIAN SAUSAGE LINKS 10

4 OZ CHICKEN 8

2 MEATBALLS Choice of beef or turkey. 9

Beverages

PELLEGRINO 500mL 5

AQUA PANNA 500mL 5

SOFT DRINKS Free refills 4.5

JUICES

Apple | Cranberry | Orange
Grapefruit | Pineapple 7

STRAWBERRY OR MANGO SMOOTHIE 8

COFFEE OR TEA 4.5

MOCHA OR CAMEL LATTE 6

CAPPUCCINO OR CAFÉ LATTE 6

ESPRESSO 3

MILK 4.5

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. 27

CHICKEN PICCATA

Boneless chicken breast sautéed in a white wine lemon caper sauce. 27

CHICKEN MARSALA

Boneless chicken breast sautéed in a Marsala wine sauce and topped with mushrooms. 27

FRESH BAKED SALMON

Fresh baked Atlantic salmon topped with papaya mango salsa, served with white wine lemon cream sauce. 29

EGGPLANT PARMIGIANA V

Battered eggplant baked with tomato sauce, Parmesan, and mozzarella, served with spaghetti marinara. 24

8 OZ FILET MIGNON

Charbroiled filet cooked to perfection, served in a brandy and peppercorn sauce. 46

BLACK ANGUS SKIRT STEAK DF GF

Grilled 8 oz skirt steak served with a side of chimichurri sauce. 35

BLACKENED AHI TUNA

Blacken Ahi tuna served with a balsamic glaze with sautéed vegetables and mashed potatoes. 28

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 10

SPAGHETTI & MEATBALLS

Turkey or beef meatballs with marinara and shaved Parmesan. 22

LINGUINE ALFREDO V

Fresh linguine pasta with creamy Alfredo sauce. 22

ANGEL HAIR POMODORO V

Chopped Roma tomatoes, basil, garlic, extra virgin olive oil, and pecorino cheese. 22

VEGAN ZUCCHINI PASTA V V+ DF GF

Zoodles tossed with quinoa, capers, onions, garlic, cherry tomatoes, and extra virgin olive oil. 22

SPAGHETTI CARBONARA

Crispy bacon, black pepper, and egg yolk with Romano and Parmesan served in a creamy Alfredo. 25

HOMEMADE RAVIOLI V

Stuffed with ricotta and spinach, served in an aurora sauce. 22

MEAT LASAGNA

Thin layers of pasta baked with béchamel and meat sauce. 22

RIGATONI VODKA V

Made with vodka, tomato sauce and cream. 23

LINGUINE MUSHROOM

TRUFFLE V

White truffle oil and sauce, wild mushrooms, and white cream sauce. 27

RIGATONI PESTO

Chopped chicken and sun-dried tomatoes served in a homemade pesto cream sauce. 23

LINGUINE SEAFOOD DF

Shrimp, clams, mussels, and calamari served in a white wine tomato herb sauce. 32

LINGUINE CLAMS DF

Fresh clams, garlic, Italian parsley, and dry oregano served in a white wine sauce. 28

LOBSTER RAVIOLI

Striped lobster ravioli with heirloom cherry tomatoes and asparagus in a lobster cream sauce. 28

SPAGHETTI BOLOGNESE

Made with veal, pork, and red wine tomato sauce. 23

Specialty Pizzas

12-inch pizzas | 8 slices
16-inch pizzas | 10 slices, add 2

Choice of Original or Thin Crust | Gluten-free cauliflower crust, add 3 | Substitute vegan cheese, add 3

NAPOLETANA V

Mozzarella with tomato sauce. 21

MARGHERITA V

Fresh sliced buffalo and regular mozzarella cheeses, tomatoes, and basil without sauce. 25

FOUR SEASONS

Tomato sauce topped with mozzarella cheese, sliced Canadian ham, artichoke hearts, diced black olives, and mushrooms. 26

THAI CHICKEN

Peanut ginger sauce topped with marinated chicken, green onions, carrots, cilantro, and mozzarella. 26

BBQ CHICKEN

BBQ sauce topped with marinated chicken, red onions, cilantro, and mozzarella. 26

COMBO

Tomato sauce topped with mozzarella, pepperoni, sausage, mushrooms, olives, onions, bell peppers, garlic, and basil. 26

FRESH SUMMER V

Tomato sauce topped with mozzarella cheese, tomato slices, goat cheese, and fresh basil. 26

VEGETARIAN V

Tomato sauce topped with mozzarella, fresh grilled eggplant, zucchini, tomatoes, fire-roasted bell peppers, roasted onions, mushrooms, and fresh basil. 26

MUSHROOM TRUFFLE V

Truffle oil and sauce, wild mushrooms, mozzarella & Parmesan cheeses, topped with arugula. 26

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. 26

CALZONE V

Stuffed with ricotta and mozzarella cheeses. Served with a side of marinara sauce. 18
Add additional toppings to your liking.

TOPPINGS 1.75 each

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

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

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