

DRINK FEATURES

SIGNATURE BLOODY MARY

Spuntino's house-made recipe 9

CACCIAVITE

Freshly squeezed orange juice, Tito's vodka 9

BELLINI

Zardetto Prosecco, peach nectar 9

ELDERFLOWER SPRITZ

Zardetto Prosecco, St. Germain, fresh strawberry 9

CRYSTALLIZED

Old Tom Gin, Savory & James Dry Sherry, lemon juice, basil simple syrup, white peach purée, basil herb crystals 12

MATCHA! MATCHA! MATCHA!

El Dorado 12 Year Rum, Giffard Banane Du Bresil, coconut milk, pineapple juice, matcha powder, frozen banana slice 12

ITALIAN SANGRIA

HOUSE-MADE WITH FRESH FRUITS

Choice of red, white or rosé
Glass 11 • Pitcher 32

BEVANDE

ITALIAN SPARKLING SODA

San Pellegrino Aranciata 3
San Pellegrino Limonata 3

NON-ALCOHOLIC COCKTAILS

STRAWBERRY BASIL MULE

Ginger beer, fresh lime juice, strawberry purée, dried strawberry, basil, candied ginger 6

SPARKLING LAVENDER LEMONADE

Lemon juice, lavender simple syrup, club soda 6

CHERRY BOMB

Grenadine, vanilla simple syrup, milk, maraschino cherry 6

VANILLA PEAR CIDER

Pear juice, vanilla simple syrup, club soda, pear 6

RASPBERRY VANILLA SPARKLER

Raspberry purée, vanilla simple syrup, lime juice, Sierra Mist, raspberry, lime 6

GREEN MACHINE

Matcha powder, vanilla simple syrup, pineapple juice, coconut milk, club soda, frozen banana slice 6

SPUNTINO

WINE BAR &
ITALIAN TAPAS

BRUNCH FEATURES

CHEF'S BRUNCH SELECTIONS

VEGETABLE FRITTATA

Eggs, onion, red pepper, crimini mushrooms, spinach, cherry tomatoes, fingerling potatoes, mixed green salad, pave potato, sourdough toast 12

Egg white frittata +1

MUSHROOM & GOAT CHEESE OMELET

Eggs, portobello, crimini mushrooms, goat cheese, truffle oil, Applewood smoked bacon, pave potato, sourdough toast 13

Egg white omelet +1

KNOSH PANINI

Eggs, asiago, prosciutto, onion roll 14

PULLED PORK HASH

Roasted potatoes, onions, red peppers, BBQ sauce, scallions, sunny side up eggs 13

DOLCI FORMAGGI BOARD

Gorgonzola, ricotta, Parmesan, goat cheese, honey, candied walnuts, grapes, fig jam, seasonal fruit, sliced apples, balsamic glaze, biscotti, crushed pistachio 19

BREAKFAST PIZZA

Sunny-side-up eggs, mozzarella, Parmigiano Reggiano, speck, cherry tomatoes 12

STEAK & EGGS

Poached eggs, flat iron steak, hollandaise, toasted crostini, mixed green salad, pave potato 16

SPUNTINO FRENCH TOAST

Maple gelato, maple syrup, fresh strawberries, mint, confectioners sugar 13

SOFT SCRAMBLED BRUSCHETTA

Fresh herbed scrambled eggs, mascarpone cheese, toasted crostini, Applewood smoked bacon, mixed green salad 12

SIDES

Pave Potato 5

Sweet Italian Sausage 6

Applewood Smoked Bacon 5

Seasonal Fruit 5

SPUNTINO PANINO

Served with a choice of French fries, mixed greens salad or seasonal vegetables

Truffle fries + 3

SPUNTINO BURGER

All-natural beef, crimini mushrooms, roasted red peppers, mozzarella, baby arugula, garlic aioli, brioche bun 15

CAPRESE

Mozzarella, tomatoes, balsamic glaze, basil, arugula, olive spread, sourdough bread 13

EGGPLANT & PROSCIUTTO

Prosciutto di Parma, provolone, roasted red pepper, balsamic glaze, rosemary roll 14

BBQ PORK

Apple-carrot slaw, baby spinach, tomato, provolone, brioche bun 14

GRILLED CHICKEN & ASIAGO

Baby spinach, tomato, onion, basil aioli, rosemary roll 14

INSALATA

BABY ARUGULA & POMEGRANATE

Crumbled gorgonzola, candied pecans, pomegranate seeds, red onion, cabernet vinaigrette 10

CAPRESE AUTUNNO

Mozzarella, oven-dried plum tomatoes, roasted butternut squash, tomato jam, micro basil, extra virgin olive oil, balsamic glaze 10

CAESAR

Romaine, Parmesan crisps 7

BEET & WATERCRESS

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

LOCAL BURRATA

Cherry tomatoes, basil pesto, tomato honey, micro basil 11

ADD A GRILLED ITEM TO ANY SALAD

Chicken 5 / Shrimp 7 / Salmon 9 / Flat Iron 9

 Gluten-free

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

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.