SPUNTINO

WINE BAR & ITALIAN TAPAS

FRESH PASTA

Handmade in-house | Gluten-free pasta +1

Rigatoni Bolognese 17
Sausage and Prosciutto di Parma ragù

Nero **Spicy Rigatoni** 14
Spicy vodka sauce, Parmigiano Reggiano

Orecchiette alla Vodka 13
Tomato vodka sauce, Parmigiano Reggiano

Spaghetti Carbonara 14
Bacon, peas, Pecorino Romano, egg yolk, garlic

Spaghetti Pomodoro 12
Cherry tomatoes, garlic, basil

Nero **Wild Mushroom Risotto** 18
Wild mushroom ragú, sautéed wild mushrooms, fontina and mascarpone cheese, truffle oil, rosemary

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

INSALATA

Add to any salad:
Chicken +6 • Shrimp +9 • Flat Iron +12
Seared Tuna +10 • Salmon +15

Nero **Burrata** 15
Tomato honey, basil, crostini

Italian Chopped 15
Romaine, Prosciutto di Parma, pepperoni, pepperoncini, tomato, mixed Greek olives, chickpeas, Parmigiano Reggiano, Italian dressing

Caesar 12
Romaine, Parmesan crisps

Roasted Beet & Fried Goat Cheese 14
Red & golden beets, candied pecans, arugula, mustard vinaigrette

Nero **Arugula with Butternut Squash** 16
Baby Arugula, roasted squash, crumbled gorgonzola, candied pecans, cabernet vinaigrette, red onion

RICHARD SALFENMOSER, GENERAL MANAGER
MICHEL DESJARDINS, EXECUTIVE CHEF

TAPAS

– BRUSCHETTA –

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

Caprese 7.5
Cherry tomatoes, mozzarella, basil, EVOO

Strawberry Mascarpone 7.5
Honey, basil

Wild Mushroom 7.5
Wild mushroom ragù, fontina, truffle oil, parsley

Prosciutto di Parma & Mozzarella 10
Capers, red pepper

Shrimp Scampi 10.5
Garlic, white wine, butter, lemon juice

All Bruschetta made with Balthazar Bread
Also available substitute lettuce bed

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

Soup of the Day 8
Ask your server for today's selection

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

Truffle Fries 9
Truffle oil, Parmigiano Reggiano

Arancini 9.5
Risotto balls, peas, mozzarella, tomato sauce

Eggplant Meatballs 10.5
Parmigiano Reggiano, tomato sauce

Meatballs 14.5
Pork, veal, beef, ricotta, Pecorino Romano, tomato sauce, crostini

Calamari 18
Olive tapenade, tomato sauce

Mussels 15
Tomatoes, garlic, white wine sauce, crostini

– VERDURA –

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

Charred Broccoli Florets 9
Miso butter, toasted almonds, EVOO

Fingerling Potatoes 9
Rosemary

Brussels Sprouts 9
Parmigiano Reggiano

Sweet Potatoes 9
Roasted red pepper aioli

PIZZA

Made in-house
Substitute cauliflower crust +3 (Gluten Sensitive)

Prosciutto & Arugula 16
Prosciutto di Parma, arugula, smoked mozzarella, cherry tomatoes, EVOO, balsamic glaze

Margherita 13.5
San Marzano tomato sauce, mozzarella, basil

Wild Mushroom 15
Fontina, cremini, rosemary, truffle oil

Piccante 15.5
San Marzano tomato sauce, mozzarella, pepperoni, red pepper flakes, honey

Nero **Meatball** 16
Ricotta cheese, meatballs, roasted garlic, basil

PRIMI

Salmon 24.5
Potato purée, artichoke hearts, fava beans, Gaeta olives, cherry tomatoes, white wine sauce, parsley oil

Nero **Short Rib** MP
Carrots, fingerling potatoes

Lamb Chops MP
Salsa verde, pearl onions

Branzino 22
Farro & tomato salad, salmoriglio sauce

Chicken Milanese 18
Arugula, tomato, Pecorino Romano, lemon vinaigrette

Chicken Francese 19
Lemon, white wine.
Served with your choice of fresh pasta

Chicken Parmesan 19
Mozzarella, tomato sauce.
Served with your choice of fresh pasta

Eggplant Parmesan 18.5
Mozzarella, tomato sauce.
Served with your choice of fresh pasta

Spuntino Burger 18.5
Beef, Taleggio, mushrooms, roasted red peppers, arugula, roasted garlic, truffle butter, brioche, fries, roasted red pepper aioli

Strip Steak 36.5
Roasted garlic, roasted tomato, fingerling potatoes

Vegetarian GF 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.

SP-601-2026-10-23

WINE FLIGHTS

TOUR OF ITALY 29
Greco di Tufo, Terredora 'Loggia della Serra'
Valpolicella, Zenato Alanera
Barolo, Cantina Terre del Barolo
Chianti Classico, Castello di Bossi

EUROPEAN TOUR 22
Vermentino, Vitiano Umbria Bianco
Cabernet Franc, Domaine Grosbois Chinon
'La Cuisine de ma Mère'
Côtes du Rhône, E. Guigal
Cuvée Caprice, Chateau Milon

WHITE WINE FLIGHT 29
Vermentino, Vitiano Umbria Bianco
Riesling, Clean Slate
Chardonnay, Sea Sun
Moscato D'asti, Vietti

BOTTLED BEER

Michelob Ultra 7 St. Louis, MO • ABV 4.2%
Peroni Pale Lager 9 Lombardy, Italy • ABV 4.7%
Dogfish 60 Min IPA 9 Milton, DE • ABV 6%
Chimay Première Pères Trappistes 16 Belgium • ABV 7%
Saison Dupont 30 (750 ml) Belgium • ABV 6.5%
Allagash White 9 Portland, ME • ABV 5.1%
Pilsner Urquell 12 Czech Republic • ABV 4.4%
Strongbow Hard Ciders 12 England • ABV 5%
Athletic Upside Dawn 8 Connecticut • ABV 0.5%
Peroni Nastro Azzurro 0.0 7 Lombardy, Italy • ABV 0%
Heineken 0.0 7 Netherlands • ABV 0%

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 Épernay,
France NV (187ml) W.S. 91 pts. – | 30
Non-Alcoholic Sparkling Wine, Josh, Italy NV 10 | 38

ROSÉ
Rosé, Bieler Père et Fils, Provence '22 12 | 43
Sparkling Rosé, Jeio 'Cuvée Rosé' Veneto, Italy NV 15 | 55
Rosé Champagne, Moët & Chandon Épernay,
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, Sea Sun, 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
Non-Alcoholic Pinot Grigio, Seaglass, California 10 | 38

Wine Spectator
BEST OF AWARD OF EXCELLENCE
2025

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
Bordeaux, 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

FULL BODIED REDS
Barolo, Terre Del Barolo Piedmont, Italy '18 19 | 71
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
Cabernet Sauvignon, Faust
Napa Valley, California '21 30 | 110
Non-Alcoholic Cabernet Sauvignon,
Fre, California 10 | 38

COCKTAILS

Nero ITALIAN 75 17
Condesa Gin, Ginger Liqueur, Prosecco, Blood Orange Juice,
Lemon Juice, garnished with torched rosemary

Nero SARTI SPRITZ 16
Sarti Rosa Liqueur, Prosecco, club soda,
dehydrated orange wheel

APEROL SPRITZ 13
Prosecco, Aperol, club soda, orange wedge

DRAGON FRUIT MARGARITA 16
Tanteo jalapeño, passionfruit liqueur, dragon fruit syrup,
lime juice, jalapeño slices

POMEGRANATE & FIG MARTINI 15
Figenza Vodka, Pinot Noir, pomegranate juice, fresh lime juice

CHERRY MANHATTAN 16
Maker's Mark Bourbon, Luxardo Cherry liqueur,
Tosolini Amaro liqueur, Luxardo cherry

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

SANGRIA
Housemade with fresh fruits. Red, rosé or white
Glass 14 • Pitcher 40

ZERO PROOF

FAUXPEROL SPRITZ 10
Italian orange, club soda, Josh Non-Alcoholic sparkling wine

PHONY NEGRONI 12
St. Agrestis Non-Alcoholic Phony Negroni, orange peel

MOCKMOSA 9
Josh Non-Alcoholic sparkling wine, orange juice

ESPRESS-0 MARTINI 10
Lyre's Coffee liqueur alternative, vanilla syrup