

SPUNTINO

TAPAS

Truffle Fries 🌿 9
Truffle oil, Parmigiano Reggiano

Local Burrata 🌿 15
Tomato honey, basil, crostini

Warm Olives 🌿🌱 7.5
Mixed Greek olives, roasted garlic, rosemary

Olive Bread 🌿 11
Marinated olives, ricotta, honey,
EVOO, red pepper flakes

Spuntino Board 29
Prosciutto di Parma, soppressata, pepperoni,
Parmigiano Reggiano, smoked mozzarella,
Wensleydale cranberry, mixed olives, fig jam, EVOO

Calamari 17
Olive tapenade, tomato sauce

Mussels 15
Tomatoes, garlic, white wine sauce, crostini

Truffled Artichoke Hearts 🌿 11.5
Truffle butter, Parmigiano Reggiano,
breadcrumbs, truffle oil

NEW **Soup of the Day**
Ask your server for today's selection

Pork Ribs 🌱 17
Balsamic barbeque sauce

Meatballs 13.5
Pork, veal, beef, ricotta, Pecorino
Romano, tomato sauce, crostini

Arancini 9.5
Risotto balls, peas, mozzarella, tomato sauce

Eggplant Meatballs 🌿 10.5
Parmigiano Reggiano, tomato sauce

BRUSCHETTA

Made with Balthazar Bread | Substitute lettuce bed

Braised Short Rib 10
Gorgonzola, pickled radish, spiced cherry jam

Seared Tuna 10
Arugula, chili peppers, olives, lemon zest,
lemon thyme aioli

Caprese 🌿 7
Basil, EVOO

Strawberry Mascarpone 🌿 7
Honey, basil

Wild Mushroom 🌿 7
Wild mushroom ragu, fontina, truffle oil, parsley

Prosciutto di Parma & Mozzarella 9
Capers, red pepper

Shrimp Scampi 10
Garlic, white wine, butter, lemon juice

PRIMI

Salmon 🌱 24
Potato purée, artichoke hearts,fava beans, Gaeta
olives, cherry tomatoes, white wine sauce, parsley oil

Chicken Marsala 17
Mushrooms, shallots

Lamb Chops 🌱 29
Salsa verde, pearl onions

Cast-Iron Roasted Half Chicken 🌱 20
Shallots, Gaeta olives, plum tomatoes

Chicken Parmesan 17
Mozzarella, tomato sauce

Short Rib 🌱 23
Carrots, fingerling potatoes

Bronzino 22
Farro & tomato salad, salmoriglio sauce

Chicken Milanese 17
Arugula, tomato, Pecorino Romano, lemon vinaigrette

Strip Steak 🌱 35
Roasted garlic, roasted tomato, fingerling potatoes

NEW **Eggplant Parmesan** 🌿 11
Mozzarella, tomato sauce

Spuntino Burger 18
Beef, Taleggio, mushrooms, roasted red
peppers, arugula, roasted garlic, truffle butter,
brioche, fries, roasted red pepper aioli

NEW **Chicken Francaise** 17
Lemon, white wine

VERDURA

Brussels Sprouts 🌿 9
Parmigiano Reggiano

NEW **Sweet Potatoes** 🌿🌱 9
Roasted Red Pepper Aioli

NEW **Broccoli Rabe** 🌿🌱 9
Add crumbled sausage +2

Charred Broccoli Florets 🌿 9
Miso butter, toasted almonds, EVOO

Fingerling Potatoes 🌿🌱 9
Rosemary

FRESH PASTA

Handmade in-house | [Gluten-free pasta +1](#)

NEW **Cacio e Pepe** 🌿 18
Mushroom, Pecorino Romano, tartufo,
shaved black truffle

NEW **Wild Mushroom Risotto** 🌿🌱 18
Fontina, truffle oil, rosemary

Rigatoni Bolognese 15.5
Sausage & Prosciutto di Parma ragu

Shrimp Scampi Mafalda 17
Garlic, white wine, butter,
lemon juice, breadcrumbs

Spaghetti Carbonara 13.5
Bacon, peas, tomatoes, Pecorino
Romano, egg yolk, garlic

Sausage & Broccoli Rabe Orecchiette 15
Sweet sausage, garlic, EVOO

Spaghetti Pomodoro 🌿 11.5
Cherry tomatoes, garlic, basil

Orecchiette alla Vodka 🌿 12
Tomato vodka sauce, Parmigiano Reggiano

INSALATA

NEW **Caprese** 🌿🌱 12
Fresh mozzarella, tomatoes, EVOO,
balsamic glaze, basil

NEW **Italian Chopped** 🌱 15
Romaine, Prosciutto di Parma, pepperoni,
pepperoncini, tomato, mixed Greek olives,
chickpea, Parmigiano Reggiano,
Italian dressing

NEW **Tuscan Bean** 🌿🌱 14
Arugula, EVOO

Caesar 🌱 10
Romaine, Parmesan crisps

NEW **Roasted Beet &
Fried Goat Cheese** 🌿🌱 14
Red & golden beets, candied pecans,
argula, mustard vinaigrette

Add to any salad:
Chicken +6 • Shrimp +9 • Flat Iron +12 • Salmon +15

PIZZA

Made in-house

Substitute cauliflower crust +3 (Gluten Sensitive)

Margherita 🌿 13
San Marzano tomato sauce, mozzarella, basil

Wild Mushroom 🌿 15
Fontina, cremini, rosemary, truffle oil

NEW **Sausage & Broccoli Rabe** 16
Smoked mozzarella, roasted garlic,
crumbled sausage, broccoli rabe,
chili oil, lemon zest

Piccante 15
San Marzano tomato sauce, mozzarella,
pepperoni, red pepper flakes, honey

PIATTO FAMIGLIA

Each platter feeds 4–6 guests

Mixed Grill 72
Flat iron, lamb chops, pork ribs, shrimp, half chicken

Chicken Parmesan 35
Mozzarella, tomato sauce

Rigatoni Bolognese 40
Sausage & Prosciutto di Parma ragu

Eggplant Parmesan 🌿 21
Mozzarella, tomato sauce

Spaghetti Carbonara 35
Bacon, peas, tomatoes, Pecorino Romano,
egg yolk, garlic

Chicken Marsala 35
Mushrooms, shallots

Sausage & Broccoli Rabe Orecchiette 49
Sweet sausage, garlic, EVOO

Add a protein to any pasta or salad:
Chicken +12 • Shrimp +18 • Salmon +30

Shrimp Scampi Mafalda 45
Garlic, white wine, butter, lemon juice

Spaghetti Pomodoro 🌿 29
Cherry tomatoes, garlic, basil

Chicken Francaise 35
Lemon, white wine

Orecchiette alla Vodka 🌿 30
Tomato vodka sauce, Parmigiano Reggiano

🌿 Vegetarian 🌱 Gluten-free: Many of our dishes can be prepared gluten-free upon request.

Consuming raw or under-cooked beef, poultry, lamb, pork, seafood, shellfish or raw eggs and milk may increase your risk of food-borne illness, especially if you have certain medical conditions. Thoroughly cooking such foods reduces the risk of food-borne illness. Please note, though we try, we cannot ensure our foods will be free from the ingredients that cause your allergic reactions.

RICHARD SALFENMOSER, GENERAL MANAGER
MICHEL DESJARDINS, EXECUTIVE CHEF

WINE FLIGHTS

TOUR OF ITALY 29

Chianti Classico, Castello di Bossi
Pasqua Rosso, Romeo & Juliet ‘Passimento’
Barolo, Cantina Terre del Barolo
Greco di Tufo, Terredora ‘Loggia della Serra’

PACIFIC COAST HIGHWAY 26

Chardonnay, Running Wild
Pinot Noir Inscription
Zinfandel, HRW
Cabernet Sauvignon, Chasing Rain

EUROPEAN TOUR 22

Vermintino, Vitiano Umbria Bianco
Cabernet Franc, Domaine Grosbois Chinon ‘La Cuisine de ma Mère’
Côtes du Rhône, E. Guigal
Cuvée Caprics, Château Milon



COCKTAILS

‘TINI TRAY 20

Choose Espresso Martini, Dry Martini, Pomegranate & Fig Martini or Cosmo with an order of Truffle Fries.

POMEGRANATE & FIG MARTINI 15

Figenza Vodka, pinot noir, pomegranate juice, fresh lime juice

NEW NUTTY-BY-NATURE * 18

Elijah Craig Bourbon, crème de cassis liqueur, rapa Giovanni walnut liqueur, bitters, candied walnut **contians nuts*

CITRUS COSMO 16

Tito’s Vodka, Giffard Pamplemousse grapefruit liqueur, pineapple juice, fresh lemon juice, dried orange

BERRY BELLISSIMO 15

ALB Vodka, St-Germain, fresh blueberries, fresh strawberries, fresh lemon juice, simple syrup

CHERRY MANHATTAN 16

Maker’s Mark Bourbon, Luxardo Cherry liqueur, Tosolini Amaro liqueur, Luxardo cherry

MEDITERRANEAN MULE 14

Figenza Fig Vodka, Q ginger beer, fresh lime juice, candied ginger

SMOKIN’ PEACH 15

Elijah Craig Bourbon, peach nectar, mint simple syrup, fresh lemon juice, peach bitters, dried peach, smoked

ESPRESSO MARTINI 16

Vanilla bean infused Ketel One Vodka, espresso, coffee liqueur, vanilla simple syrup, espresso beans
Make It Elevated — Add Gelato +3.5

NEW HUGO BELLE 17

St. George Spiced Pear Liqueur, prosecco, soda water

NEW THE HAMPTON SPRITZ 16

Giffard Crème De Pamplemousse Rose, Bieler Pere et Fils Bandol, fresh lemon juice, soda water

SANGRIA

Housemade with fresh fruits.
Red, rosé or white
Glass 13 • Pitcher 40

DRAFT BEER

Peroni Pale Lager 7
Lombardy, Italy • ABV 4.7%

Allagash White 8
Portland, ME • ABV 5.1%

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco, Zardetto Veneto, Italy NV 12 | 43
Lambrusco, Donelli Emilia-Romagna, Italy NV 13 | 47
Sparkling Riesling, Fitz Sekt, Germany NV 16 | 59
Champagne, Moët & Chandon Epernay, France NV (187ml) **W.S. 91 pts.** – | 30

ROSÉ

Rosé, Bieler Père et Fils Bandol, France ‘22 12 | 43
Sparkling Rosé, Jeio 'Cuvée Rosé' Veneto, Italy NV 15 | 55
Rosé Champagne, Moët & Chandon Epernay, France NV (187ml) **W.S. 91 pts.** – | 30

LIGHT BODIED WHITES

Pinot Grigio, Tiamo Organic, Veneto, Italy ‘23 12 | 43
Riesling, Clean Slate Mosel, Germany ‘21 13 | 47
Sancerre, Langlois-Château, France ‘21 19 | 71

MEDIUM BODIED WHITES

Moscato D’asti Vietti Piedmont, Italy ‘22 13 | 47
Greco di Tufo, Donnachiara Campania, Italy ‘22 15 | 55
Verdicchio, Umani Ronchi ‘Casal Di Serra’ Marche, Italy ‘21 15 | 55
Sauvignon Blanc, Squealing Pig Marlborough, New Zealand ‘22 16 | 59

FULL BODIED WHITES

Vermentino, Vitiano Umbria Bianco, Italy ‘22 13 | 47
Chardonnay, Running Wild, California ‘22 15 | 55
Albariño, Terras Gauda ‘Abadia de San Campio’ Rías Baixas, Spain ‘22 17 | 63
Chardonnay, Cave de Lugny La Côte Blanche Mâcon-Villages, France ‘20 17 | 63

LIGHT BODIED REDS

Pinot Noir, Inscription, Oregon ‘21 16 | 59
Merlot, Alexander Valley Vineyards Sonoma County, California ‘20 17 | 63

MEDIUM BODIED REDS

Chianti Classico, Castello di Bossi Tuscany, Italy ‘19 15 | 55
Cuvée Caprice, Château Milon, France ‘23 15 | 55
Côtes du Rhône, E. Guigal, Rhone Valley, France ‘20 17 | 63
Sangiovese, San Polo ‘Rubio’ Tuscany, Italy ‘21 17 | 63
Barolo, Terre Del Barolo Piedmont, Italy ‘18 19 | 71

FULL BODIED REDS

Montepulciano D’abruzzo, Vigneti Del Sole Abruzzo, Italy ‘19 13 | 47
Malbec, Terrazas ‘Altos Del Plata’ Mendoza, Argentina ‘21 14 | 51
Valpolicella, Zenato ‘Alanera’ Veneto, Italy ‘19 15 | 55
Zinfandel, HRW Napa Valley, California ‘20 15 | 55
Cabernet Franc, Domaine Grosbois Chinon ‘La Cuisine de ma Mère’ Loire Valley, France ‘21 16 | 59
Cabernet Sauvignon, Chasing Rain, Washington ‘20 16 | 59
Super Tuscan, Altesino Rosso Tuscany, Italy ‘21 16 | 59

BOTTLED BEER

Peroni Pale Lager 8
Lombardy, Italy • ABV 4.7%

Erdinger Weissbier 11
Germany • ABV 5.3%

Dogfish 60 Min IPA 8
Milton, DE • ABV 6%

Pilsner Urquell 10
Czech Republic • ABV 4.4%

Peroni Nastro Azzurro 7
Lombardy, Italy ABV 0%

Chimay Premiere Peres Trappistes 16
Belgium • ABV 7%

Heineken 0.0 7
Netherlands • ABV 0%