

SALUMI + FORMAGGI

CHEESE BOARD

Gorgonzola, Fontina, Parmigiano Reggiano, Mozzarella, candied walnuts, roasted grapes, honey, fig jam, balsamic glaze, crostini 21

MEAT BOARD

Prosciutto, Soppressata, Pepperoni, Speck, candied walnuts, roasted grapes, honey, fig jam, balsamic glaze, crostini 23

SPUNTINO BOARD

Prosciutto, Soppressata, Fontina, Parmigiano Reggiano, Mozzarella, candied walnuts, roasted grapes, honey, fig jam, balsamic glaze, crostini 24

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 8

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 6

MEATBALLS

Tomato sauce, ricotta cheese, Pecorino Romano 8

MUSSELS

Rosemary, white wine, cream broth 9

INSALATA

BABY ARUGULA & POMEGRANATE

Crumbled gorgonzola, candied pecans, pomegranate seeds, red onion, cabernet vinaigrette 11

CAPRESE INVERNO

Mozzarella, oven-dried plum tomato, roasted delicata squash, tomato jam, mirco 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 9

LOCAL BURRATA

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

BRUSCHETTA

GRILLED SHRIMP SCAMPI

Garlic, white wine, butter, lemon juice 8

TOMATO & BASIL

Traditional tomato, basil 4

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 4

PROSCIUTTO & MOZZARELLA

Capers, red pepper 6

STRAWBERRY MASCARPONE

Mascarpone cheese, fresh strawberries, basil, honey 5

SEARED TUNA

Arugula, chili peppers, olives, lemon zest, lemon thyme aioli 6

VERDURA

TRUFFLED ARTICHOKE HEARTS

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

ROASTED DELICATA SQUASH

Ricotta, maple vinaigrette, pomegranate seeds, rosemary, garlic 9

BRUSSELS SPROUTS

Parmesan cheese 7.5

Add a fried egg +1

CAULIFLOWER

Onions, capers, garlic, parsley 5

MINI POTATOES

Garlic, rosemary, butter 5

BROCCOLI RABE

Extra virgin olive oil, garlic 5

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 15

PORK RIBS

Balsamic barbecue sauce 13

LAMB CHOPS

Tomato and red onion salad 20

SHORT RIB

Cauliflower purée, micro greens 16

CHICKEN MILANESE

Arugula, Pecorino Romano, cherry tomatoes, lemon, olive oil dressing 11

PESCE

SALMON

Artichoke hearts, fava beans, Gaeta olives, cherry tomatoes, white wine cream sauce, parsley oil 15

SWORDFISH

Chorizo and bean stew 15

BRONZINO

Chickpea salad, salmoriglio sauce 14

CRISPY OCTOPUS

Chickpea salad 12

CALAMARI

Olive tapenade relish, lemons 13

PIATTONI

Large plates prepared to order, may take additional time.

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 25

TUSCAN STRIP STEAK

Grilled lemon, aglio e olio 38

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PIZZE

MARGHERITA

Mozzarella, San Marzano tomato sauce, basil 10

FIG & PROSCIUTTO

Gorgonzola, caramelized onion, portobello, crimini mushrooms, fig jam, Prosciutto di Parma 13

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 13

SAUSAGE & BROCCOLI RABE

Margherita pizza, crumbled sweet Italian sausage, broccoli rabe, chili oil 13

MEATBALL

San Marzano tomato sauce, ricotta, Pecorino Romano, roasted garlic 13

HOUSE-MADE PASTA

Gluten-free available +1

RISOTTO AI FUNGHI

Vialone nano rice, wild mushroom ragu, fontina, mascarpone, Pecorino Romano, rosemary, truffle oil 13

SHORT RIB CASSARECCE

Ricotta salata, basil 14

SQUID INK VONGOLE

Manila clams, sundried tomatoes, red pepper, lemon zest 15

SPAGHETTI ALLA CARBONARA

Bacon, peas, tomatoes, Pecorino Romano, egg yolk 12

ORECCHIETTE CON SALSICCIA & BROCCOLI RABE

Broccoli rabe, crumbled Italian sausage, garlic, olive oil 12

RIGATONI BOLOGNESE

Sausage and prosciutto ragu, cream, Parmesan cheese, basil 14

SPAGHETTI AL POMODORO

Cherry tomatoes, garlic, basil 9

UBER
eats

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

LIGHT BODIED WHITES

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

MEDIUM BODIED WHITES

130	MOSCATO, Ca' Bianca Piedmont '17	10	38
131	SAUVIGNON BLANC, Dashwood Marlborough, New Zealand '16	10	38
132	RIESLING, Dr. Pauly Bergweiler 'Noble House' Mosel, Germany '17	10	38
133	ETNA BIANCO, Murgo Sicilia '16	12	45
134	WHITE BURGUNDY, Jean Chartron Rully Burgundy, France '15	14	48
135	VIOGNIER, Laurent Miquel Languedoc, France '15	-	30
136	GAVI, San Matteo Piedmont '15	-	38
137	FUME BLANC, Dry Creek Sonoma County, California '15	-	38
138	GEWURZTRAMINER, Kuentz-Bas Alsace, France '13	-	45
139	BORDEAUX BLANC, Chateau Graviille-Lacoste 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 #			
FULL BODIED WHITES			
150	GRECO DI TUFO, Terradora Campania '16	10	38
151	SAUVIGNON BLANC, Starmont Napa Valley, California '16	12	45
152	CHARDONNAY, Castello della Sala 'Bramito del Cervo' Umbria '16	14	48
153	CHARDONNAY, Laguna Russian River Valley, California '15	14	48
154	CHENIN BLANC, Simonsig Stellenbosch, South Africa '12	-	38
155	GRECO DI TUFO, Donnachiaro Campania '13	-	38
156	TORRONTES, Crios Mendoza, Argentina '15	-	38
157	PINOT GRIS, Hugel Alsace, France '13	-	45
158	ARNEIS, Damilano Piedmont '15	-	45
159	FALANGHINA, Mastroberardino Campania '16	-	48
160	CHARDONNAY, Jermann Friuli '13	-	62
161	CHARDONNAY, Bluxome Street Winery Russian River Valley, California '13	-	62
162	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	20
CHARDONNAY, Laguna Russian River Valley, California '15	
PINOT NOIR, Boedecker Oregon '14	
RED BLEND, Charles & Charles Washington '13	
Tour of Spain	18
ALBARIÑO, Lagar Da Condesa Rias Baixas, Spain '16	
RIOJA, Luis Alegre Koden Rioja, Spain '14	
RIBIERA SACRA, Adegas Guimaro Mencia Spain '15	
Cabernet Sauvignon Blend, Three Different Countries	21
BORDEAUX, Chateau Milon Cuvee Caprice Bordeaux, France '16	
SUPER TUSCAN, La Sughere Frassinello Tuscany '13	
MERITAGE, Chappellet 'Mountain Cuvee' Napa Valley, California '16	

VINI ROSSI

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



MEDIUM BODIED REDS

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

 Glass  Bottle  1/2 Liter  Liter

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

VINI ROSSI

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

