

SPUNTINO

WINE BAR &
ITALIAN TAPAS



DOLCI

CINNAMON SPICE CAKE

Glazed cinnamon apple cake with candied walnuts and vanilla gelato 8

🍷 Brachetto, Fizz 56

CHOCOLATE CHIP ZEPPOLE

Spuntino's twist on traditional Zeppole with chocolate chips and orange zest 5

🍷 Caravella Orangecello

CIAMBELLE

Spuntino-made doughnuts with your choice of chocolate sauce,
Nutella or salted caramel dipping sauce 6

🍷 Taylor Port 10 Year

BERRIES & RICOTTA

Whipped ricotta with fresh strawberries, blueberries and raspberries drizzled with honey 5

🍷 Vin Santo, Volpaia

NUTELLA PIZZA

Nutella pizza topped with fresh strawberries, mint, pistachios and powdered sugar 9

🍷 Frangelico

APPLE CROSTATA

House-made apple crostata with salted caramel and vanilla gelato 7

🍷 Moscato, Ca' Bianca Piedmont '15

AFFOGATO

Vanilla gelato drowned in espresso and topped with fresh whipped cream 5

🍷 Kahlúa

SEASONAL SORBETTO 5

🍷 Prosecco, Zardetto

GELATO

Vanilla, Chocolate or Pistachio 5

Spike your gelato* — Pisa, Faretti Biscotti, Frangelico, Amaretto Di Saronna, Taylor Port

*Spiked gelato is for guests 21 +

 Gluten-free

SPUNTINGO

WINE BAR &
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TWO LEAVES TEA COMPANY

2.50 each

ORGANIC EARL GREY
**ORGANIC MOUNTAIN
HIGH CHAI**
ORGANIC TAMAYOKUCHA
ORGANIC ORANGE SENCHA
ORGANIC ASSAM
ORGANIC DARJEELING
ORGANIC CHAMOMILE
ALPINE BERRY



LAVAZZA ITALIAN COFFEE

COFFEE 2.50
ESPRESSO 3
DOUBLE ESPRESSO 5
CAPPUCCINO 4
SHAKERATO 5
Chilled double espresso and simple syrup



NIGHT CAPS

PISA	7
BRACHETTO, FIZZ 56	7
CARAVELLA ORANGECELLO	7.50
TOSOLINI AMARO	7.50
FARETTI BISCOTTI	8
TAYLOR FLADGATE 10 YEAR TAWNY PORT	8
ARVERO LIMONCELLO	8
SAMBUCA	
• MOLINARI	8
• NASTRO D'ORO	8.50
AMARETTO DI SARONNA	9
FRANGELICO	10
MOSCADEL DE SETUBAL,	6
JOSE MARIA DA FONSECA Portugal '04	
MOSCATO, CA' BIANCA Piedmont '14	10
MADORO, MACULAN Veneto '12	10
VIN SANTO, VOLPAIA	15
GRAPPA - POLI DI POLI	
• MIELE	8.50
• SARPA	11.50
• TRAMINER	11.50
• UVA VIVA	11.50