

SALUMI + FORMAGGI

18 each

FORMAGGI BOARD ☒

Fresh mozzarella, provolone, taleggio, Parmigiano Reggiano, fontina and Gorgonzola with candied walnuts, roasted grapes, balsamic glaze, honey and fig jam

SALUMI BOARD ☒

Prosciutto di Parma, pepperoni, sweet soppressata, mortadella and speck with pepperonata, roasted grapes, cornichon and prosecco mustard

SALUMI & FORMAGGI BOARD ☒

Prosciutto di Parma, pepperoni, mortadella, Parmigiano Reggiano, taleggio and Gorgonzola with pepperonata, roasted grapes, prosecco mustard, fig jam and balsamic glaze

Singular Salumi or Formaggi — 6 each

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

INSALATA

BABY ARUGULA ☒

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

CAPRESE ☒

House-made fresh mozzarella, heirloom tomatoes, tomato jam, micro basil, extra virgin olive oil and balsamic glaze 9

CAESAR ☒

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

BEET & WATERCRESS ☒

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

LOCAL BURRATA ☒

Heirloom cherry tomatoes, basil pesto, tomato honey, micro basil 11

☒ Gluten-free

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

BRUSCHETTA

GRILLED SHRIMP SCAMPI

With garlic, white wine, butter and lemon juice 7

TOMATO & BASIL

Traditional tomato and basil 3

ROASTED GRAPE & RICOTTA

Roasted grapes, ricotta cheese, truffle honey and basil 4.50

PEPPERONATA

Marinated red bell pepper, fennel, red onion, red chili pepper on goat cheese topped with basil 4

WATERMELON, FENNEL & RICOTTA

Ricotta cheese topped with fresh watermelon, pickled fennel and mint 4

GORGONZOLA, APPLE & WALNUT

Diced and drizzled with honey 3.50

PROSCIUTTO & MOZZARELLA

Topped with capers and red pepper 4.50

STRAWBERRY MASCARPONE

Mascarpone cheese, fresh strawberries and basil drizzled with honey 4

SEARED TUNA

Topped with arugula, chili peppers, olives and lemon zest 5

VERDURA

GRILLED VEGETABLES ☒

Asparagus, zucchini, yellow squash, roasted red pepper and balsamic glaze 7

BRUSSELS SPROUTS ☒

Sautéed with Parmigiano Reggiano 5

ROASTED CAULIFLOWER ☒

With golden raisins, pine nuts and oregano 5

CANDIED BABY CARROTS ☒

With pistachios and tarragon oil 6

MINI POTATOES ☒

With garlic and rosemary 5

BROCCOLI RABE ☒

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

*Chef de Cuisine Michel Desjardins
and General Manager Brian McAllister*

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

FLAT IRON STEAK ☒

Grilled with salsa verde 13

PORK RIBS

Balsamic barbecue sauce 13

LAMB CHOPS ☒

Herb-marinated lamb chops 14

GRILLED PORK ☒

Cider-brined with carrot purée and pepperonata vinaigrette 12

CHICKEN MILANESE

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

PESCE

SEARED SALMON ☒

Artichoke hearts, fava beans, Gaeta olives, cherry tomatoes, lemon butter sauce and parsley oil 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, balsamic pork ribs and Italian sausage. Served with Chianti sauce and salsa verde 39

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

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

GARDEN VEGETABLE

Pecorino Romano and goat cheese topped with roasted red pepper, orange pepper, artichoke hearts, red onions and cherry tomatoes. Finished with 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

MEATBALL

Tomato sauce topped with ricotta, Pecorino Romano and roasted garlic with homemade meatballs 12

PASTA

All pastas are fresh and homemade
Gluten-free pasta available +1

CASARECCE CON PESTO

Casarecce with red bell pepper, sugar snap peas, white beans, leeks and broccoli pesto with crispy mortadella 9

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

CAMPANELLE CON SHRIMP

Campanelle, cherry tomatoes, braised fennel and shrimp scampi 12

SPAGHETTI AL POMODORO

Cherry tomatoes, garlic and fresh basil 8

SMOKED MOZZARELLA AGNOLOTTI

Stuffed pasta with smoked mozzarella topped with asparagus, yellow tomatoes, shiitake mushrooms and a tomato coulis 10

SHRIMP E CORN RISOTTO

Vialone nano rice, butterflied shrimp, grilled corn, corn purée, red chili peppers, mascarpone cheese and chive oil 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, visit SpuntinoWineBar.com

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VINI BIANCHI

BIN #			
SPARKLING + ROSÉ			
100	CAVA, L'Atzar Spain NV	9	34
101	ROSATO, Mastroberardino 'Lacrimarosa' Campania '15	9	34
102	SPARKLING RIESLING, Fitz Sekt Germany NV	10	38
103	ROSÉ, Breezette Provence, France '16	10	38
104	PROSECCO, Zardetto Veneto NV	10	38
105	LAMBRUSCO, Donelli Emilia-Romagna NV	10	38
106	CAVA ROSÉ, Pere Ventura Tresor Penedes, Spain NV	12	45
107	ROSÉ, Wölffer Estate Long Island, NY '15	12	45
108	FRANCIACORTA, Barone Pizzini Animante Lombardy NV	-	70
109	CHAMPAGNE, Besserat De Bellefon Champagne, France NV	-	90

LIGHT BODIED WHITES

110	VINHO VERDE, Aveleda Portugal '16	9	34
111	PINOT GRIGIO, Famiglie Veneto '16	10	38
112	KERNER, Castelfeder Alto Adige '15	12	45
113	SANCERRE, Remy Pannier Loire Valley, France '15	16	62
114	FRASCATI, Fontana Candida Lazio '15	-	24
115	ALBARIÑO, Lagar Da Condesa Rias Baixas, Spain '14	-	45
116	SAUVIGNON BLANC, Pighin Friuli '15	-	45

MEDIUM BODIED WHITES

120	RIBOLLA GIALLA, Le Monde Friuli '14	9	34
121	MOSCATO, Ca' Bianca Piedmont '16	10	38
122	XAREL LO, Albet I Noya Spain '15	10	38
123	FUME BLANC, Dry Creek Sonoma County, California '15	10	38
124	SAUVIGNON BLANC, Dashwood Marlborough, New Zealand '16	10	38
125	SAUVIGNON BLANC, Quivira Sonoma County, California '14	12	45
126	WHITE BURGUNDY, Jean Chartron Rully Burgundy, France '14	14	48
127	RIESLING, Dr. Hermann Kabinett Mosel, Germany '15	14	48
128	VIIGNIER, Laurent Miquel Languedoc, France '15	-	30
129	TREBBIANO, Saladini Pilastrini 'Falerio' Marche '15	-	32
130	GAVI, San Matteo Piedmont '15	-	38
131	ETNA BIANCO, Murgio Sicily '15	-	38
132	SOAVE CLASSICO, Filippi Castelcerino Veneto '14	-	38
133	GEWURZTRAMINER, Kuentz-Bas Alsace, France '13	-	45
134	BORDEAUX BLANC, Chateau Graviille-Lacoste Bordeaux, France '13	-	45





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 #			
FULL BODIED WHITES			
140	FIANO, Li Veli Puglia '15	9	34
141	CHARDONNAY, Hook & Ladder Russian River Valley, California '14	12	45
142	ARNEIS, Damilano Piedmont '15	12	45
143	CHARDONNAY, Castello della Sala 'Bramito del Cervo' Umbria '15	14	48
144	PECORINO, Saladini Pilastrini Marche '15	-	30
145	CHENIN BLANC, Simonsig Stellenbosch, South Africa '12	-	38
146	GRECO DI TUFO, Donnachiaro Campania '13	-	38
147	TORRONTES, Crios Mendoza, Argentina '15	-	38
148	PINOT GRIS, Hugel Alsace, France '13	-	45
149	ROSCETTO, Falesco 'Ferentano' Lazio '11	-	48
150	FALANGHINA, Mastroberardino Campania '16	-	48
151	CHARDONNAY, Jermann Friuli '13	-	62
152	CHARDONNAY, Bluxome Street Winery Russian River Valley, California '13	-	62
153	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. Enjoy a glass, mezzo nitro or nitro of four different wines.

			
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

The World of Sangiovese	19
CHIANTI CLASSICO, San Felice Tuscany '14	
SANGIOVESE, Poggio Ai Lupi Tuscany '15	
BRUNELLO DI MONTALCINO, Poggiotondo Tuscany '12	

Tour of Italy	17
FIANO, Li Veli Puglia '15	
RUCHE, Montalbera Piedmont '15	
SUPER TUSCAN, La Sughere Frassinello Tuscany '13	

New World Pleasures	19
FUME BLANC, Dry Creek Sonoma County, California '15	
MERLOT, Parcel 41 Napa Valley, California '14	
CABERNET SAUVIGNON, Textbook Napa Valley, California '14	



VINI ROSSI

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

MEDIUM BODIED REDS

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

VINI ROSSI

BIN #			
FULL BODIED REDS			
220	MONTEPULCIANO D'ABRUZZO, Vigneti Del Sole Abruzzo '15	9	34
221	SYRAH, Andrew Murray Vineyards 'Tous Les Jours' Santa Ynez Valley, California '14	10	38
222	ZINFANDEL, Kunde Sonoma, California '14	12	45
223	SUPER TUSCAN, Altesino Rosso Tuscany '14	12	45
224	MERLOT, Parcel 41 Napa Valley, California '14	12	45
225	BARBERA, Pico Maccario 'Lavignone' Piedmont '15	12	45
226	BABY AMARONE, Zenato Alanera Veneto '13	14	48
227	CABERNET SAUVIGNON, Twenty Rows Napa Valley, California '15	14	48
228	MERITAGE, Newton 'Claret' Sonoma County, California '15	16	62
229	CABERNET SAUVIGNON, Textbook Napa Valley, California '14	18	70
230	BAROLO, Franco Francesco Piedmont '13	30	110
231	MONTEPULCIANO BLEND, Di Majo Norante 'Ramitello' Molise '12	-	30
232	PINOTAGE, Graham Beck Game Reserve Western Cape, South Africa '14	-	35
233	PETIT SIRAH, Eos California '14	-	38
234	DOURO, Quinta de la Rosa 'Douroso' Portugal '12	-	38
235	SHIRAZ, Hope Estate Basalt Block Australia '12	-	38
236	AGLIANICO IRPINIA, Donnachiaro Campania '14	-	45
237	NEGROAMARO, Schola Sarmanti 'Roccamora' Puglia '13	-	45
238	VALPOLICELLA RIPASSO, Masi 'Campofiorin' Veneto '14	-	45
239	MONTEPULCIANO, Barba I Vasari 'Old Vines' Abruzzo '12	-	48
240	SAGRANTINO DI MONTEFALCO, Colpetrone Umbria '10	-	58
241	TAURASI, Terradora Campania '10	-	60
242	MERLOT, Clos Pegase Napa Valley, California '09	-	62
243	MERLOT BLEND, Bastianich 'Vespa Rosso' Friuli-Venezia '11	-	75
244	CABERNET SAUVIGNON, Pine Ridge Napa Valley, California '14	-	80
245	SUPER TUSCAN, Poggio al Tesoro 'Sondraia' Tuscany '14	-	90

LARGE FORMAT WINES

		
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.