

M A L I B U

SPRUZZO

Restaurant & Bar

WWW.SPRUZZOMALIBU.COM

310-457-8282

Daily
Homemade
Soups

HOMEMADE MINISTRONE

V V+ DF

Fresh seasonal vegetable soup served in a light tomato broth. Cup 9 | Bowl 15

SOUP OF THE DAY

Made fresh daily. Cup 9 | Bowl 15

LENTIL

V V+ DF

Organic French lentil with onions, carrots, and potatoes in a light vegetarian broth. Cup 9 | Bowl 15

Side Orders

FRENCH FRIES

V DF V+ 7

GARLIC FRIES

V 8

SWEET POTATO FRIES

V 8

MASHED POTATOES

V GF 9

SIDE OF VEGETABLES

V V+ DF GF

Steamed 8 | Sautéed 9

GARLIC BREAD

V 7

2 ITALIAN
SAUSAGE LINKS

10

4 OZ CHICKEN

DF 8

2 MEATBALLS

9

Choice of beef or turkey

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.

Appetizers

BURRATA

V GF

Organic Heirloom tomatoes, basil, olive oil, and balsamic glaze. 18

BRUSCHETTA

V V+ DF

Toasted French baguette topped with fresh diced tomatoes, garlic, extra virgin olive oil, and basil. 12

SPICY ROCK SHRIMP

Popcorn shrimp tossed in a Sriracha aioli. 20

MOZZARELLA MARINARA

V

Breaded mozzarella sticks served with marinara sauce. 18

FRIED CALAMARI

Served with a spicy tomato sauce, pesto aioli, and lemon wedges. 19

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. 21

BUFFALO WINGS

Chicken wings served with carrots, celery, ranch dipping sauce, and hot sauce. 19

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 12

Add salmon or ahi for 14 | Add quinoa for 2 | Add egg for 3 | Add avocado for 3

ITALIAN SALAD

V GF

Mixed greens, tomatoes, cucumbers, watermelon radish, shredded carrots, and and garbanzo beans served with 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 served with Italian vinaigrette.

Half 13 | Full 19

CAESAR

V

Romaine lettuce with shaved Parmesan cheese and croutons, served with Caesar dressing.

Half 11 | Full 18

GREEK SALAD

V GF

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

Half 12 | Full 19

MEDITERRANEAN BOWL

V GF

Turmeric rice, beet hummus, kale, cucumbers, red onions, tomatoes, almonds, feta cheese, Kalamata olives, red pickled cabbage served with pesto Tahini dressing. 19

ORGANIC KALE SALAD

V V+ DF

Fresh mint, cilantro, scallions, cabbage, dried cranberries, and almonds served with plum sesame dressing, served on a bed of kale. 19

ROASTED BEET SALAD

V

Mixed greens, marinated beets, tomatoes, caramelized walnuts, red onions, and goat cheese served with a balsamic vinaigrette. 19

CHINESE CHICKEN SALAD

DF

Charbroiled chicken breast, rice noodles, scallions, almonds, tangerines, crispy wontons, and shredded lettuce served with plum sesame dressing. 20

CUCUMBER AVOCADO SALAD

V V+ DF GF

Avocados with cucumbers, cherry tomatoes, red onions, parsley and dill, served with an avocado oil honey mustard vinaigrette dressing. 19

Burgers, Sandwiches, & Tacos

Add a small Italian 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. 17

FISH & CHIPS

Beer battered cod served with coleslaw, French fries, and tartar sauce. 22

FRESH AHI TUNA

With capers, tomatoes, red onions, and radish sprouts with tarragon aioli served on a brioche bun. 20

THREE FISH TACOS

Yellow corn tortillas filled with beer-battered cod, avocado, tomatoes, onions and chipotle aioli. 20

TURKEY BURGER

With lettuce, tomatoes, red onions, and thousand island served on a brioche bun. 17

TURKEY SANDWICH

Turkey served with provolone cheese, iceberg lettuce, onions, tomatoes, extra virgin olive oil and red wine vinegar on a French roll. 17

CRISPY CHICKEN

Crispy chicken, tomatoes, provolone, and kale dressed with fat-free honey mustard served on a brioche bun. 17

CLASSIC ITALIAN SUB

Served with salami, ham, mortadella, capicola, provolone cheese, sliced tomatoes, lettuce, oregano with extra virgin olive oil, and red wine vinegar on a French roll. 18

Entrées

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

CHICKEN PARMIGIANA

Breaded and boneless sautéed chicken breast topped with marinara and mozzarella cheese, served with spaghetti marinara. 28

CHICKEN PICCATA

Boneless chicken breast sautéed in a white wine lemon caper sauce. 28

CHICKEN MARSALA

Boneless chicken breast sautéed in a Marsala wine sauce and topped with mushrooms. 28

FRESH BAKED SALMON

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

EGGPLANT PARMIGIANA V

Battered eggplant baked with tomato sauce, Parmesan, and mozzarella, served with spaghetti marinara. 25

FILET MIGNON MEDALLIONS

Four 2 ounce filet mignon medallions served with a brandy peppercorn sauce on the side. 40

BLACK ANGUS SKIRT STEAK GF

Grilled 8 oz skirt steak served with a side of chimichurri sauce. 38

PETRALE SOLE

Wild Alaskan Sole sautéed in a white wine lemon garlic cream sauce, topped with toasted pine nuts. 27

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 12

SPAGHETTI & MEATBALLS

Turkey or beef meatballs with marinara and shaved Parmesan. 24

LINGUINE ALFREDO V

Fresh linguine pasta with creamy Alfredo sauce. 24

ANGEL HAIR POMODORO V

Chopped Roma tomatoes, basil, garlic, extra virgin olive oil, and pecorino cheese. 24

VEGAN ZUCCHINI PASTA V+ DF GF

Zoodles tossed with quinoa, capers, onions, garlic, cherry tomatoes, and extra virgin olive oil. 24

SPAGHETTI CARBONARA

Crispy bacon, black pepper, egg yolk, with Parmesan, Pecorino, and Romano cheeses with heavy cream. 26

HOMEMADE RAVIOLI V

Stuffed with ricotta cheese and spinach, served in vodka sauce. 24

MEAT LASAGNA

Thin layers of pasta baked with béchamel and meat sauce. 24

RIGATONI VODKA V

Made with vodka, tomato sauce and cream. 24

SHRIMP SCAMPI V

Linguine with white wine lemon garlic sauce with five jumbo shrimp. 29

RIGATONI PESTO

Chopped chicken and sun-dried tomatoes served in a homemade pesto cream sauce. 24

LINGUINE SEAFOOD DF

Shrimp, clams, mussels, and calamari served in a white wine tomato herb sauce. 33

LINGUINE CLAMS DF

Fresh clams, garlic, Italian parsley, and dry oregano served in a white wine sauce. 29

LOBSTER RAVIOLI

Striped lobster ravioli with heirloom cherry tomatoes and asparagus in a brandy lobster cream sauce. 29

SPAGHETTI BOLOGNESE

Made with veal, ground beef, and red wine tomato sauce, topped with Parmesan. 24

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. 22

MARGHERITA V

Fresh sliced buffalo and regular mozzarella cheeses, sliced tomatoes, and basil with tomato sauce. 26

THAI CHICKEN

Peanut ginger sauce topped with marinated chicken, green onions, carrots, cilantro, and mozzarella. 27

BBQ CHICKEN

BBQ sauce topped with marinated chicken, red onions, cilantro, and mozzarella. 27

PIZZA ALLA VODKA V

Vodka sauce topped with mozzarella & ricotta cheeses, and basil with Parmesan. 27

COMBO

Tomato sauce topped with mozzarella, pepperoni, sausage, mushrooms, olives, onions, bell peppers, garlic, and basil. 27

SANTA FE

Mozzarella cheese, grilled chicken breast, caramelized onions, avocados, cilantro, pico de gallo and sour cream. 27

VEGETARIAN V

Tomato sauce topped with mozzarella, fresh grilled eggplant, zucchini, tomatoes, fire-roasted bell peppers, roasted onions, mushrooms, and fresh basil. 27

MUSHROOM TRUFFLE V

Truffle oil, truffle sauce, wild mushrooms, mozzarella & Parmesan cheeses, topped with arugula. 29

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. 27



CALZONE V

Stuffed with ricotta and mozzarella cheeses. Served with a side of marinara sauce. 19
Add additional toppings to your liking.

TOPPINGS 1.75 each

Pepperoni	Tomatoes
Canadian Bacon	Artichokes
Pineapple	Pepperoncini
Mushrooms	Spinach
Onions	Bell Peppers

Basil
Olives
Extra Mozzarella
Jalapeños
Arugula

GOURMET TOPPINGS 2 each

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