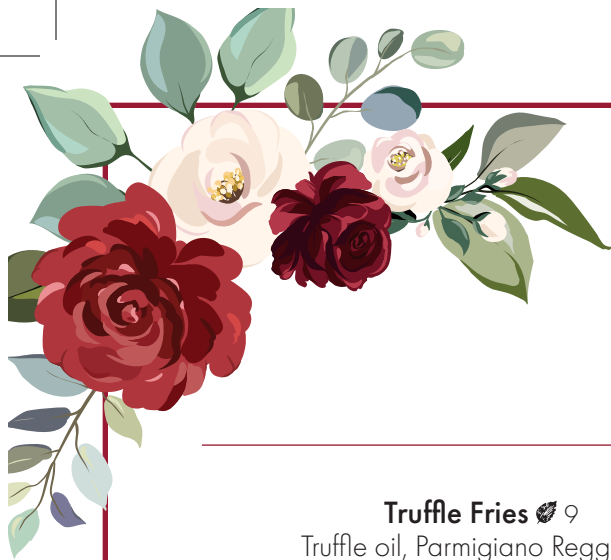




SPUNTINO

WINE BAR & ITALIAN TAPAS

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

Pork Ribs 🍷 17
Balsamic barbeque sauce

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

Arancini 9.5
Risotto balls, peas, mozzarella, tomato sauce

Eggplant Meatballs 🌿 10.5
Parmigiano Reggiano, tomato sauce

Brunch

Avocado Toast \$
Crostini, avocado, sun-dried tomato, EVOO, micro greens

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

NEW **Greek Yogurt Bowl** 🍷 10
Honey, fresh berries, granola

NEW **Stuffed French Toast** 17
Mascarpone, Spiced Cherry Jam

Prosciutto di Parma & Mushroom Omelet 17
Cremeni mushroom, cherry tomato, truffle oil, goat cheese, sourdough toast, breakfast potatoes

NEW **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 17.5
Flat iron steak, two poached eggs, ciabatta
English muffin, hollandaise sauce, sourdough toast, breakfast potatoes



SIDES

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

PIZZA

MADE IN-HOUSE

Substitute cauliflower crust +3 (Gluten Sensitive)

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

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

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

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

FRESH PASTA

HANDMADE IN-HOUSE

Gluten-free pasta +1

Rigatoni Bolognese 15.5
Sausage and Prosciutto di Parma ragu
Shrimp Scampi Mafalda 17
Garlic, white wine, butter, lemon juice, breadcrumbs

Spaghetti Pomodoro 🌿 11.5
Cherry tomatoes, garlic, basil

Orecchiette alla Vodka 🌿 12
Tomato vodka sauce, Parmigiano Reggiano
Sausage & Broccoli Rabe Orecchiette 15
Sweet sausage, garlic, EVOO

NEW **Wild Mushroom Risotto** 🍷 18
Fontina, truffle oil, rosemary

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

INSALATA

Add to any salad:

Chicken +6 • Shrimp +9 • Flat Iron +12 • Salmon +15

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

Caesar 🍷 10
Romaine, Parmesan crisps

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

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

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

🌿 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.



SPUNTINO

WINE BAR & ITALIAN TAPAS

Dolce

MADE IN-HOUSE

Apple Crostata 10
Gelato, salted caramel

Tiramisu Cheesecake 10
Cocoa powder

Carrot Cake 9
Cream cheese frosting, walnuts

Ciambelle 9
Fried dough, chocolate syrup, Nutella,
salted caramel dipping sauce

Chocolate Terrine 10
Vanilla gelato, Luxardo cherries, candied pistachios

 Gluten-free

Affogato  7.5
Vanilla gelato, espresso,
fresh whipped cream

Gelato & Sorbetto 
Vanilla, Chocolate or Pistachio Gelato,
Seasonal Sorbetto
Single scoop 3.5 • Triple scoop 9

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

NEW HUGO BELLE 17
St. George Spiced Pear Liqueur, prosecco, soda water

ESPRESSO MARTINI 16
Vanilla bean infused Ketel One Vodka, espresso, coffee
liqueur, vanilla simple syrup, espresso beans

BELLINI 11
Prosecco, peach nectar

NEW THE HAMPTON SPRITZ 16
Giffard Crème De Pamplemousse Rose, Bieler Pere et Fils
Bandol, fresh lemon juice, soda water

APEROL SPRITZ 12
Prosecco, Aperol, club soda, orange wedge

ELDERFLOWER SPRITZ 11
Prosecco, St-Germain, dried lime wheel

FIG SPRITZ 13
Figenza Vodka, Prosecco, toasted thyme sprig

NEW NUTTY-BY-NATURE* 18
Elijah Craig Bourbon, crème de cassis liqueur, rapa Giovanni
walnut liqueur, bitters, candied walnut

PISTACHIO MARTINI* 18
Baileys Irish Cream, Disaronno Amaretto, blue curaçao,
crushed pistachios
Add scoop of pistachio gelato +3.5

* Contains nuts

ITALIAN SANGRIA

Housemade with fresh fruits.
Red, rosé or white

Glass 12 • **Pitcher** 40

ITALIAN COFFEE

Coffee 5
Espresso 6
Double Espresso 7
Cappuccino
Short 6.5 • Grande 8.5
Shakerato 5.5

HERBAL TEA 4.5

Chamomile
Earl Grey
Green
Orange & Spice
Peppermint
Raspberry
Vanilla Chai

MOCKTAILS

STRAWBERRY BASIL MULE 7
Ginger beer, fresh lime juice, strawberry purée, basil,
candied ginger

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

BEVANDE

San Pellegrino Aranciata 5
San Pellegrino Limonata 5

