

## SALUMI

1 for 6 • 3 for 17

### PROSCIUTTO DI PARMA

Cured pressed ham from Parma, aged 18 months

### SPECK

Smoked prosciutto from Alto Adige region

### PEPPERONI

Traditional spicy pork salumi

### SWEET SOPPRESSATA

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

## 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

### SMOKED MOZZARELLA

Smoked fresh mozzarella

## INSALATA

### BABY ARUGULA

With goat cheese, Granny Smith apples, candied walnuts, dried cranberries and citrus vinaigrette 7

### SHAVED ROOT VEGETABLE

Shaved candy striped beets, golden beets, carrots, parsnips, turnips, goat cheese, hazelnuts, parsley and Riesling vinaigrette 7

### CAESAR

Romaine mixed with house-made Caesar dressing with Parmesan crisps 7

### BURRATA

Maple-roasted butternut squash, garlic chili oil, balsamic glaze 10

### BEEF & WATERCRESS

Roasted golden and red beets, watercress, crumbled goat cheese, candied pistachio, fresh horseradish, herb vinaigrette 8

## PIATTI PICCOLI

### GNOCO FRITTO

Fried homemade dough, Prosciutto di Parma, rosemary, Maldon sea salt, extra virgin olive oil 7

### ARANCINI

Risotto balls with peas, mozzarella and tomato sauce 7

### TRUFFLE FRENCH FRIES

Truffle oil, Parmigiano Reggiano and Italian herbs 7

### MEATBALLS

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

### HERBED POLENTA FRIES

Pecorino Romano, chopped parsley and cracked black pepper with tomato sauce 6

## 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 4.50

### ROASTED BUTTERNUT SQUASH

Roasted butternut squash, eggplant, Granny Smith apple with ricotta cheese, caramelized onions and toasted garlic 3.50

### CHICKEN PÂTÉ

Chicken liver, smoked bacon-onion jam and micro greens 4

### AMARENA CHERRY & GOAT CHEESE

Goat cheese, Amarena cherry, toasted hazelnut and mint 4

### SPINACH & ARTICHOKE

Sautéed spinach, artichoke hearts, ricotta cheese, lemon zest 3

### SEARED TUNA

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

## VERDURA

### BROCCOLI RABE

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

### BRUSSELS SPROUTS

Sautéed with Parmigiano Reggiano 5

### SPAGHETTI SQUASH

Roasted spaghetti squash, olive oil and fried sage leaves 5

### ROASTED FINGERLING YAMS

Organic fingerling yams, drizzled smoked aioli and fresh parsley 5

### SAUTÉED SPINACH

Garlic and extra virgin olive oil 4

### ROASTED CAULIFLOWER

With golden raisins, pine nuts and oregano 5

WELCOME to SPUNTINO!

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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

### PORK BELLY

Balsamic barbecue sauce, crispy Brussels sprout leaves and roasted organic fingerling yams 12

### SHORT RIB

Braised short rib, turnip purée, micro greens 14

### LAMB CHOPS

Herb-marinated lamb chops 14

### FLAT IRON STEAK

Grilled with salsa verde 13

### CHICKEN MILANESE

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

## PESCE

### SEARED SALMON

Roasted cherry tomatoes on the vine, fresh wild herb vinaigrette 13.50

### BRANZINO

Seared branzino, red pepper, fennel, red onions and chilies salad with salmoriglio sauce 13

### OCTOPUS

Farro, olives, celery and cherry tomatoes with lemon vinaigrette and parsley oil 12

### CALAMARI

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

### MUSSELS

Rosemary, white wine and cream broth 7

## PIATTONI

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

### MIXED GRILL

Lamb chops, flat iron steak, Goffle Farm grilled chicken and Italian sausage. Served with Chianti sauce and salsa verde 36

### FRITTO MISTO

Crispy calamari, shrimp and cod with fried long-stem artichokes, zucchini sticks and French fries with a house-made tartar aioli and pomodoro sauce 35

### 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

### MELON & PROSCIUTTO

Fresh mozzarella, arugula, shaved cantaloupe, Prosciutto di Parma, cherry tomatoes, shredded Parmesan and balsamic glaze 12

### BRUSSELS SPROUT & PANCETTA

Ricotta cheese, shredded Brussels sprouts, pancetta, red chili peppers, Parmesan cheese and balsamic glaze 12

### FUNGHI

Fontina cheese, portobello mushrooms, crimini mushrooms, truffle oil and fresh rosemary 11

### 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

## PASTA

All pastas are fresh and homemade

Gluten-free pasta available +1

### SQUID INK CAMPANELLE CON RAGU DI MARE

Squid ink campanelle, seafood ragu, seared shrimp, cream and basil 11

### SPAGHETTI ALLA CARBONARA

Classic-style carbonara with bacon and peas. Finished with Pecorino Romano and egg yolk 10

### ORECCHIETTE CON SALSICCIA & BROCCOLI RABE

Orecchiette, broccoli rabe, crumbled Italian sausage, garlic and olive oil 10

### CASARECCE ALLA NORMA

Casarecce, Italian cherry tomato, grilled eggplant and smoked mozzarella 8

### SPAGHETTI AL POMODORO

Cherry tomatoes, garlic and fresh basil 8

### RISOTTO AI FUNGHI

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

### SHORT RIB PAPPARDELLE

Pappardelle, braised short rib, ricotta salata and basil 12

SPUNTINO  
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	CAVA, L'Atzar Spain NV	9	34
101	SPARKLING RIESLING, Fitz Sekt Germany NV	10	38
102	ROSÉ, Chateau Pas Du Cerf Provence, France '15	10	38
103	PROSECCO, Zardetto Veneto NV	10	38
104	LAMBRUSCO, Donelli Emilia-Romagna NV	10	38
105	CAVA ROSÉ, Pere Ventura Tresor Penedes, Spain NV	12	45
106	ROSÉ, Wölffer Estate Long Island, NY '15	12	45
107	FRANCIACORTA, Barone Pizzini Animante Lombardy NV	—	70
108	CHAMPAGNE, Besserat De Bellefon Champagne, France NV	—	90

### LIGHT BODIED WHITES

110	VINHO VERDE, Aveleda Portugal '15	9	34
111	PINOT GRIGIO, Famiglie Veneto '15	10	38
112	SAUVIGNON BLANC, Dashwood Marlborough, New Zealand '15	10	38
113	ALBARIÑO, Lagar Da Condesa Rias Baixas, Spain '14	12	45
114	SANCERRE, Remy Pannier Loire Valley, France '14	16	62
115	FRASCATI, Fontana Candida Lazio '15	—	24
116	VERDICCHIO, Stefano Mancinelli Marche '13	—	38
117	SAUVIGNON BLANC, Pighin Friuli '15	—	45

### MEDIUM BODIED WHITES

120	TREBBIANO, Saladini Pilastrini 'Falerio' Marche '15	9	32
121	MOSCATO, Ca' Bianca Piedmont '15	10	38
122	GEWURZTRAMINER, Kuentz-Bas Alsace, France '13	12	45
123	SAUVIGNON BLANC, Quivira Sonoma County, California '14	12	45
124	WHITE BURGUNDY, Jean Chartron Rully Burgundy, France '14	14	48
125	RIESLING, Dr. Hermann Kabinett Mosel, Germany '15	14	48
126	VIOGNIER, Laurent Miquel Languedoc, France '14	—	30
127	GAVI, San Matteo Piedmont '14	—	38
128	ETNA BIANCO, Murgo Sicily '15	—	38
129	GRUNER VELTLINER, Der Pollerhof Austria '15	—	38
130	RIBOLLA GIALLA, Sut Friuli '13	—	38
131	SOAVE CLASSICO, Filippi Castelcerino Veneto '14	—	38
132	BORDEAUX BLANC, Chateau Gravielle-Lacoste Bordeaux, France '13	—	45
133	GEWURZTRAMINER, Francois Baur Alsace, France '09	—	66





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

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



## VINI BIANCHI

BIN #			
<b>FULL BODIED WHITES</b>			
140	FIANO, Li Veli Puglia '15	9	34
141	CHARDONNAY, Hook & Ladder Russian River Valley, California '14	12	45
142	CHARDONNAY, Castello della Sala 'Bramito del Cervo' Umbria '15	14	48
143	CHARDONNAY, Bluxome Street Winery Russian River Valley, California '12	16	62
144	PECORINO, Saladini Pilastrini Marche '14	—	30
145	INZOLIA BLEND, Tasca d'Almerita 'Regaleali' Sicily '14	—	35
146	CHENIN BLANC, Simonsig Stellenbosch, South Africa '12	—	38
147	GRECO DI TUFO, Donnachiaro Campania '13	—	38
148	TORRONTES, Crios Mendoza, Argentina '15	—	38
149	PINOT GRIS, Hugel Alsace, France '13	—	45
150	ARNEIS, Ceretto Piedmont '12	—	45
151	ROSCETTO, Falesco 'Ferentano' Lazio '11	—	48
152	FALANGHINA, Mastroberardino Campania '14	—	48
153	CHARDONNAY, Jermann Friuli '13	—	62
154	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!



			
PINOT GRIGIO, Gazerra Sicily '15	9	23	45
CHARDONNAY, Rancho Rodeo California '15	9	23	45
NERO D'AVOLA, Gazerra Sicily '15	9	23	45
CABERNET SAUVIGNON, Rancho Rodeo California '14	9	23	45

## WINE FLIGHTS

<b>The World of Sangiovese</b>	19
CHIANTI CLASSICO, San Felice Tuscany '14	
SUPER TUSCAN, Altesino Rosso Tuscany '14	
BRUNELLO DI MONTALCINO, Mocali Montalcino '11	
<b>New World</b>	18
SAUVIGNON BLANC, Quivira Sonoma County, California '14	
CABERNET FRANC, Wölffer Estate Long Island, New York '13	
CABERNET SAUVIGNON, Textbook Napa Valley, California '14	

<b>Tour of Italy</b>	16
FIANO, Li Veli Puglia '15	
CORVINA, Scaia Veneto '14	
BARBARESCO, Villadoria Piedmont '13	



## VINI ROSSI

BIN #			
<b>LIGHT BODIED REDS</b>			
160	MERLOT BLEND, Pasqua Passimento Veneto '14	9	34
161	PINOT NERO, La Vis Trentino '14	10	38
162	RIOJA, Luis Alegre Koden Rioja, Spain '13	10	38
163	PINOT NOIR, Boedecker Oregon '14	12	45
164	PINOT NOIR, Elouan Oregon '14	14	48
165	TEROLDEGO, Lechthaler Alto Adige '13	—	38
166	GAGLIOPPO, Statti Calabria '15	—	38
167	VALPOLICELLA, Speri Veneto '13	—	42
168	ETNA ROSSO, Salapuruta 'Lavico' Sicily '11	—	45
169	RED BURGUNDY, Domaine Seguin-Manuel Burgundy, France '13	—	48
170	PINOT NOIR, Meiomi California '14	—	60
171	PINOT NOIR, Bergstrom Cumberland Reserve Willamette Valley, Oregon '13	—	80

### MEDIUM BODIED REDS

180	CORVINA, Scaia Veneto '14	9	34
181	SUPER TUSCAN, Aia Vecchia 'Lagone' Tuscany '13	10	38
182	CARMENERE, De Martino Maipo Valley, Chile '13	10	38
183	PRIMITIVO, Castello Monaci Piluna Puglia '14	10	38
184	CABERNET SAUVIGNON, Terranoble Gran Reserva Chile '12	12	45
185	CHIANTI CLASSICO, San Felice Tuscany '14	12	45
186	MALBEC, Punto Final Reserva Mendoza, Argentina '14	12	45
187	BORDEAUX, Chateau Milon Cuvee Caprice Bordeaux, France '13	12	45
188	CABERNET FRANC, Wölffer Estate Long Island, New York '13	12	45
189	SUPER TUSCAN, La Sughere Frassinello Tuscany '13	14	48
190	MALBEC, El Enemigo Mendoza, Argentina '12	16	62
191	BARBARESCO, Villadoria Piedmont '13	18	70
192	BRUNELLO DI MONTALCINO, Mocali Montalcino '11	20	78
193	CHIANTI, Palladio Tuscany '15	—	26
194	NERO D'AVOLA, Tenuta Rapitala Campo Reale Sicily '15	—	30
195	COTES DU RHONE, Gassier Cercius Rhone Valley, France '13	—	38
196	CANNANOU, Argiolas 'Costera' Sardegna '13	—	38
197	NERO DI TROIA, Botromagno Puglia '13	—	42
198	ROSSO DI MONTALCINO, Col d'Orcia Tuscany '12	—	45
199	NEBBIOLO, Cantalupo Colline Novaresi 'Agamium' Piedmont '09	—	45
200	BARBERA D' ASTI, La Spinetta 'Ca di Pian' Piedmont '11	—	48
201	DOLCETTO D'ALBA, Mascarello Piedmont '12	—	50
202	CROZES-HERMITAGE, Domaine Jaboulet Rhone, France '12	—	58
203	BARBARESCO, Produttori del Barbaresco Piedmont '12	—	62
204	CHATEAUNEUF-DU-PAPE, Mayard Clos Du Calvaire Rhone Valley, France '12	—	65
205	BARBARESCO, Castello di Neive Piedmont '12	—	72
206	BARBARESCO, Giuseppe Cortese Piedmont '12	—	100
207	RED BURGUNDY, Gevrey Chambertin Domaine Faiveley Burgundy, France '13	—	110

## VINI ROSSI

BIN #			
<b>FULL BODIED REDS</b>			
220	MONTEPULCIANO D'ABRUZZO, Vigneti Del Sole Abruzzo '15	9	34
221	PETIT SIRAH, Eos California '14	10	38
222	SYRAH, Andrew Murray Vineyards 'Tous Les Jours' Santa Ynez Valley, California '14	10	38
223	ZINFANDEL, Kunde Sonoma, California '13	12	45
224	SUPER TUSCAN, Altesino Rosso Tuscany '14	12	45
225	MERLOT, Parcel 41 Napa Valley, California '14	12	45
226	BABY AMARONE, Zenato Alanera Veneto '13	14	48
227	CABERNET SAUVIGNON, Twenty Rows Napa Valley, California '13	14	48
228	MERITAGE, Chappellet Cervantes Napa Valley, California '14	16	62
229	CABERNET SAUVIGNON, Textbook Napa Valley, California '14	18	70
230	SANGIOVESE, San Polo 'Rubio' Tuscany '13	—	30
231	MONTEPULCIANO BLEND, Di Majo Norante 'Ramitello' Molise '12	—	30
232	PINOTAGE, Graham Beck Game Reserve Western Cape, South Africa '14	—	35
233	DOURO, Quinta de la Rosa 'Dourosa' Portugal '11	—	38
234	SHIRAZ, Hope Estate Basalt Block Australia '12	—	38
235	AGLIANICO IRPINIA, Donnachiaro Campania '14	—	45
236	NEGROAMARO, Schola Sarmanti 'Roccamora' Puglia '13	—	45
237	VALPOLICELLA RIPASSO, Masi 'Campofiorin' Veneto '12	—	45
238	MONTEPULCIANO, Barba I Vasari 'Old Vines' Abruzzo '12	—	48
239	AGLIANICO DEL VULTURE, Bisceglia 'Gudarra' Basilicata '09	—	52
240	VALPOLICELLA RIPASSO, Speri Veneto '13	—	54
241	SAGRANTINO DI MONTEFALCO, Colpetrone Umbria '08	—	58
242	BAROLO, Villadoria Piedmont '11	—	58
243	TAURASI, Terradora Campania '08	—	60
244	MERLOT, Clos Pegase Napa Valley, California '09	—	62
245	MERLOT BLEND, Bastianich 'Vespa Rosso' Friuli-Venezia '11	—	75
246	CABERNET SAUVIGNON, Pine Ridge Napa Valley, California '13	—	80
247	SUPER TUSCAN, Poggio al Tesoro 'Sondraia' Tuscany '14	—	90

## LARGE FORMAT WINES

		1.5 Litres
BRUNELLO DI MONTALCINO, Mocali '12		135
CABERNET SAUVIGNON, Flora Springs '12		140
BAROLO, Paola Conterno 'Riva Del Bric' '07		175
AMARONE, Masi 'Costasera' '10		180
SUPER TUSCAN, San Felice Vigorello '10		180

Reserve wine selections are available

Bin Night – Specially priced wines every Monday evening

Flight Night – A new and unique flight every Thursday evening

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.