SPUNTINO

WINE BAR &
ITALIAN TAPAS

2 Course Lunch

STARTING AT $15

Monday–Friday 11am-4pm

STARTERS

Choose one

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

Truffle Fries V
Truffle oil, Parmigiano Reggiano

Caesar Salad GF
Romaine, Parmesan

Caprese Bruschetta V
Cherry tomatoes, mozzarella, basil, EVOO

Shrimp Scampi Bruschetta +1
Garlic, white wine, butter, lemon juice

Arancini V
Risotto balls, peas, mozzarella, tomato sauce

Meatballs +1
Pork, veal, beef, ricotta, Pecorino Romano, tomato sauce, crostini

MAINS

Choose one

Margherita Pizza V
San Marzano tomato sauce, mozzarella, basil

Substitute cauliflower crust +3

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

Substitute cauliflower crust +3

Orecchiette alla Vodka V
Tomato vodka sauce, Parmigiano Reggiano

Chicken Parmesan
Mozzarella, tomato sauce

Salmon GF +1
Potato purée, artichoke hearts, fava beans, Gaeta olives, cherry tomatoes, white wine sauce, parsley oil

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

Substitute truffle fries +3

Grilled Chicken Sandwich
Artichoke hearts, tomato, roasted red peppers, fontina, pesto aioli, ciabatta, french fries

Substitute truffle fries +3

ADD ONS

Ciambelle V 4.5 *half portion*
Fried dough, chocolate syrup, Nutella, salted caramel dipping sauce

Glass of House Wine 5
Ask your server for our selection

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

Brunch

Saturday & Sunday 11am-3pm

MAINS

Avocado Toast 13
Crostini, avocado, sun-dried tomato, goat cheese, EVOO, micro greens
Add eggs +3

Vegetable Frittata 14
Onion, cremini mushroom, red pepper, spinach, cherry tomatoes,sourdough toast, breakfast potatoes

Lemon Ricotta Pancakes 14
Blueberries, lemon zest, fresh whipped cream

Greek Yogurt Bowl GF 11
Honey, fresh berries, granola

Stuffed French Toast 17
Mascarpone, Spiced Cherry Jam

Build-Your-Own Omelet 17
Sourdough toast, breakfast potatoes
Choose Three:
Mozzarella, Fontina, Goat Cheese, Peppers, Mushrooms, Onions, Cherry Tomatoes, Spinach, Prosciutto, Crumbled Sausage

Steak & Eggs 19.5
Flat iron steak, two poached eggs, ciabatta English muffin, hollandaise sauce, breakfast potatoes

Eggs Benedict 16
Two poached eggs, hollandaise sauce, ciabatta English muffin, breakfast potatoes

SIDES

Bacon 4 | **Turkey Bacon** 4 | **Pork Sausage** 4 | **Breakfast Potatoes** 3 | **Toast** 3

COCKTAILS

Spuntino Bloody Mary 14
Tito's Vodka, House-made Bloody Mary Mix with Calabrian Chili oil, soppressata, blue cheese olives, pickled Calabrian chili, cocktail onion, fennel seed & salt rim

Bellini 11
Prosecco, peach nectar

Sarti Spritz 16
Sarti Rosa Liqueur, Prosecco, club soda, dehydrated orange wheel

Mimosa 9
Prosecco, orange juice

Espresso Martini 16
Vanilla bean infused Ketel One Vodka, espresso, coffee liqueur, vanilla simple syrup, espresso beans

Aperol Spritz 13
Prosecco, Aperol, club soda, orange wedge

Hugo Spritz 13
Prosecco, St-Germain, dried lime wheel

Fig Spritz 13
Figenza Vodka, Prosecco, toasted thyme sprig

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

ITALIAN COFFEE

Coffee 5.5
Espresso 6.5
Double Espresso 7.5
Shakerato 6

Cappuccino
Short 7 • Grande 9

Herbal Tea 4.5

ZERO PROOF

Phony Negroni 12
St. Agrestis Non-Alcoholic Phony Negroni served with an orange peel

Strawberry Basil Mule 7
Ginger beer, fresh lime juice, strawberry purée, basil, candied ginger

Mockmosa 9
Josh Cellars Non-Alcoholic sparkling wine, orange juice

Vanilla Pear Cider 7
Pear juice, vanilla simple syrup, club soda, dried pear

Raspberry Vanilla Sparkler 7
Raspberry purée, vanilla simple syrup, fresh lime juice, Starry, dried lime wheel

Fauxperol Spritz 10
Italian orange, club soda, Josh Non-Alcoholic sparkling wine

Espress-0 Martini 12
Lyre's Coffee liqueur alternative, vanilla syrup

San Pellegrino Aranciata 5

San Pellegrino Limonata 5