

SPUNTINO

WINE BAR &
ITALIAN TAPAS



DOLCI

Spuntino Classics

CHOCOLATE CHIP ZEPPOLE

Spuntino's twist on traditional Zeppole — chocolate chips, orange zest 6

🍷 Caravella Orangecello

CIAMBELLE

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

🍷 Taylor Port 10 Year

HOUSE-MADE APPLE CROSTATA

Salted caramel, vanilla gelato 7

🍷 Moscato, Ca' Bianca Piedmont '15

Seasonal Favorites

CANNOLI

Crushed pistachios, chocolate chips 7

🍷 Grand Marnier

ROASTED PEAR & CRANBERRY CRUMBLE

Maple gelato 9

🍷 Moscato, Ca' Bianco

DOLCI FORMAGGI BOARD

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

🍷 Faretti Biscotti

Scoops

AFFOGATO

Vanilla gelato, espresso, fresh whipped cream 6

🍷 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 &
ITALIAN TAPAS



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, simple syrup



NIGHT CAPS

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
MOSCATEL DE SETUBAL, JOSE MARIA DA FONSECA Portugal '04	6
MOSCATO, CA' BIANCA Piedmont '14	10
GRAPPA - POLI DI POLI	
• MIELE	8.50
• SARPA	11.50
• TRAMINER	11.50
• UVA VIVA	11.50