

SPUNTINO

WINE BAR &
ITALIAN TAPAS



DOLCI

CHOCOLATE CHIP ZEPPOLE

Spuntino's twist on traditional Zeppole with chocolate chips and orange zest 5

🍷 Paolucci Limoncello or Caravella Oragecello

NUTELLA PIZZA

Nutella pizza topped with fresh strawberries, mint, pistachios and powdered sugar 9

🍷 Brachetto, Fizz 56

CIAMBELLE

Spuntino-made doughnuts with your choice of chocolate sauce, Nutella or salted caramel dipping sauce 5

🍷 Moscato, Ca' Bianca Piedmont '13

CHOCOLATE BANANA HAZELNUT CAKE

Moist chocolate cake made with banana puree and hazelnut. Served with raspberry sauce, toasted hazelnuts and vanilla gelato 5

🍷 Madoro, Maculan Veneto '10

APPLE CROSTATA

House-made apple crostata with salted caramel and vanilla gelato 6

🍷 Moscato, Ca' Bianca Piedmont '13

AFFOGATO

Vanilla gelato drowned in espresso and topped with fresh whipped cream 5

SEASONAL SORBETTO 5

🍷 Prosecco, Bisol 'Jeio'

GELATO

Vanilla, Chocolate or Pistachio 5

Spike your gelato* — Pisa, Faretti, Frangelico, Amaretto +4

*Spiked gelato is for guests 21+

 Gluten-free

SPUNTINGO

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TWO LEAVES TEA COMPANY

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
CAPPUCCINO 4
SHAKERATO 4
Chilled double espresso and simple syrup



NIGHT CAPS

TAYLOR FLADGATE 10 YEAR TAWNY PORT	6
PAOLUCCI LIMONCELLO	6
CARAVELLA ORANGECELLO	6
BRACHETTO, FIZZ 56	7
SAMBUCA MOLINARI	8
SAMBUCA ROMANA	8.50
MOSCATO, CA' BIANCA Piedmont '13	10
VIN SANTO, VOLPAIA	10
MADORO, MACULAN Veneto '10	10
GRAPPA - POLI DI POLI	
• MIELE	7.50
• SARPA	8.50
• TRAMINER	8.50
• UVA VIVA	9