

## SALUMI

1 for 5 • 3 for 14

### PROSCIUTTO DI PARMA

Cured pressed ham from Parma, aged 18 months

### SPECK

Smoked prosciutto from Alto Adige region

### PEPPERONI

Traditional spicy pork salumi made locally by Salumeria Biellese

### SWEET SOPRESSATA

Dried, cured coarse ground pork sausage from Central Italy

### WILD BOAR CACCIATORINI

Dried sausage with heirloom spices, slightly sweet and robust. Paired with Rosemary Prosecco mustard

### SALUMI DEL GIORNO

Artisan-crafted salumi feature

## FORMAGGI

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### MOZZARELLA

House-made fresh mozzarella served with balsamic glaze

### FONTINA

Intense cow's milk cheese with honey

### PROVOLONE

Aged, lightly smoked cow's milk

### GORGONZOLA

DOP cow's milk blue-veined cheese served with fig jam

### PARMIGIANO REGGIANO

DOP traditional hard cheese from Parma served with balsamic glaze

### PECORINO TARTUFATO

Dense yet creamy, firm and nutty with white and black truffle sheep milk

### FORMAGGI DEL GIORNO

Artisan-crafted cheese feature

## INSALATA

### BABY ARUGULA

With goat cheese, Granny Smith apples, candied walnuts, dried cranberries and citrus vinaigrette 6

### MIXED BABY GREENS

Fresh baby lettuce, shaved red onion, cherry tomatoes and hearts of palm tossed in balsamic vinaigrette 6

### BEEF & WATERCRESS

Roasted golden and red beets, watercress, crumbled goat cheese, candied pistachio and fresh horseradish 7

### CAESAR

Romaine mixed with house-made Caesar dressing with Parmesan crisps 6

### CAPRESE AUTUNNO

House-made fresh mozzarella, roasted tomatoes, tomato jam, micro basil, extra virgin olive oil and balsamic glaze 6

### KALE & DUCK CONFIT

Tuscan kale, duck confit, roasted baby carrots, goat cheese, toasted hazelnuts, pomegranate seeds tossed in pomegranate vinaigrette 9

## PIATTI PICCOLI

### CARCIOFO

Fried long-stemmed artichoke hearts from Lazio 7

### ARANCINI

Risotto balls with peas, mozzarella and tomato sauce 6

### POLENTA FRIES

Pecorino Romano, cracked black pepper and chopped parsley 6

### TRUFFLE FRENCH FRIES

Truffle oil, Parmigiano Reggiano and Italian herbs 7

### MEATBALLS

House-made meatballs with tomato sauce, ricotta cheese and Pecorino Romano 8

### GRILLED SHISHITO PEPPERS

Tossed in Pecorino Romano and Maldon salt 4

## BRUSCHETTA

### GRILLED SHRIMP SCAMPI

With garlic, white wine, butter and lemon juice 7

### TOMATO & BASIL

Traditional tomato and basil 3

### GORGONZOLA, APPLE & WALNUT

Diced and drizzled with honey 3.50

### PROSCIUTTO & MOZZARELLA

Topped with capers and red pepper 4

### CARAMELIZED ONION

Topped with crumbled goat cheese 3

### SEARED TUNA

Topped with arugula, chili peppers, olives and lemon zest 4.50

### EGGPLANT CAPONATA

Eggplant, raisins, capers, red peppers and onions with extra virgin olive oil and balsamic vinegar 3.50

### DUCK CONFIT

With goat cheese, pear Mostarda, fresh thyme leaves 7

### BUTTERNUT SQUASH

Butternut squash purée with Anjou pear, marjoram, toasted garlic and sea salt 3

## VERDURA

### BROCCOLI RABE

Sautéed with extra virgin olive oil and garlic 4  
Add Italian sausage +1

### BRUSSELS SPROUTS

Sautéed with Parmigiano Reggiano 4

### SAUTÉED TUSCAN KALE

Garlic and extra virgin olive oil 3

### ROASTED CAULIFLOWER

With golden raisins, pine nuts and oregano 4.50

### ROASTED VEGETABLES

Butternut squash, baby carrots, turnips and baby red beets with wild herb vinaigrette 6

WELCOME to SPUNTINO!

Spuntino serves smaller sized dishes that are designed for sharing & are brought to the table as they are prepared throughout your meal. Your server can assist with the perfect beverage pairing to complete your dining experience.

# SPUNTINO

WINE BAR & ITALIAN TAPAS

## CARNE

### LAMB CHOPS

Herb-marinated lamb chops 14

### HANGER STEAK

Grilled hanger steak with salsa verde sauce 12

### CHICKEN MILANESE

Breaded chicken, arugula, Pecorino Romano, cherry tomatoes, lemon and olive oil dressing 10

### FILET MIGNON

Filet medallions with a Chianti reduction 15

### PORK BELLY

Braised pork belly with butternut squash 10

## PESCE

### CHARRED OCTOPUS

Farro, olives, celery and cherry tomatoes with lemon vinaigrette and parsley oil 10

### CALAMARI

Hand-cut, breaded to order, calamari served with house-made tomato sauce 7

### SEARED DIVER SCALLOP

Butternut squash purée with shaved Brussels sprouts and smoky bacon with fig mustard glaze 16

### MUSSELS

Mussels in a rosemary, white wine and cream broth 7

### GRILLED SALMON

With cauliflower purée and fig-mustard glaze 12

## PIATTONI

These selections of large plates are prepared to order and may take additional time.

### MIXED GRILL

Lamb chops, hanger steak, Goffle Farm grilled chicken, wild boar sausage and charred baby vegetables. Served with Chianti sauce and salsa verde 36

### FRITTO MISTO

Crispy calamari, shrimp and sea bream with fried long-stem artichokes, zucchini sticks and French fries with a house-made tartar aioli and pomodoro sauce 39

### NEW YORK STRIP STEAK

Cast-iron seared 14 oz. strip steak, grilled shishito peppers, roasted garlic 32

### CAST-IRON ROASTED CHICKEN

Goffle Farm roasted chicken with shallots, Gaeta olives and plum tomatoes 21

Executive Chef Josh Bernstein  
and General Manager Brian McAllister

Gluten-free

Many of our dishes are able to be made gluten-free.

## PIZZE

### MARGHERITA

Fresh mozzarella, San Marzano tomato sauce and basil 9

### FIG & PROSCIUTTO

Gorgonzola, caramelized onion, portobello and crimini mushrooms, fig jam and Prosciutto di Parma 12

### FUNGHI

Roasted garlic with fontina cheese, portobello mushrooms, crimini mushrooms, truffle oil and fresh rosemary 10

### PICCANTE

Margherita pizza with pepperoni, red pepper flakes and drizzled with honey 12

### SAUSAGE & BROCCOLI RABE

Margherita pizza with crumbled sweet Italian sausage, broccoli rabe, roasted garlic and chili oil 12

### PROSCIUTTO & ARUGULA

White pizza with arugula, Prosciutto di Parma and cherry tomatoes 12

## PASTA

Gluten-free pasta available +1

### SPAGHETTI ALLA CARBONARA

Classic-style Carbonara with bacon and peas. Finished with Pecorino Romano and egg yolk 8

### ORECCHIETTE CON SALSICCIA & BROCCOLI RABE

Orecchiette, broccoli rabe, crumbled Italian sausage, garlic and olive oil 8

### GNOCCHI CON CINGHIALE TOSCANO

House-made ricotta gnocchi tossed with braised wild boar ragu 11

### SPAGHETTI AL POMODORO

Spaghetti with cherry tomatoes, garlic and fresh basil 7

### PACCHERI CON VERDURA BOLOGNESE

Porcini and crimini mushrooms, celery, onion, carrot and bell pepper Bolognese-style sauce with Italian cherry tomatoes and mascarpone 9

### PAPPARDELLE CON VITELLO

Pappardelle with a braised veal, onion and pepper ragu 10

### RISOTTO AI FUNGHI

Vialone nano rice, wild mushroom ragu with fontina and mascarpone cheese. Finished with rosemary and truffle oil 10

### CACIO E PEPE TARTUFO

Fettucini with Pecorino tartufo, cream, fresh cracked pepper and wild mushrooms 10

## THE GRAPEVINE

Sign up for The Grapevine to stay up-to-date on the latest wine trends and recipes and receive invitations to exclusive events!

To join, text VINE to 44144 or visit SpuntinoWineBar.com

## VINI BIANCHI

BIN #				
<b>SPARKLING + ROSÉ</b>				
100	ROSÉ, Chateau Pas Du Cerf	Provence, France '14	10	38
101	PROSECCO, Bisol 'Jeio'	Veneto NV	10	38
102	LAMBRUSCO, Tenuta Pederzana	Emilia Romagna '13	12	45
103	CAVA ROSÉ, Pere Ventura Tresor	Penedes, Spain NV	12	45
104	FRANCIACORTA, Ca'del Bosco	Lombardy NV	—	60
105	CHAMPAGNE, Aubry Brut	Champagne, France NV	—	90



### CRISP WHITES, LIGHT BODIED

110	VINHO VERDE, Niepoort Docil	Portugal '14	8	30
111	ORVIETO CLASSICO, Le Vellete 'Berganorio'	Umbria '13	8	30
112	ALBARINO, Raimat Rias Baixas	Spain '14	8	30
113	PINOT GRIGIO, Tramin Alto Adige	'14	10	38
114	SOAVE CLASSICO, Filippi Castelcerino	Veneto '13	10	38
115	VERDICCHIO, Stefano Mancinelli	Marche '13	10	38
116	SANCERRE, Remy Pannier	Loire Valley, France '13	16	62
117	FRASCATI, Fontana Candida	Lazio '14	—	24
118	PINOT BIANCO, St. Michael-Eppan	Alto Adige '13	—	38
119	SAUVIGNON BLANC, Pighin	Friuli '13	—	45
120	PINOT BLANC, Lieb	Long Island, New York '13	—	45

### FRUITY WHITES, MEDIUM BODIED

130	MOSCATO, Ca' Bianca	Piedmont '14	10	38
131	GAVI, San Matteo	Piedmont '13	10	38
132	GRECO DI TUFO, Donnachiaro	Compania '13	10	38
133	VERMENTINO, Argiolas 'Costamolino'	Sardegna '14	10	38
134	SAUVIGNON BLANC, Dashwood	Marlborough, New Zealand '14	10	38
135	RIESLING, Dr. Hermann Kabinett	Mosel, Germany '12	14	48
136	WHITE BURGUNDY, Jean Chartron Rully	Burgundy, France '13	14	48
137	EST! EST!! EST!!!, Falesco	Lazio '13	—	20
138	VIOGNIER, Laurent Miquel	Languedoc, France '13	—	30
139	TORRONTES, Crios	Mendoza, Argentina '14	—	38
140	GRUNER VELTLINER, Der Pollerhof	Austria '14	—	38
141	RIBOLLA GIALLA, Sut	Friuli '13	—	38
142	BORDEAUX BLANC, Chateau Gravielle-Lacoste	Bordeaux, France '13	—	45
143	GEWURZTRAMINER, Francois Baur	Alsace, France '09	—	66

## VINI BIANCHI

BIN #				
<b>RICH WHITES, FULL BODIED</b>				
150	PECORINO, Saladini Pilastrini	Marche '14	8	30
151	BELLONE, Cincinnato Castore	Lazio '13	10	38
152	CHARDONNAY, Hook & Ladder	Russian River Valley, California '13	12	45
153	PINOT GRIS, Hugel	Alsace, France '11	12	45
154	CHARDONNAY, Castello della Sala 'Bramito del Cervo'	Umbria '13	14	48
155	GRILLO, Timpune	Sicily '13	—	35
156	INZOLIA BLEND, Tasca d'Almerita 'Regaleali'	Sicily '13	—	35
157	CHENIN BLANC, Simonsig	Stellenbosch, South Africa '12	—	38
158	ARNEIS, Ceretto	Piedmont '12	—	45
159	ROSCETTO, Falesco 'Ferentano'	Lazio '11	—	48
160	FALANGHINA, I Pentri	Compania '11	—	48
161	FIANO DI AVELLINO, Mastroberardino	Compania '09	—	56
162	CHARDONNAY, Jermann	Friuli '10	—	62
163	CHARDONNAY, Peirson Meyer	Russian River Valley, California '11	—	84

## VINO PRIMO

With Spuntino's Vino Primo, each glass of wine is as fresh as the first with our environmentally friendly wine on tap. Taste the vibrancy of the Italian countryside with a glass, mezzo litro or litro of four different wines — imported from Italy. Salutè!



			
PROSECCO, Singlo	Veneto	8	17 32
PINOT GRIGIO, Singlo	Veneto	8	17 32
SANGIOVESE, Singlo	Le Marche	8	17 32
CABERNET/MERLOT BLEND, Singlo	Veneto	8	17 32

## WINE FLIGHTS

<b>Wines of California</b>	<b>18</b>
CHARDONNAY, Hook & Ladder	Russian River Valley, California '13
ZINFANDEL, Kunde	Sonoma, California '12
CABERNET SAUVIGNON, Twenty Rows	Napa Valley, California '13
<b>World Class Blends</b>	<b>17</b>
SUPER TUSCAN, Aia Vecchia 'Lagone'	Tuscany '12
BORDEAUX, Chateau Milon Cuvee Caprice	Bordeaux, France '12
MERITAGE, Chappellet Cervantes	Napa Valley, California '12
<b>Italian Wines You've Never Heard Of</b>	<b>14</b>
BELLONE, Cincinnato Castore	Lazio '13
TEROLDEGO, Lechthaler	Alto Adige '13
NEGROAMARO, Schola Sarmanti 'Roccamorra'	Puglia '13

Reserve wine selections are available • Bin Night — Specially priced wines every Monday evening



## VINI ROSSI

BIN #				
<b>FRIENDLY REDS, LIGHT BODIED</b>				
170	TEROLDEGO, Lechthaler	Alto Adige '13	10	38
171	BEAUJOLAIS, Stephane Aviron	Burgundy, France '13	10	38
172	PINOT NOIR, Boedecker	Oregon '13	12	45
173	PINOT NOIR, Elouan	Oregon '13	14	48
174	RED BURGUNDY, Domaine Seguin-Manuel	Burgundy, France '12	14	48
175	VALPOLICELLA, Bertani	Veneto '12	—	35
176	CARIGNAN, Chateau Maris	Languedoc, France '12	—	38
177	GAGLIOPPO, Statti	Calabria '13	—	38
178	VALPOLICELLA, Speri	Veneto '11	—	42
179	PINOT NOIR, Meiomi	California '13	—	60
180	PINOT NOIR, Bergstrom Cumberland Reserve	Willamette Valley, Oregon '12	—	80

### SUPPLE REDS, MEDIUM BODIED

190	NERO D'AVOLA, Tenuta Rapitala Campo Reale	Sicily '13	8	30
191	SUPER TUSCAN, Aia Vecchia 'Lagone'	Tuscany '12	10	38
192	COTES DU RHONE, Gassier Cercius	Rhone Valley, France '12	10	38
193	CANNANOU, Argiolas 'Costera'	Sardegna '12	10	38
194	SANGIOVESE, Claudio Morelli Le Terrazze	Marche '13	10	38
195	CHIANTI CLASSICO, Melini 'Terrarosa'	Tuscany '11	12	45
196	CABERNET SAUVIGNON, Terranoble Gran Reserva	Chile '12	12	45
197	MALBEC, Punto Final Reserva	Mendoza, Argentina '12	12	45
198	TEMPRANILLO, La Planta	Rioja, Spain '12	12	45
199	NEBBIOLO, Cantalupo Colline Novaresi 'Agamium'	Piedmont '09	12	45
200	BABY BRUNELLO, Sesti 'Monteleccio'	Monatalcino '13	16	62
201	CHIANTI, Palladio	Tuscany '14	—	26
202	MONICA, Argiolas 'Perdera'	Sardegna '11	—	30
203	CABERNET FRANC, Complices De Loire	Loire Valley, France '12	—	35
204	NERO DI TROIA, Botromagno	Puglia '13	—	42
205	GARNACHA BLEND, Scala Dei	Priorat, Spain '12	—	42
206	SYRAH, Qupe	California '12	—	42
207	LAGREIN, Tiefenbrunner Castel Turmhof	Alto Adige '12	—	45
208	ROSSO DI MONTALCINO, Col d'Orcia	Tuscany '11	—	45
209	BARBERA D' ASTI, La Spinetta 'Ca di Pian'	Piedmont '10	—	48
210	SANGIOVESE GROSSO, Piancornello Sant' Antimo	Montalcino '12	—	48
211	DOLCETTO D'ALBA, Mascarello	Piedmont '12	—	50
212	CERESUOLO DI VITTORIA, Planeta	Sicily '11	—	60
213	BARBARESCO, Produttori del Barbaresco	Piedmont '10	—	62
214	CHATEAUNEUF-DU-PAPE, Mayard Clos Du Calvaire	Rhone Valley, France '12	—	65
215	BARBARESCO, Castello di Neive	Piedmont '09	—	72
216	BARBARESCO, Giuseppe Cortese	Piedmont '10	—	100
217	RED BURGUNDY, Gevrey Chambertin Domaine Faiveley	Burgundy, France '12	—	110

## VINI ROSSI

BIN #				
<b>BIG REDS, FULL BODIED</b>				
220	MONTEPULCIANO D'ABRUZZO, Vigneti Del Sole	Abruzzo '13	8	30
221	MERLOT BLEND, Pasqua Passimento	Veneto '12	8	30
222	SHIRAZ, Hope Estate Basalt Block	Australia '12	10	38
223	VALPOLICELLA RIPASSO, Masi 'Campofiorin'	Veneto '11	12	45
224	AGLIANICO IRPINIA, Donnachiaro	Compania '10	12	45
225	ZINFANDEL, Kunde	Sonoma, California '12	12	45
226	SUPER TUSCAN, Altesino Rosso	Tuscany '13	12	45
227	BORDEAUX, Chateau Milon Cuvee Caprice	Bordeaux, France '12	12	45
228	NEGROAMARO, Schola Sarmanti 'Roccamorra'	Puglia '13	12	45
229	MERLOT, Parcel 41	Napa Valley, California '13	12	45
230	BABY AMARONE, Zenato Alanera	Veneto '13	14	48
231	SUPER TUSCAN, La Sughere Frassinello	Tuscany '12	14	48
232	CABERNET SAUVIGNON, Twenty Rows	Napa Valley, California '13	14	48
233	MERITAGE, Chappellet Cervantes	Napa Valley, California '12	16	62
234	SANGIOVESE, San Polo 'Rubio'	Tuscany '11	—	30
235	MONTEPULCIANO BLEND, Di Majo Norante 'Ramitello'	Malise '11	—	30
236	PINOTAGE, Graham Beck Game Reserve	Western Cape, South Africa '13	—	35
237	DOURO, Quinta de la Rosa 'Douroso'	Portugal '12	—	38
238	NEBBIOLO D'ALBA, Giacosa Fratelli	Piedmont '12	—	40
239	MONTEPULCIANO, Barba I Vasari 'Old Vines'	Abruzzo '12	—	48
240	SCHIOPPETTINO, Vigna Traverso	Friuli '09	—	50
241	AGLIANICO DEL VULTURE, Bisceglia 'Gudarra'	Basilicata '09	—	52
242	VALPOLICELLA RIPASSO, Speri	Veneto '12	—	54
243	SAGRANTINO DI MONTEFALCO, Colpetrone	Umbria '08	—	58
244	BAROLO, Villadoria	Piedmont '10	—	58
245	TAURASI, Terradora	Compania '08	—	60
246	CORVINA/SYRAH BLEND, Allegri 'La Grola'	Veneto '09	—	60
247	MERLOT, Clos Pegase	Napa Valley, California '09	—	62
248	TEMPRANILLO, Hermanos Senorios De P. Pecina Reserva	Rioja, Spain '07	—	62
249	MERLOT BLEND, Bastianich 'Vespa Rosso'	Friuli-Venezia '08	—	75
250	CABERNET SAUVIGNON, Sequoia Grove	Napa Valley, California '11	—	78
251	CABERNET SAUVIGNON, Pine Ridge	Napa Valley, California '11	—	80
252	MONTEPULCIANO D'ABRUZZO, Valle Reale 'San Calisto'	Abruzzo '09	—	85
253	SUPER TUSCAN, Poggio al Tesoro 'Sondraia'	Tuscany '09	—	90

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.



We reprint our menus often, however, vintages may change without notice.

Our wines by the glass are kept fresh under constant vacuum using the Vinfinity® Wine Preservation System.

