

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

*Create Your Own
Singular Salumi or Formaggi - 6 each*

PIATTI PICCOLI

PANE FRITTO E PROSCIUTTO

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

BAKED RICOTTA

Warm ricotta dip with truffle honey and fresh thyme 9

INSALATA

BABY ARUGULA & BUTTERNUT SQUASH ☒

Crumbled Gorgonzola, candied walnuts, candied bacon, roasted butternut squash and maple vinaigrette 8

CAPRESE AUTUNNO ☒

House-made fresh mozzarella, oven-dried plum 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

ROASTED BUTTERNUT SQUASH

Roasted butternut squash, eggplant, Granny Smith apple with ricotta cheese, caramelized onions and toasted garlic 5

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, lemon zest and lemon thyme aioli 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

ROASTED FINGERLING YAMS ☒

Drizzled with smoked aioli and fresh parsley 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!

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

SHORT RIB ☒

Braised short rib, turnip purée, micro greens 14

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, goat cheese and San Marzano tomato sauce 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 and chili oil 12

MEATBALL

San Marzano 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

SHORT RIB CASARECCE

Casarecce, braised short rib, ricotta salata and basil 12

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

MUSHROOM LASAGNA

Wild mushroom ragu, béchamel sauce and fontina, ricotta and pecorino cheese 12

RISOTTO AI FUNGHI ☒

Vialone nano rice, wild mushroom ragu, fontina and mascarpone cheese. Finished with rosemary and truffle 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	SPARKLING RIESLING, Fitz Sekt Germany NV	10	38
102	ROSÉ, Breezette Provence, France '16	10	38
103	PROSECCO, Zardetto Veneto NV	10	38
104	LAMBRUSCO, Donelli Emilia-Romagna NV	10	38
105	SPARKLING BRUT, Lambert De Seyssel Petit Royal Savoie, France NV	12	45
106	ROSÉ, Wölffer Estate Long Island, NY '15	12	45
107	CHAMPAGNE, Moet & Chandon 187ML Champagne, France NV	22	-
108	ROSÉ CHAMPAGNE, Moet & Chandon 187ML Champagne, France NV	24	-
109	FRANCIACORTA, Barone Pizzini Animante Lombardy NV	-	70
110	CHAMPAGNE, Besserat De Bellefon Champagne, France NV	-	90

LIGHT BODIED WHITES

120	RIBOLLA GIALLA, Le Monde Friuli '14	9	34
121	MULLER THURGAU, Fritz Muller Rheingessen, Germany '16	9	34
122	PINOT GRIGIO, Famiglie Veneto '16	10	38
123	SANCERRE, Remy Pannier Loire Valley, France '15	16	62
124	FRASCATI, Fontana Candida Lazio '15	-	24
125	ALBARIÑO, Lagar Da Condessa Rias Baixas, Spain '14	-	45
126	KERNER, Castelfeder Alto Adige '15	-	45
127	SAUVIGNON BLANC, Pighin Friuli '15	-	45

MEDIUM BODIED WHITES

130	TRAMINETTE, Fox Run Finger Lakes, New York '15	9	34
131	MOSCATO, Ca' Bianca Piedmont '16	10	38
132	XAREL LO, Albet I Noya Spain '15	10	38
133	SAUVIGNON BLANC, Dashwood Marlborough, New Zealand '16	10	38
134	WHITE BURGUNDY, Jean Chartron Rully Burgundy, France '14	14	48
135	RIESLING, Dr. Hermann Kabinett Mosel, Germany '15	14	48
136	VIOGNIER, Laurent Miquel Languedoc, France '15	-	30
137	GAVI, San Matteo Piedmont '15	-	38
138	ETNA BIANCO, Murgo Sicily '15	-	38
139	FUME BLANC, Dry Creek Sonoma County, California '15	-	38
140	SOAVE CLASSICO, Filippi Castelcerino Veneto '14	-	38
141	GEWURZTRAMINER, Kuentz-Bas Alsace, France '13	-	45
142	BORDEAUX BLANC, Chateau Gravelle-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			
150	FIANO, Li Veli Puglia '15	9	34
151	SAUVIGNON BLANC, Starmont Napa Valley, California '16	12	45
152	CHARDONNAY, Hook & Ladder Russian River Valley, California '14	12	45
153	CHARDONNAY, Castello della Sala 'Bramito del Cervo' Umbria '15	14	48
154	PECORINO, Saladini Pilastrini Marche '15	-	30
155	CHENIN BLANC, Simonsig Stellenbosch, South Africa '12	-	38
156	GRECO DI TUFO, Donnachiaro Campania '13	-	38
157	TORRONTES, Crios Mendoza, Argentina '15	-	38
158	PINOT GRIS, Hugel Alsace, France '13	-	45
159	ARNEIS, Damilano Piedmont '15	-	45
160	FALANGHINA, Mastroberardino Campania '16	-	48
161	CHARDONNAY, Jermann Friuli '13	-	62
162	CHARDONNAY, Bluxome Street Winery Russian River Valley, California '13	-	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. 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

Pacific Coast Highway	18
CHARDONNAY, Hook & Ladder Russian River Valley, California '14	
PINOT NOIR, Boedecker Oregon '14	
RED BLEND, Mercer Canyons Washington '13	
European Vacation	18
MULLER THURGAU, Fritz Muller Rheingessen, Germany '16	
RIOJA, Luis Alegre Koden Rioja, Spain '13	
BORDEAUX, Chateau Milon Cuvee Caprice Bordeaux, France '15	

Tour of Italy	18
RIBOLLA GIALLA, Le Monde Friuli '14	
RUCHE, Montalbera Piedmont '15	
BABY BRUNELLO, Casanova Di Neri Montalcino, Italy '15	



VINI ROSSI

BIN #			
LIGHT BODIED REDS			
170	MERLOT BLEND, Pasqua Passimento Veneto '14	9	34
171	RIOJA, Luis Alegre Koden Rioja, Spain '13	10	38
172	GAMAY, Stephane Aviron Beaujolais Burgundy, France '15	10	38
173	PINOT NOIR, Boedecker Oregon '14	12	45
174	RUCHE, Montalbera Piedmont '15	12	45
175	VALPOLICELLA, Secondo Marco Veneto '15	12	45
176	PINOT NOIR, Elouan Oregon '15	14	48
177	SALICE SALENTINO, Talo Puglia '13	-	38
178	TEROLDEGO, Lechthaler Alto Adige '13	-	38
179	GAGLIOPPO, Statti Calabria '15	-	38
180	ETNA ROSSO, Salapuruta 'Lavico' Sicily '11	-	45
181	RED BURGUNDY, Domaine Seguin-Manuel Burgundy, France '14	-	48
182	PINOT NOIR, Meiomì California '15	-	60
183	PINOT NOIR, Bergstrom Cumberland Reserve Willamette Valley, Oregon '13	-	80

MEDIUM BODIED REDS

190	CORVINA, Scaia Veneto '15	9	34
191	MALBEC, Terrazas 'Altos Del Plata' Mendoza, Argentina '16	10	38
192	RED BLEND, Mercer Canyons Washington '13	10	38
193	CABERNET SAUVIGNON, Terranoble Gran Reserva Chile '12	12	45
194	CHIANTI CLASSICO, San Felice Tuscany '14	12	45
195	BORDEAUX, Chateau Milon Cuvee Caprice Bordeaux, France '15	12	45
196	CANNONAU, Neale Sardegna, Italy '15	12	45
197	MALBEC, Punto Final Reserva Mendoza, Argentina '14	14	48
198	SUPER TUSCAN, La Sughere Frassinello Tuscany '13	14	48
199	BABY BRUNELLO, Casanova Di Neri Montalcino, Italy '15	14	48
200	BARBARESCO, Produttori del Barbaresco Piedmont '13	20	78
201	BRUNELLO DI MONTALCINO, Poggiotondo Tuscany '12	20	78
202	CHIANTI, Palladio Tuscany '15	-	26
203	NERO D'AVOLA, Tenuta Rapitala Campo Reale Sicily '15	-	30
204	SUPER TUSCAN, Aia Vecchia 'Lagone' Tuscany '14	-	38
205	CARMENERE, De Martino Maipo Valley, Chile '14	-	38
206	PRIMITIVO, Castello Monaci Piluna Puglia '14	-	38
207	COTES DU RHONE, Gassier Cercius Rhone Valley, France '13	-	38
208	CANNANOU, Argiolas 'Costera' Sardegna '13	-	38
209	NEBBIOLO, Cantalupo Colline Novaresi 'Agamium' Piedmont '09	-	45
210	CABERNET FRANC, Wölffer Estate Long Island, New York '14	-	45
211	DOLCETTO D'ALBA, Mascarello Piedmont '14	-	50
212	CROZES-HERMITAGE, Domaine Jaboulet Rhone, France '12	-	58
213	CHATEAUNEUF-DU-PAPE, Mayard Clos Du Calvaire Rhone Valley, France '12	-	65
214	BARBARESCO, Castello di Neive Piedmont '12	-	72
215	BARBARESCO, Giuseppe Cortese Piedmont '12	-	100
216	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	SUPER TUSCAN, Altesino Rosso Tuscany '14	12	45
223	MERLOT, Parcel 41 Napa Valley, California '14	12	45
224	ZINFANDEL, Valravn Sonoma County, California '14	12	45
225	BABY AMARONE, Zenato Alanera Veneto '13	14	48
226	CABERNET SAUVIGNON, Mossback Sonoma County, California '14	14	48
227	MERITAGE, Newton 'Claret' Sonoma County, California '15	16	62
228	BOURBON BARREL AGED RED BLEND, Cooper & Thief Cellarmasters California '14	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 'Dourosa' Portugal '12	-	38
235	SHIRAZ, Hope Estate Basalt Block Australia '12	-	38
236	AGLIANICO IRPINIA, Donnachiaro Campania '14	-	45
237	BARBERA, Pico Maccario 'Lavignone' Piedmont '15	-	45
238	NEGROAMARO, Schola Sarmanti 'Roccamora' Puglia '13	-	45
239	VALPOLICELLA RIPASSO, Masi 'Campofiorin' Veneto '14	-	45
240	MONTEPULCIANO, Barba I Vasari 'Old Vines' Abruzzo '12	-	48
241	SAGRANTINO DI MONTEFALCO, Colpetrone Umbria '10	-	58
242	TAURASI, Terradora Campania '10	-	60
243	MERLOT, Clos Pegase Napa Valley, California '09	-	62
244	MERLOT BLEND, Bastianich 'Vespa Rosso' Friuli-Venezia '11	-	75
245	CABERNET SAUVIGNON, Pine Ridge Napa Valley, California '14	-	80
246	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.