

SPUNTI NO

WINE BAR &
ITALIAN TAPAS

CATERING & EVENT MENU



SpuntinoWineBar.com

SPUNTINO

WINE BAR &
ITALIAN TAPAS

Groups & Special Events

Spuntino Wine Bar & Italian Tapas in The Gallery at Westbury Plaza in Garden City, New York offers four distinct rooms and has become a popular site for many occasions including:

FAMILY FUNCTIONS

GRADUATION PARTIES

BUSINESS EVENTS

REHEARSAL DINNERS

BIRTHDAYS

WEDDINGS

BRIDAL SHOWERS

CUSTOMIZABLE WINE DINNERS

BABY SHOWERS

CORPORATE MEETINGS

Discovery and exploration are the inspiration of our 60+ small-plate Italian menu. Paired with 50+ wines by the glass and 150+ world-class wines, our tapas-style dishes are meant to be shared with family and friends.

Please review the enclosed event planner and contact us for a complete menu consultation, quotes for your event and catering needs. Ask us about our complete catering delivery service!

For information and availability,
email Events@SpuntinoWineBar.com or call 201.563.3325

SPUNTINO

WINE BAR &
ITALIAN TAPAS

Choose Your Setting



MAIN DINING ROOM

Be in the center of it all in the main dining space at Spuntino. Watch our talented chefs work their culinary magic in the open kitchen, while being surrounded by bins containing hundreds of bottles of wine.

Seats 60-80

Reception 80-90



BAR

Our marble bar features meats & cheeses and is the perfect setting for a cocktail party. Watch our mixologists create distinctive cocktails and our chefs create salumi & formaggi platters.

Seats 25-40

Reception 40-60

SPUNTINO

WINE BAR &
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Distinctive Meetings & Events

Spuntino Wine Bar & Italian Tapas is located in The Gallery at Westbury Plaza in Garden City, New York. We take great pride in ensuring that every group has a successful event. Our hospitality team will guide you through every detail of planning to guarantee a positive experience for you and all of your attendees.

MENU SELECTIONS

Menu selections and prices noted in this planner are subject to change. Please be sure to add 8.625% New York sales tax and 20% service charge to any food and beverage items you are considering. All menu items are priced per guest. Our Executive Chef stands ready to accommodate any special dietary requests.

GUARANTEED ATTENDANCE COUNT

A guaranteed attendance count is required three business days before your event. In the event that additional guests are in attendance over the final guarantee, Spuntino Wine Bar & Italian Tapas will make every attempt to accommodate the additional guests. If notification of final attendance is not received by the deadline, you will be charged for the highest number of guests on the original banquet event order or the actual number of guests in attendance, whichever is greater. The guaranteed attendance is not subject to reduction.

FOOD & BEVERAGE SERVICE

The state of New York and its liquor commission regulate the sale and service of alcoholic beverages. Spuntino Wine Bar & Italian Tapas is responsible for the administration of these laws. Therefore, we do not allow food or beverages to be brought in or taken away from the premises. This is for your safety and the well-being of all of our guests. Spuntino Wine Bar & Italian Tapas reserves the right to refuse service of alcohol to anyone without proper identification.

All food and beverage is to be provided by Spuntino Wine Bar & Italian Tapas with exception of specialty cakes.

All Chef's Table buffets require 25 guests or more. We will customize appropriate menus to suit the needs of any group size. Per health and food quality standards, all food will be removed from the event space two hours after being delivered. In addition, we are not allowed to have food from your event leave the premises.

PAYMENT & DEPOSIT

An initial deposit in the amount of \$200.00 is required at the time of securing the arrangements.

Final payments are due the day of the event in full and must be paid with credit card or cash.

Discount offers and other promotional offers cannot be used as payment for events.

CANCELLATION POLICY

You may cancel your event any time prior to 10 days before the event without additional penalty.

If you cancel in less than 10 business days, you will be charged the non-refundable deposit.

WEATHER

Weather changes by the minute and therefore, in most cases, events cannot cancel due to weather without being subjected to the above policy. However, if there is a state of emergency declared, you will be released from your financial obligations. See additional details in your contract.

EVENT ROOM INCLUSIONS & UPGRADES

The following is a list of items that are complimentary: flatware, china, glassware, tables, chairs, easel, dry erase board and Wi-Fi Internet. Specialty linens are available for additional fee. Espresso and cappuccino service is available upon request for an additional fee.

Additional upgrades are priced as follows: LCD projector: \$50, flip chart with markers: \$25, microphone: \$25.

Please note that Spuntino Wine Bar & Italian Tapas does not have an A/V technician on the property.

Please call in advance of your event with special requests or set-up questions.

OTHER DETAILS

Spuntino Wine Bar & Italian Tapas is a non-smoking facility. The designated smoking area is clearly marked and located outside of the restaurant. All decorations must be pre-approved by our manager. The following are not permitted: open-flamed candles, glitter, confetti, rice or birdseed.

Complimentary parking is offered in the parking lot adjacent to the restaurant.

SPUNTI NO

WINE BAR &
ITALIAN TAPAS

Tapas Experience



Romano

Our chefs will serve this tapas meal in five courses over a three-hour meal service.

SALUMI & FORMAGGI

PROSCIUTTO DI PARMA Cured pressed ham from Parma, aged 18 months

HOUSE-MADE MOZZARELLA House-made fresh mozzarella served with balsamic glaze

PARMIGIANO REGGIANO DOP traditional hard cheese from Parma with balsamic

BRUSCHETTA

TOMATO & BASIL Traditional tomato and basil

CARAMELIZED ONION Topped with crumbled goat cheese

PROSCIUTTO & MOZZARELLA Topped with capers and red pepper

PIATTI PICCOLI

CALAMARI Hand-cut, breaded to order, flash-fried calamari served with house-made tomato sauce

HERBED POLENTA FRIES Pecorino Romano, chopped parsley and cracked black pepper with tomato sauce

LE PIZZE

MARGHERITA Fresh mozzarella, San Marzano tomato sauce and basil on homemade pizza dough

PRIMI

SEASONAL RISOTTO

CASARECCE ALLA NORMA Casarecce, Italian cherry tomato, grilled eggplant and smoked mozzarella

SECONDI

CHICKEN AL POMODORO Pan-fried breaded chicken cutlet topped with fresh diced tomatoes, garlic, basil and extra virgin olive oil. Finished with a drizzle of balsamic glaze

EGGPLANT PARMESAN Breaded eggplant with melted mozzarella cheese with house-made tomato sauce

VERDURA

SEASONAL GREENS Sautéed with white wine and garlic

PATATE ARROSTITE Roasted potatoes with rosemary

DESSERT

CIAMBELLE House-made doughnuts with chocolate sauce

SPUNTI NO

WINE BAR &
ITALIAN TAPAS

Tapas Experience



Venetian

Our chefs will serve this tapas meal in five courses over a three-hour meal service.

SALUMI & FORMAGGI

PROSCIUTTO DI PARMA Cured pressed ham from Parma, aged 18 months

HOUSE-MADE MOZZARELLA House-made fresh mozzarella served with balsamic glaze

PARMIGIANO REGGIANO DOP traditional hard cheese from Parma with balsamic

BRUSCHETTA

TOMATO & BASIL Traditional tomato and basil

CARAMELIZED ONION Topped with crumbled goat cheese

PROSCIUTTO & MOZZARELLA Topped with capers and red pepper

PIATTI PICCOLI

CALAMARI Hand-cut, breaded to order, flash-fried calamari served with house-made tomato sauce

HERBED POLENTA FRIES Pecorino Romano, chopped parsley and cracked black pepper with tomato sauce

ARANCINI Risotto balls with peas, mozzarella and tomato sauce

LE PIZZE

MARGHERITA Fresh mozzarella, San Marzano tomato sauce and basil on homemade pizza dough

PRIMI

SEASONAL RISOTTO

SPAGHETTI ALLA CARBONARA Classic-style Carbonara with fresh homemade spaghetti, bacon and peas. Finished with Pecorino Romano and egg yolk

SECONDI

CHICKEN AL POMODORO Pan-fried breaded chicken cutlet topped with fresh diced tomatoes, garlic, basil and extra virgin olive oil. Finished with a drizzle of balsamic glaze

FLAT IRON STEAK Grilled with salsa verde

SALMON Fresh salmon with seasonal preparation

VERDURA

BRUSSELS SPROUTS Sautéed with Parmigiano Reggiano

PATATE ARROSTITE Roasted potatoes with rosemary

DESSERT

CIAMBELLE House-made doughnuts with chocolate sauce

SPUNTINO

WINE BAR &
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Tapas Experience



Il Tuscano

Our chefs will serve this tapas meal in five courses over a three-hour meal service.

SALUMI & FORMAGGI

PROSCIUTTO DI PARMA Cured pressed ham from Parma, aged 18 months

HOUSE-MADE MOZZARELLA House-made fresh mozzarella served with balsamic glaze

PARMIGIANO REGGIANO DOP traditional hard cheese from Parma with balsamic

BRUSCHETTA

TOMATO & BASIL Traditional tomato and basil

GORGONZOLA, APPLE & WALNUT Diced and drizzled with honey

PROSCIUTTO & MOZZARELLA Topped with capers and red pepper

ANTIPASTI

CALAMARI Hand-cut, breaded to order, flash-fried calamari served with house-made tomato sauce

ARANCINI Risotto balls with peas, mozzarella and tomato sauce

BABY ARUGULA With goat cheese, Granny Smith apples, candied walnuts, dried cranberries and citrus vinaigrette

LE PIZZE

CHOICE OF ONE PIZZA Margherita, Fig & Prosciutto, Garden Vegetable, Funghi, Piccante, Sausage & Broccoli Rabe, Meatball

PRIMI

SEASONAL RISOTTO

SHORT RIB CASARECCE Casarecce, braised short rib, ricotta salata and basil

SECONDI

CAST-IRON ROASTED CHICKEN Goffle Farm roasted chicken with shallots, Gaeta olives and plum tomatoes

SALMON Fresh salmon with seasonal preparation

FILET MIGNON CON CHIANTI REDUCTION Filet medallions with a Chianti reduction

VERDURA

BRUSSELS SPROUTS Sautéed with Parmigiano Reggiano

PATATE ARROSTITE Roasted potatoes with rosemary

DESSERT

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

APPLE CROSTATA House-made apple crostata with salted caramel and vanilla gelato

SPUNTI NO

WINE BAR &
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Cocktail Receptions



Milanesi

Your guests will dine on a selection of tapas while our service team passes hot and cold selections. The Milanesi menu is designed for a lighter appetite, two-hour service.

SALUMI + FORMAGGI

An assortment of our meats and cheeses with fig jam, balsamic glaze, rosemary-prosecco mustard and toasted crostini

PROSCIUTTO DI PARMA Cured pressed ham from Parma, aged 18 months

SWEET SOPPRESSATA Dried, cured coarse ground pork sausage from Central Italy

PEPPERONI Traditional style spicy pork salumi made locally by Salumeria Biellese

HOUSE-MADE MOZZARELLA House-made fresh mozzarella served with balsamic glaze

PARMIGIANO REGGIANO DOP traditional hard cheese from Parma with balsamic

GORGONZOLA DOP cow's milk blue-veined cheese. Fig jam

PASSED TAPAS

ASSORTED BRUSCHETTA A selection of our four most popular bruschetta

SPECK IN CAROZZA Smoked prosciutto, fresh mozzarella, roasted red pepper on rustic bread, pan-fried with house-made tomato sauce

ARANCINI Risotto balls with peas, mozzarella and tomato sauce

PANE FRITTO Fried homemade dough, Prosciutto di Parma, rosemary, Maldon sea salt, extra virgin olive oil

HERBED POLENTA FRIES Pecorino Romano, chopped parsley and cracked black pepper with tomato sauce

TAPAS STATION

MUSSELS Mussels in a rosemary, white wine and cream broth

SALSICCIA & BROCCOLI RABE Fresh homemade orecchiette broccoli rabe, crumbled Italian sausage, garlic, red pepper flakes and olive oil

VERDURA ALLA GRIGLIA Grilled seasonal vegetables

CALAMARI Hand-cut, breaded to order, flash-fried calamari served with house-made tomato sauce

SPUNTINGO

WINE BAR &
ITALIAN TAPAS

Cocktail Receptions



Napoletane

Your guests will enjoy select tapas set up on our Chef's Table while our service team passes hot and cold selections. The Napoletane menu is designed for a two-hour service.

SALUMI + FORMAGGI

An assortment of our meats and cheeses with fig jam, balsamic glaze, rosemary-prosecco mustard and toasted crostini

PROSCIUTTO DI PARMA Cured pressed ham from Parma, aged 18 months

SWEET SOPPRESSATA Dried, cured coarse ground pork sausage from Central Italy

SPECK Smoked prosciutto from Alto Adige region

HOUSE-MADE MOZZARELLA House-made fresh mozzarella served with balsamic glaze

PARMIGIANO REGGIANO DOP traditional hard cheese from Parma with balsamic

FONTINA DOP traditional soft cheese with honey

CHEF'S TABLE

Our chefs will prepare hot selections to order. Select two

SEASONAL RISOTTO

SHORT RIB CASARECCE Casarecce, braised short rib, ricotta salata and basil

SALSICCIA & BROCCOLI RABE Fresh homemade orecchiette broccoli rabe, crumbled Italian sausage, garlic, red pepper flakes and olive oil

PASSED TAPAS

ASSORTED BRUSCHETTA A selection of our four most popular bruschetta

SPECK IN CAROZZA Smoked prosciutto, fresh mozzarella, roasted red pepper on rustic bread, pan-fried with house-made tomato sauce

ARANCINI Risotto balls with peas, mozzarella and tomato sauce

PANE FRITTO Fried homemade dough, Prosciutto di Parma, rosemary, Maldon sea salt, extra virgin olive oil

HERBED POLENTA FRIES Pecorino Romano, chopped parsley and cracked black pepper with tomato sauce

ASSORTMENT OF PIZZA Our chef's selection of our most popular pizza

TAPAS STATION

CALAMARI Hand-cut, breaded to order, flash-fried calamari served with house-made tomato sauce

VERDURA ALLA GRIGLIA Grilled seasonal vegetables oil

CHICKEN AL POMODORO Pan-fried breaded chicken cutlet topped with fresh diced tomatoes, garlic, basil and extra virgin olive oil. Finished with a drizzle of balsamic glaze

FLAT IRON STEAK Grilled with salsa verde

SPUNTINO

WINE BAR &
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Cocktail Receptions



Florentine

Your guests will enjoy select tapas set up on our Chef's Table while our service team passes hot and cold selections. The Florentine menu is designed for a two-hour service.

SALUMI + FORMAGGI

An assortment of our meats and cheeses with fig jam, balsamic glaze, rosemary-prosecco mustard and toasted crostini

PROSCIUTTO DI PARMA

Cured pressed ham from Parma, aged 18 months

SWEET SOPPRESSATA

Dried, cured coarse ground pork sausage from Central Italy

MORTADELLA

Italian bologna flavored with spices including whole or ground black pepper, myrtle berries and pistachios

HOUSE-MADE MOZZARELLA

House-made fresh mozzarella served with balsamic glaze

PARMIGIANO REGGIANO

DOP traditional hard cheese from Parma with balsamic

FONTINA

Intense cow's milk cheese with honey

CHEF'S CARVE

Select one

ROASTED HERB RUBBED LEG OF LAMB

With braised fennel

PORK LOIN

With house-made mustard reduction

GRILLED WHOLE TENDERLOIN OF BEEF

With chianti reduction

TAPAS STATION

MUSSELS

Mussels in a rosemary, white wine and cream broth

PATATA ARROSTITA

Roasted potatoes with rosemary

VERDURA ALLA GRIGLIA

Grilled seasonal vegetables oil

CALAMARI

Hand-cut, breaded to order, flash-fried calamari served with house-made tomato sauce

CHICKEN AL POMODORO

Pan-fried breaded chicken cutlet topped with fresh diced tomatoes, garlic, basil and extra virgin olive oil. Finished with a drizzle of balsamic glaze

PORK RIBS

Balsamic barbecue sauce

CHEF'S TABLE

Our chefs will prepare hot selections to order.

Select two

SALSICCIA & BROCCOLI RABE

Fresh homemade orecchiette broccoli rabe, crumbled Italian sausage, garlic, red pepper flakes and olive oil

SHORT RIB CASARECCE

Casarecce, braised short rib, ricotta salata and basil

SEASONAL RISOTTO

CASARECCE ALLA NORMA

Casarecce, Italian cherry tomato, grilled eggplant and smoked mozzarella

PASSED TAPAS

ASSORTED BRUSCHETTA

A selection of our four most popular bruschetta

SPECK IN CAROZZA

Smoked prosciutto, fresh mozzarella, roasted red pepper on rustic bread, pan-fried with house-made tomato sauce

ARANCINI

Risotto balls with peas, mozzarella and tomato sauce

PANE FRITTO

Fried homemade dough, Prosciutto di Parma, rosemary, Maldon sea salt, extra virgin olive oil

HERBED POLENTA FRIES

Pecorino Romano, chopped parsley and cracked black pepper with tomato sauce

ASSORTMENT OF PIZZA

Chef's selection of our most popular pizza

LAMB CHOPS

Herb-marinated lamb chops

DESSERT TABLE

Chef's selection of assorted desserts, espresso and cappuccino

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Tapas Experience



Brunch

Our chefs will serve this tapas meal in five courses over a three-hour meal service.

BRUSCHETTA

TOMATO BASIL Traditional tomato and basil

CARMALIZED ONION Topped with crumbled goat cheese

PROSCUITTO & MOZZARELLA Topped with capers and red pepper

INSALATA

MIXED GREEN SALAD With cherry tomatoes, onion and balsamic

PIZZE

BREAKFAST PIZZA Sunny-side-up eggs, mozzarella, Parmigiano Reggiano, speck and cherry tomatoes

PRIMI

SPAGHETTI ALLA CARBONARA Classic-style Carbonara with fresh homemade spaghetti, bacon and peas. Finished with Pecorino Romano and egg yolk

SECONDI

VEGETABLE FRITTATA Eggs, green pepper, crimini mushrooms, spinach, cherry tomatoes and fingerling potatoes

FRENCH TOAST Maple syrup, fresh strawberries, mint and powdered sugar

CONTORNO

PAVE POTATO
SOURDOUGH TOAST

DOLCI

CIAMBELLE House-made doughnuts with chocolate sauce

SPUNTINGO

WINE BAR &
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Drink Packages



PACKAGE 1

BEER & HOUSE WINE ON TAP

2 Hours - \$23 per person

3 Hours - \$28 per person

PACKAGE 3

BEER, WINE AND TOP-SHELF LIQUOR

2 Hours - \$40 per person

3 Hours - \$55 per person

PACKAGE 2

BEER, HOUSE WINE ON TAP AND HOUSE LIQUOR

2 Hours - \$30 per person

3 Hours - \$35 per person

PACKAGE 4

MIMOSAS, SANGRIA AND BELLINIS

3 Hours - \$27 per person

4 Hours - \$36 per person