

PROJECT SITE
 1101 AVIATION BLVD.
 REDONDO BEACH, CA 90264

PROJECT REQUEST
 AMENDMENT TO CUP 20-7 TO ALLOW
 AN UPGRADE OF ABC LICENSE FROM
 BEER & WINE TO A FULL LINE OF ALCOHOL
 AT THE EXISTING RESTAURANT.

LEGAL DESCRIPTION
 LOT: 7
 BLOCK: 88
 TRACT: HERMOSA HEIGHTS TRACT
 APN: 4185-017-014, 015

ZONING: C-3; GENERAL COMMERCIAL

LOT AREA: 84,844 SF

TOTAL BUILDING AREA: 23,523 SF (PER ASSESSOR)

ON-SITE PARKING:
 TOTAL: 134
 ADA: 6

PROJECT AREA: 2,259 SF
 INTERIOR: 1,971 SF
 PATIO: 288 SF

SEAT COUNT
(EXISTING & PROPOSED):
 INTERIOR: 59 SEATS
 PATIO: 12 SEATS



SITE PLAN
 1/32" = 1'

PLANS BY:
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SPUMONI RESTAURANT
 1101 AVIATION BLVD., HERMOSA BEACH, CA 90254

APPLICANT: SPUMONI RESTAURANT H.B. LLC
 (310) 913 - 1729

10/29/20

A-1



* NO CHANGE TO EXISTING SIGNAGE



* NO CHANGE TO EXISTING SIGNAGE



Aviation B

SPUMONI
TRATTORIA & PIZZERIA

20% OFF
DAILY TAKE OUT
9421

25

* NO CHANGE TO EXISTING SIGNAGE

A photograph of the exterior of a restaurant named Spumoni Trattoria & Pizzeria. The building is a single-story structure with a light-colored facade and a dark roof. A large sign on the left side of the building reads "SPUMONI TRATTORIA & PIZZERIA" in a stylized font, with "OUTDOOR PATIO DINING" written below it. The building has several windows and a door, some of which are covered with dark awnings. A paved outdoor patio area is visible in the foreground, with a concrete walkway leading to the entrance. The sky is clear and blue, and there are some trees and utility poles in the background.

SPUMONI
TRATTORIA & PIZZERIA

**OUTDOOR PATIO
DINING**

* NO CHANGE TO EXISTING SIGNAGE

Insalate (Salads)

Add Chicken or Shrimp \$4

Italian Salad 10.

Romaine and iceberg lettuce with marinated carrots, garbanzo beans, roma tomatoes and mozzarella cheese in a vinaigrette dressing.

Caesar Salad 10.

Romaine lettuce, homemade garlic and herb croutons and shaved parmesan cheese tossed in our garlic caesar dressing (dressing contains raw eggs).

Spinach Salad 10.

Baby spinach, tomatoes, crispy bacon, toasted pine nuts & goat cheese in a vinaigrette dressing.

Chopped Salad 10.

Finely chopped lettuce, tomatoes, olives, garbanzo beans and mozzarella cheese in our balsamic dressing.

Grilled Salmon Salad 15.

Grilled salmon over mixed greens, artichoke hearts, roma tomatoes then topped with a creamy balsamic dressing.

Matteo Salad 13.

Mixed greens, grilled chicken breast, sliced pears, caramelized walnuts, roma tomatoes and blue cheese crumbles tossed in a balsamic dressing.

Goat Cheese and Beets 12.

Red beets, mixed spring mix, goat cheese crumbles, cucumbers, kalamata olives in balsamic dressing.

Hermosa Salad 13.

Fresh mozzarella, cucumbers, cherry tomatoes, olives in balsamic dressing.

Antipasti (Appetizer)

Spumoni Appetizer (serves two people) 15.

A combination Italian cured meats, cheeses with olives, artichoke hearts and roasted peppers.

Caprese 13.

Fresh mozzarella cheese, sliced roma tomatoes, roasted peppers, kalamata olives, basil & olive oil

Calamari Fritti 13.

Deep fried tender calamari with arrabbiata sauce.

Vongole e Cozze 13.

Sauteed fresh manilla clams and black mussels in a white wine and roasted garlic broth.

Garlic Bread 4.

Garlic herbs and extra virgin olive oil on our homebaked bread.

Bruschetta Pomodoro 10.

Grilled garlic bread topped with chopped tomatoes, basil and extra virgin olive oil.

Arancini 10.

Lightly fried rice balls stuffed with mozzarella cheese, green peas and ground beef.

Prosciutto e Burrata 14.

Cream in the center, fresh mozzarella with Parma prosciutto and extra virgin olive oil.

Calamari Affogati 13.

Sauteed squid, sweet peas, garlic, chili flakes, tomato sauce

Capesante 13.

Grilled scallops sauteed with canenellini beans, garlic and truffle oil.

Minestrone Soup 7.

Homemade with garden vegetables and potatoes.

Soup of the Day 7.

Gnocchi Bar

(All in-house made)

Gnocchi Bolognese 17.

Homemade meat sauce.

Gnocchi al Pesto 17.

Traditional pesto cream sauce.

Gnocchi alla Sorrentina 16.

Basil and melted mozzarella cheese in a tomato sauce.

Gnocchi Alfredo 16.

Parmesan cheese & cream sauce.

Gnocchi Fradiavola 18.

Shrimp, white wine in a spicy tomato sauce.

Gnocchi Boscaiola 17.

Wild mushroom sauce. (porcini, button, shiitake).

Gnocchi Cardinale 17.

Sundried tomatoes, chicken breast in a pink sauce.

Gnocchi 4 Formaggi e Spinaci 17.

Fresh spinach, parmesan, goat, gorgonzola & mozzarella cheese in a cream sauce.

Gnocchi Arrabbiata e Funghi 16.

Mushroom in a spicy tomato sauce.

Gnocchi Gamberetti 18.

Shrimp, white wine & pink sauce.

(All split dishes add \$2)

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if foods are consumed raw or undercooked.

Pastas

Add Chicken or Shrimp \$4 Gluten Free Pasta \$2

Capellini alla Checca 15.

Angel hair pasta with fresh roma tomatoes, basil, garlic and extra virgin olive oil.

Penne Arrabbiata 15.

Small tube pasta in a light spicy tomato sauce.

Spaghetti Bolognese 17.

Pasta with homemade meat sauce (add meatballs \$2.00).

Linguine Della Casa 17.

Pasta with sweet peas, pancetta, mushroom cream sauce.

Farfalle alla Barese 17.

Bowtie Pasta with Italian mild sausage, broccoli, sundried tomatoes in a roasted garlic and olive oil.

Lasagna Bolognese 18.

Lasagna layered with meat sauce, bechamel sauce and Italian cheese.

Fettuccine Gamberi Porcini e Carciofi 19.

Pasta with shrimp, porcini mushrooms, artichokes and truffle oil.

Penne Paesana 17.

Small tube pasta with chicken breast, broccoli, sundried tomatoes and creamy sauce.

Linguine alle Vongole 17.

Pasta with fresh manilla clams, roasted garlic in a white wine sauce.

Spaghetti Portofino 19.

Pasta with shrimp, artichokes white wine and pink sauce.

Linguine Pescatore 19.

Pasta with fresh manilla clams, shrimp, calamari and mussels in white wine garlic tomato sauce.

Ravioli Bolognese 16.

Pasta pillows stuffed with ricotta cheese in a meat sauce.

Fettuccine Alfredo w/Chicken 17.

Pasta with chicken breast in a parmesan cheese cream sauce.

Farfalle Vodka e Salmone 18.

Bowtie pasta with fresh salmon in a vodka pink sauce.

Linguine Rustica 17.

Pasta with Italian mild sausage, spinach, olives, capers garlic and tomato sauce.

Eggplant Parmigiana 17.

Homemade Pasta

Strozzapreti Carbonara 18.

Elongated cavatelli shaped pasta prepared with pancetta, egg yolks, Parmigiano Reggiano, Pecorino Romano and a pinch of course black pepper.

Pacheri Amatriciana 17.

Jumbo size tube pasta with minced onion, mild spicy peppers, pancetta, Pecorino Romano cheese and plum tomato sauce.

Pappardelle Porcini 18.

Wide noodle ribbons with porcini mushrooms, garlic and white wine with a touch of cream and Parmigiano Reggiano.

Pennette Puttanesca 17.

Small tube pasta with Kalamata olives, capers, anchovy and garlic in a plum tomato sauce.

Tonnarelli Cacio E Pepe 17.

Long square cross section noodle pasta prepared with a creamy Pecorino and Parmigiano Reggiano cheese sauce with course ground black pepper.

Ravioli Quattro Formaggi 17.

Round pasta pillows filled with ricotta, gorgonzola, Parmigiano Reggiano and mascarpone cheeses.

Mezza Luna Pollo E Funghi 17.

Half moon shaped pasta pillows stuffed with chicken breast and wild mushrooms prepared with brown butter sage sauce.

Cavatelli Broccoli Rabe 17.

Italian sausage, roasted broccoli rabe, garlic, chili flakes and white wine.

NY Style

Gluten Free Crust Add \$3.00

Cheese & Tomato Sauce

Toppings

Pepperoni, sausage, mushrooms, onions, green peppers, olives, eggplant, garlic, salami, meatballs, anchovy, canadian bacon & pineapple, chicken, pesto, capers, goat cheese, feta cheese, basil, sun-dried tomatoes, kalamata olives, prosciutto, smoked mozzarella

	Med. 12"	Lg. 16"
Pomodoro	16.	20.
Tomato sauce, mozzarella cheese, basil and sliced tomatoes.		
Della Casa	18.	22.
Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.		
Vegetarian	17.	22.
Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant		
Diavola	18.	22.
Pepperoni, meatballs, roasted peppers, mozzarella cheese in a fresh garlic spicy arrabbiata sauce.		
Quattro Formaggi	17.	21.
Ricotta, gorgonzola, goat & mozzarella cheese.		

	Med 12" (6 slices)	16" (8 slices)
	14.	16.
	2.	3.
Quattro Stagioni	18.	22.
Prosciutto di Parma, artichokes, mushrooms, olives, tomato sauce & mozzarella cheese.		
Pollo e Pesto	18.	22.
Chicken breast sundried tomato, pesto sauce & mozzarella cheese.		
Hawaiiiana	17.	21.
Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.		
Biancaneve	17.	21.
Spinach, garlic, ricotta, & mozzarella cheese.		
Calzone	15.	
Filled with ricotta cheese & tomato sauce. (Add \$1 per filling.)		

(All split dishes add \$2)

Pesce (Seafood)

Served with rosemary roasted potatoes and sautéed vegetables of the day. Except Cioppino.

Fillet of Sole 23.

Pan roasted fillet of sole topped with a brown butter sage sauce and roasted shaved almonds.

Salmone 24.

Atlantic salmon fillet with lemon, capers and white wine.

Fish of the Day M.P.

Ask your server.

Cioppino Mediterraneo 24.

Fresh fish, clams, shrimps, calamari, mussels, in a light tomato fish broth.

Scampi al Limone 22.

Jumbo tiger shrimp in a white wine, garlic & lemon caper sauce.

Scampi Fradiavola 22.

Jumbo tiger shrimp in spicy tomato sauce with fresh garlic and red chili flakes.

Pollo (Poultry)

Served with rosemary roasted potatoes and sautéed vegetables of the day.

Pollo Marsala 19.

Double chicken breast with mushrooms and marsala wine sauce.

Pollo al Limone 20.

Double Chicken breast of chicken sautéed with lemon juice, white wine & capers.

Pollo Cacciatore 20.

Double chicken breast with roasted peppers, mushrooms and onions in a white wine light tomato sauce.

Pollo Milanese 19.

Lightly breaded chicken breast topped with chopped tomatoes and spinach chiffonade lemon & olive oil.

Pollo Saltimbocca 20.

Double chicken breast topped with prosciutto, mozzarella and sage in a white wine sauce.

Pollo Parmigiana 20.

Baked breaded chicken breast with parmesan & mozzarella cheese in a light tomato sauce.

Carne (Meat)

Served with rosemary roasted potatoes and sautéed vegetables of the day.

Madaglione Di Manzo 32.

Filet mignon medallions with mushrooms, garlic and rosemary in red wine reduction sauce.

Flat Iron Steak 27.

Grilled and served with a peppercorn sauce.

Colorado Lamb Chops 25.

Grilled lamb chops topped with a marsala wine sauce reduction.

Vitello D'Annunzio 26.

Veal scaloppine with artichokes, shallots mushrooms and marsala wine sauce.

Vitello Marsala 26.

Veal scaloppine with mushrooms, marsala wine sauce.

Vitello al Limone 26.

Veal scaloppine lemon, capers and white wine.

Contorni (Sides) ~ 5

Sautéed Spinach • Roasted Potatoes • Sautéed Broccoli
Sautéed Vegetables Mixed • Side Pasta Marinara • Mashed Potatoes

(All split dishes add \$2)

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