

## SALUMI + FORMAGGI

### SPUNTINO BOARD

Prosciutto, Soppressata, Fontina, Parmigiano Reggiano, Mozzarella, candied walnuts, roasted grapes, honey, fig jam, balsamic glaze, crostini 19

### CHEF'S ARTISANAL BOARD

Cacciatolini, Sweet Capocollo, Speck, Aged Gouda, Asiago, Taleggio, Pecorino Tartufo, olive spread, roasted grapes, prosecco mustard, tomato honey, pesto, crostini 29

*Create Your Own*  
A la Carte Pricing Available

## PIATTI PICCOLI

### PANE FRITTO E PROSCIUTTO

Fried house-made dough, Prosciutto di Parma, rosemary, Maldon sea salt, extra virgin olive oil 7

### ARANCINI

Risotto balls with peas, mozzarella, tomato sauce 7

### TRUFFLE FRENCH FRIES

Truffle oil, Parmigiano Reggiano, Italian herbs 7

### FRITTO ZUCCHINI

Crispy zucchini, mozzarella cheese 5

### MEATBALLS

Tomato sauce, ricotta cheese, Pecorino Romano 8

### MUSSELS

Rosemary, white wine, cream broth 7

## 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

### BEEF & 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

UBER  
eats

## BRUSCHETTA

### GRILLED SHRIMP SCAMPI

Garlic, white wine, butter, lemon juice 7

### TOMATO & BASIL

Traditional tomato, basil 3

### PESTO & ARTICHOKE

Ricotta cheese, fried artichoke leaves, tomato honey 5

### WILD MUSHROOM

Wild mushroom ragu, fontina cheese, roasted garlic sage butter, chives 5

### GORGONZOLA, APPLE & WALNUT

Drizzled with honey 3.50

### PROSCIUTTO & MOZZARELLA

Capers, red pepper 4.50

### STRAWBERRY MASCARPONE

Mascarpone cheese, fresh strawberries, basil, honey 5

### SEARED TUNA

Arugula, chili peppers, olives, lemon zest, lemon thyme aioli 5

## VERDURA

### TRUFFLED ARTICHOKE HEARTS

Shallot black truffle butter, breadcrumbs, Parmesan, lemon zest 9

### BRUSSELS SPROUTS

Bacon, Parmesan cheese 6

Add a fried egg +1

### CAULIFLOWER

Onions, capers, garlic, parsley 5

### MINI POTATOES

Garlic, rosemary, butter 5

### BROCCOLI RABE

Extra virgin olive oil, garlic 4

Add Italian sausage +1

GIVE THE GIFT OF  
SPUNTINO

Gift cards available for purchase

*Take Spuntino home with you!*

Super Tuscan Extra Virgin Olive Oil 15

White Truffle Olive Oil 20

Calabrian Chili Olive Oil 20

We will gladly serve straws upon request. By minimizing our single-use plastic consumption, we are working toward cleaner air, land and oceans.

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.

SPUNTINO

WINE BAR & ITALIAN TAPAS

## CARNE

### FLAT IRON STEAK

Salsa verde 13

### PORK RIBS

Balsamic barbecue sauce 13

### LAMB CHOPS

Tomato and red onion salad 19

### SHORT RIB

Cauliflower purée, micro greens 15

### CHICKEN MILANESE

Arugula, Pecorino Romano, cherry tomatoes, lemon, olive oil dressing 10

## PESCE

### SALMON

Artichoke hearts, fava beans, Gaeta olives, cherry tomatoes, white wine cream sauce, parsley oil 13.50

### BRONZINO

Pepperonata salad, salmoriglio sauce 14

### RED SNAPPER

Tomato and red onion salad, balsamic glaze 14

### CRISPY OCTOPUS

Chickpea salad 12

## PIATTONI

Large plates prepared to order, may take additional time.

### CALAMARI

Olive tapenade relish, lemons 13

### MIXED GRILL

Lamb chops, flat iron steak, grilled chicken, balsamic pork ribs, Italian sausage, Chianti sauce, salsa verde 42

### CAST-IRON ROASTED CHICKEN

Shallots, Gaeta olives, plum tomatoes 23

### TUSCAN STRIP STEAK

Grilled lemon, aglio e olio 36

## STAY CONNECTED

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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](#)

## PIZZE

### MARGHERITA

Mozzarella, San Marzano tomato sauce, basil 9

### FIG & PROSCIUTTO

Gorgonzola, caramelized onion, portobello, crimini mushrooms, fig jam, Prosciutto di Parma 12

### GARDEN VEGETABLE

Pecorino Romano, goat cheese, San Marzano tomato sauce, roasted red pepper, orange pepper, artichoke hearts, red onions, cherry tomatoes, balsamic glaze 12

### BLACK TRUFFLE

Black truffle, burrata, mushrooms, caramelized onions, prosciutto, roasted garlic, red pepper, basil 15

### PICCANTE

Margherita pizza, pepperoni, red pepper flakes, honey 12

### SAUSAGE & BROCCOLI RABE

Margherita pizza, crumbled sweet Italian sausage, broccoli rabe, chili oil 12

### MEATBALL

San Marzano tomato sauce, ricotta, Pecorino Romano, roasted garlic 12

## HOUSE-MADE PASTA

Gluten-free available +1

### RISOTTO AI FUNGHI

Vialone nano rice, wild mushroom ragu, fontina, mascarpone, Pecorino Romano, rosemary, truffle oil 12

### SHORT RIB CASSARECCE

Ricotta salata, basil 13

### TAGLIATELLE ALLA VONGOLE

Manilla clams, sundried tomatoes, red pepper, lemon zest 14

### SPAGHETTI ALLA CARBONARA

Bacon, peas, tomatoes, Pecorino Romano, egg yolk 10

### ORECCHIETTE CON SALSICCIA & BROCCOLI RABE

Broccoli rabe, crumbled Italian sausage, garlic, olive oil 10

### RIGATONI BOLOGNESE

Sausage and prosciutto ragu, cream, Parmesan cheese, basil 12

### SPAGHETTI AL POMODORO

Cherry tomatoes, garlic, basil 8

Chef de Cuisine Michel Desjardins and  
General Manager Brian McAllister

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

## VINI BIANCHI

BIN #			
<b>100</b>	<b>SPARKLING RIESLING, Fitz Sekt</b> Germany NV	10	38
<b>101</b>	<b>ROSÉ, Breezette</b> Provence, France '16	10	38
<b>102</b>	<b>PROSECCO, Zardetto</b> Veneto NV	10	38
<b>103</b>	<b>LAMBRUSCO, Donelli</b> Emilia-Romagna NV	10	38
<b>104</b>	<b>SPARKLING ROSATO, Luca Paretti</b> Friuli NV	10	38
<b>105</b>	<b>ROSÉ, Wölffer Estate</b> Long Island, NY '17	12	45
<b>106</b>	<b>CHAMPAGNE, Moet &amp; Chandon 187ML</b> Champagne, France NV	22	-
<b>107</b>	<b>ROSÉ CHAMPAGNE, Moet &amp; Chandon 187ML</b> Champagne, France NV	24	-
<b>108</b>	<b>FRANCIACORTA, Barone Pizzini Animante</b> Lombardy NV	-	70
<b>109</b>	<b>CHAMPAGNE, Besserat De Bellefon</b> Champagne, France NV	-	90

### LIGHT BODIED WHITES

<b>120</b>	<b>PINOT GRIGIO, Famiglie</b> Veneto '16	10	38
<b>121</b>	<b>ALBARIÑO, Lagar Da Condesa</b> Rias Baixas, Spain '16	10	38
<b>122</b>	<b>VERMENTINO, Poggio Al Tesoro 'Solo Sole'</b> Toscana '17	12	45
<b>123</b>	<b>GAVI, Castello Bergaglio</b> Piemonte '17	14	48
<b>124</b>	<b>SANCERRE, Remy Pannier</b> Loire Valley, France '16	16	62
<b>125</b>	<b>FRASCATI, Fontana Candida</b> Lazio '15	-	24
<b>126</b>	<b>KERNER, Castelfeder</b> Alto Adige '15	-	45
<b>127</b>	<b>SAUVIGNON BLANC, Pighin</b> Friuli '15	-	45

### MEDIUM BODIED WHITES

<b>130</b>	<b>MOSCATO, Ca' Bianca</b> Piedmont '17	10	38
<b>131</b>	<b>SAUVIGNON BLANC, Dashwood</b> Marlborough, New Zealand '16	10	38
<b>132</b>	<b>RIESLING, Dr. Pauly Bergweiler 'Noble House'</b> Mosel, Germany '17	10	38
<b>133</b>	<b>ETNA BIANCO, Murgo</b> Sicilia '16	12	45
<b>134</b>	<b>WHITE BURGUNDY, Jean Chartron Rully</b> Burgundy, France '15	14	48
<b>135</b>	<b>VIOGNIER, Laurent Miquel</b> Languedoc, France '15	-	30
<b>136</b>	<b>GAVI, San Matteo</b> Piedmont '15	-	38
<b>137</b>	<b>FUME BLANC, Dry Creek</b> Sonoma County, California '15	-	38
<b>138</b>	<b>GEWURZTRAMINER, Kuentz-Bas</b> Alsace, France '13	-	45
<b>139</b>	<b>BORDEAUX BLANC, Chateau Graviille-Lacoste</b> Bordeaux, France '13	-	45



### BIN NIGHT

Specially priced wines  
every Monday evening

Ask about our private event packages

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.

## VINI BIANCHI

BIN #			
<b>150</b>	<b>GRECO DI TUFO, Terradora</b> Campania '16	10	38
<b>151</b>	<b>SAUVIGNON BLANC, Starmont</b> Napa Valley, California '16	12	45
<b>152</b>	<b>CHARDONNAY, Castello della Sala 'Bramito del Cervo'</b> Umbria '16	14	48
<b>153</b>	<b>CHARDONNAY, Laguna</b> Russian River Valley, California '15	14	48
<b>154</b>	<b>CHENIN BLANC, Simonsig</b> Stellenbosch, South Africa '12	-	38
<b>155</b>	<b>GRECO DI TUFO, Donnachiaro</b> Campania '13	-	38
<b>156</b>	<b>TORRONTES, Crios</b> Mendoza, Argentina '15	-	38
<b>157</b>	<b>PINOT GRIS, Hugel</b> Alsace, France '13	-	45
<b>158</b>	<b>ARNEIS, Damilano</b> Piedmont '15	-	45
<b>159</b>	<b>FALANGHINA, Mastroberardino</b> Campania '16	-	48
<b>160</b>	<b>CHARDONNAY, Jermann</b> Friuli '13	-	62
<b>161</b>	<b>CHARDONNAY, Bluxome Street Winery</b> Russian River Valley, California '13	-	62
<b>162</b>	<b>CHARDONNAY, Peirson Meyer</b> 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.

			
<b>PINOT GRIGIO, Gazerra</b> Sicily '15	9	23	45
<b>CHARDONNAY, Rancho Rodeo</b> California '15	9	23	45
<b>NERO D'AVOLA, Gazerra</b> Sicily '15	9	23	45
<b>CABERNET SAUVIGNON, Rancho Rodeo</b> California '14	9	23	45

## WINE FLIGHTS

<b>Pacific Coast Highway</b>	<b>20</b>
<b>CHARDONNAY, Laguna</b> Russian River Valley, California '15	
<b>PINOT NOIR, Boedecker</b> Oregon '14	
<b>RED BLEND, Charles &amp; Charles</b> Washington '13	
<b>Tour of Spain</b>	<b>18</b>
<b>ALBARIÑO, Lagar Da Condesa</b> Rias Baixas, Spain '16	
<b>RIOJA, Luis Alegre Koden</b> Rioja, Spain '14	
<b>RIBIERA SACRA, Adegas Guimaro Mencia</b> Spain '15	
<b>Cabernet Sauvignon Blend, Three Different Countries</b>	<b>21</b>
<b>BORDEAUX, Chateau Milon Cuvee Caprice</b> Bordeaux, France '16	
<b>SUPER TUSCAN, La Sughere Frassinello</b> Tuscany '13	
<b>MERITAGE, Chappellet 'Mountain Cuvee'</b> Napa Valley, California '16	

## VINI ROSSI

BIN #			
<b>170</b>	<b>MERLOT BLEND, Pasqua Passimento</b> Veneto '15	10	38
<b>171</b>	<b>RIOJA, Luis Alegre Koden</b> Rioja, Spain '14	10	38
<b>172</b>	<b>PINOT NOIR, Boedecker</b> Oregon '14	12	45
<b>173</b>	<b>RED BURGUNDY, Domaine Boisset</b> Burgundy, France '16	12	45
<b>174</b>	<b>PINOT NOIR, Elouan</b> Oregon '16	14	48
<b>175</b>	<b>PINOT NOIR, The Withers' 'English Hill Vineyard'</b> Sonoma Coast, California '16	24	90
<b>176</b>	<b>SALICE SALENTINO, Talo</b> Puglia '13	-	38
<b>177</b>	<b>TEROLDEGO, Lechthaler</b> Alto Adige '13	-	38
<b>178</b>	<b>GAGLIOPPO, Statti</b> Calabria '15	-	38
<b>179</b>	<b>PINOT NOIR, Meiomi</b> California '15	-	60
<b>180</b>	<b>PINOT NOIR, Bergstrom Cumberland Reserve</b> Willamette Valley, Oregon '13	-	80



### MEDIUM BODIED REDS

<b>190</b>	<b>MALBEC, Terrazas 'Altos Del Plata'</b> Mendoza, Argentina '16	10	38
<b>191</b>	<b>RED BLEND, Charles &amp; Charles</b> Washington '13	10	38
<b>192</b>	<b>CABERNET SAUVIGNON, Terranoble Gran Reserva</b> Chile '13	12	45
<b>193</b>	<b>CHIANTI CLASSICO, San Felice</b> Tuscany '15	12	45
<b>194</b>	<b>BORDEAUX, Chateau Milon Cuvee Caprice</b> Bordeaux, France '16	12	45
<b>195</b>	<b>RIBIERA SACRA, Adegas Guimaro Mencia</b> Spain '15	12	45
<b>196</b>	<b>MALBEC, Punto Final Reserva</b> Mendoza, Argentina '14	14	48
<b>197</b>	<b>SUPER TUSCAN, La Sughere Frassinello</b> Tuscany '13	14	48
<b>198</b>	<b>BABY BRUNELLO, Casanova Di Neri</b> Montalcino, Italy '15	14	48
<b>199</b>	<b>BARBARESCO, Produttori del Barbaresco</b> Piedmont '14	20	78
<b>200</b>	<b>BRUNELLO DI MONTALCINO, Poggiotondo</b> Tuscany '12	20	78
<b>201</b>	<b>NERO D'AVOLA, Tenuta Rapitala Campo Reale</b> Sicily '15	-	30
<b>202</b>	<b>CARMENERE, De Martino</b> Maipo Valley, Chile '14	-	38
<b>203</b>	<b>PRIMITIVO, Castello Monaci Piluna</b> Puglia '14	-	38
<b>204</b>	<b>COTES DU RHONE, Gassier Cercius</b> Rhone Valley, France '13	-	38
<b>205</b>	<b>CANNANOU, Argiolas 'Costera'</b> Sardegna '13	-	38
<b>206</b>	<b>CABERNET FRANC, Wölffer Estate</b> Long Island, New York '14	-	45
<b>207</b>	<b>DOLCETTO D'ALBA, Mascarello</b> Piedmont '14	-	50
<b>208</b>	<b>CROZES-HERMITAGE, Domaine Jaboulet</b> Rhone, France '12	-	58
<b>209</b>	<b>CHATEAUNEUF-DU-PAPE, Mayard Clos Du Calvaire</b> Rhone Valley, France '12	-	65
<b>210</b>	<b>BARBARESCO, Castello di Neive</b> Piedmont '12	-	72
<b>211</b>	<b>BARBARESCO, Giuseppe Cortese</b> Piedmont '12	-	100
<b>212</b>	<b>RED BURGUNDY, Gevrey Chambertin Domaine Faiveley</b> Burgundy, France '13	-	110

 Glass  Bottle  1/2 Liter  Liter

We reprint our menus often, however, vintages may change without notice.

## VINI ROSSI

BIN #			
<b>220</b>	<b>MONTEPULCIANO D'ABRUZZO, Vigneti Del Sole</b> Abruzzo '16	10	38
<b>221</b>	<b>SYRAH, Andrew Murray Vineyards 'Tous Les Jours'</b> Santa Ynez Valley, California '15	10	38
<b>222</b>	<b>SUPER TUSCAN, Altesino Rosso</b> Tuscany '15	12	45
<b>223</b>	<b>MERLOT, Parcel 41</b> Napa Valley, California '15	12	45
<b>224</b>	<b>ZINFANDEL, Valravn</b> Sonoma County, California '15	12	45
<b>225</b>	<b>BABY AMARONE, Zenato Alanera</b> Veneto '13	14	48
<b>226</b>	<b>CABERNET SAUVIGNON, Mossback</b> Sonoma County, California '14	14	48
<b>227</b>	<b>MERITAGE, Newton 'Claret'</b> Sonoma County, California '16	16	62
<b>228</b>	<b>BOURBON BARREL AGED RED BLEND, Cooper &amp; Thief Cellarmasters</b> California '14	16	62
<b>229</b>	<b>AGLIANICO, Donato D'Angelo</b> Campania '15	16	62
<b>230</b>	<b>MERITAGE, Chappellet 'Mountain Cuvee'</b> Napa Valley, California '16	16	62
<b>231</b>	<b>CABERNET SAUVIGNON, Textbook</b> Napa Valley, California '15	18	70
<b>232</b>	<b>BAROLO, Franco Francesco</b> Piedmont '13	30	110
<b>233</b>	<b>MONTEPULCIANO BLEND, Di Majo Norante 'Ramitello'</b> Molise '12	-	30
<b>234</b>	<b>PINOTAGE, Graham Beck Game Reserve</b> Western Cape, South Africa '14	-	35
<b>235</b>	<b>PETIT SIRAH, Eos</b> California '14	-	38
<b>236</b>	<b>DOURO, Quinta de la Rosa 'Dourosa'</b> Portugal '12	-	38
<b>237</b>	<b>SHIRAZ, Hope Estate Basalt Block</b> Australia '12	-	38
<b>238</b>	<b>BARBERA, Pico Maccario 'Lavignone'</b> Piedmont '15	-	45
<b>239</b>	<b>NEGROAMARO, Schola Sarmienti 'Roccamora'</b> Puglia '13	-	45
<b>240</b>	<b>VALPOLICELLA RIPASSO, Masi 'Campofiorin'</b> Veneto '14	-	45
<b>241</b>	<b>MONTEPULCIANO, Barba I Vasari 'Old Vines'</b> Abruzzo '12	-	48
<b>242</b>	<b>SAGRANTINO DI MONTEFALCO, Colpetrone</b> Umbria '10	-	58
<b>243</b>	<b>TAURASI, Terradora</b> Campania '10	-	60
<b>244</b>	<b>MERLOT, Clos Pegase</b> Napa Valley, California '09	-	62
<b>245</b>	<b>MERLOT BLEND, Bastianich 'Vespa Rosso'</b> Friuli-Venezia '11	-	75
<b>246</b>	<b>CABERNET SAUVIGNON, Pine Ridge</b> Napa Valley, California '14	-	80
<b>247</b>	<b>SUPER TUSCAN, Poggio al Tesoro 'Sondraia'</b> Tuscany '14	-	90

### FLIGHT NIGHT

A new and unique flight every  
Thursday evening

Reserve wine selections are available

Our wines by the glass are kept fresh under constant vacuum using the Vinfinity® Wine Preservation System.

