

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, NY Cheddar, 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.

NICOLE WISELY, GENERAL MANAGER
PAUL LEADER, EXECUTIVE CHEF

WINE FLIGHTS

TOUR OF FRANCE 20

Rosé, Les Sarrins
Sancerre, Isla Grande Reserve
Beaujolais, Stephane Aviron
Bordeaux, Chateau Milion Cuvee Caprice

TOUR OF ITALY 20

Sparkling, Odissea
Gavi, Tenuta La Marchesa
Montepulciano, Vigneti Del Sol
Super Tuscan, Aia Vecchia ‘Lagone’

WORLD TOUR REDS 20

Tempranillo, Ontañón Crianza
Malbec, Terrazas ‘Altos del Plata’
Shiraz, Shoofly
Côtes du Rhône, Domaine De Fontvive

WORLD TOUR WHITES 20

Albariño, Martín Códax
Sauvignon Blanc, Yalumba
Grüner Veltliner, Forstreiter
Riesling, Clean Slate



WINE BY THE GLASS

SPARKLING & ROSÉ

Cava Brut Rosé, Sumarroca ‘Ya Cuvee 23’
Catalonia, Spain NV 12 | 45
Lambrusco, Donelli Emelia-Romagna Italy NV 13 | 46
Prosecco, Zardetto Veneto, Italy NV 12 | 45
Rosé, Les Sarrins Côtes de Provence, France ‘23 16 | 62
Rosé, Jamesport ‘East End’ North Fork, Long Island ‘24 16 | 62
Rosé, Wölffer Estate The Hamptons, Long Island ‘24 14 | 48

LIGHT BODIED WHITES

Sauvignon Blanc, Unsorted, California ‘21 12 | 45
Gavi, Tenuta La Marchesa Piedmont, Italy ‘22 12 | 45
Malvasia, 12 E Mezzo, Italy ‘18 12 | 45
Pinot Grigio, Famiglie, Veneto, Italy ‘23 12 | 45
Sauvignon Blanc, Yalumba North East Victoria, Australia ‘24 12 | 45
Albariño, Martín Códax, Rías Baixas, Spain ‘24 14 | 48

MEDIUM BODIED WHITES

Falanghina, Donnachiara, Italy ‘22 12 | 45
Grüner Veltliner, Forstreiter Neiderösterreich, Austria ‘21 14 | 48
Moscato, Ca’ Bianca, Piedmont, Italy ‘23 14 | 48
Riesling, Clean Slate Mosel-Saar-Ruwer, Germany ‘22 14 | 48
Sancerre, Isla Grand Reserve Loire Valley, France ‘24 20 | 78

FULL BODIED WHITES

Frascati, Fontana Candida, Italy ‘23 12 | 45
Chardonnay, The Atom California ‘22 14 | 48
Arneis, Damilano, Italy ‘24 18 | 70

LIGHT BODIED REDS

Gamay, Stephane Aviron Beaujolais Burgundy, France ‘21 14 | 48
PINOT NOIR, Westmount, Willamett Valley, Oregon ‘22 16 | 62
Pinot Noir, Sea Sun By Caymus Vineyards, California ‘23 16 | 62

MEDIUM BODIED REDS

Malbec, Terrazas ‘Altos Del Plata’ Mendoza, Argentina ‘24 12 | 45
Merlot, Parcel 41 Napa Valley, California ‘21 14 | 48
Tempranillo, Ontañón Crianza, Rioja, Spain ‘20 14 | 48
Bordeaux, Château Milon Cuvée Caprice, St-Émilion, France ‘23 14 | 48
Chianti, Tenuta Il Poggiolo, Tuscany, Italy ‘22 14 | 48

FULL BODIED REDS

Montepulciano D’Abruzzo, Vigneti Del Sol Abruzzo, Italy ‘23 12 | 45
Shiraz, Shoofly, South Australia ‘21 12 | 45
Baby Amarone, Zenato ‘Alanera’ Veneto, Italy ‘21 14 | 48
Côtes Du Rhône, Domaine De Fontvive Côtes Du Rhône, France ‘22 14 | 48
Super Tuscan, Aia Vecchia ‘Lagone’ Tuscany, Italy ‘23 16 | 62
Cabernet Sauvignon, The Atom, California ‘22 16 | 62
Cabernet Sauvignon, The Herdsman California ‘21 18 | 70
Bourbon Barrel Aged Red Blend, Cooper & Thief, California ‘22 20 | 78
Red Blend, The Prisoner Wine Company ‘Unshackled’ California ‘22 20 | 78
Cabernet Sauvignon, Faust Napa Valley, California ‘22 30 | 110

COCKTAILS

‘TINI TRAY 20

Choose Espresso Martini,
Dirty Martini or Cosmo
with an order of Truffle Fries.



POMEGRANATE & FIG MARTINI 15

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

NEW LAVENDER BEE 17

Empress gin, Grand Marnier, Honey Syrup, lemon juice

NEW NUTTY-BY-NATURE* 18

Elijah Craig Bourbon, crème de cassis liqueur, rapa Giovanni
walnut liqueur, bitters, candied walnut *contains 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, Les Sarrins,
fresh lemon juice, soda water

SANGRIA

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

BOTTLED BEER

Peroni Pale Lager 8
Lombardy, Italy • ABV 4.7%

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

**Chimay Premiere
Peres Trappistes** 16
Belgium • ABV 7%

Erdinger Weissbier 11
Germany • ABV 5.3%

Pilsner Urquell 10
Czech Republic • ABV 4.4%

Peroni Nastro Azzurro 7
Lombardy, Italy ABV 0%

Heineken 0.0 7
Netherlands • ABV 0%