

# SPUNTI NO

WINE BAR &  
ITALIAN TAPAS

## Happy Hour at the Bar

Monday-Friday  
3pm-7pm & 10pm-Close



### MENU

#### BRUSCHETTA 2

##### **TOMATO & BASIL**

Traditional tomato and basil

##### **EGGPLANT CAPONATA**

Eggplant, raisins, capers, red peppers and onions with extra virgin olive oil and balsamic vinegar

##### **GORGONZOLA, APPLE & WALNUT**

Diced and drizzled with honey

##### **CARAMELIZED ONION**

Topped with crumbled goat cheese

##### **BUTTERNUT SQUASH**

Butternut squash purée with Anjou pear, marjoram, toasted garlic and sea salt

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#### FEATURES 5

##### **CARCIOFO**

Fried long-stemmed artichoke hearts from Lazio

##### **ARANCINI**

Risotto balls with peas, mozzarella and tomato sauce

##### **POLENTA FRIES**

Pecorino Romano, cracked black pepper and chopped parsley

##### **MEATBALLS**

House-made meatballs with tomato sauce, ricotta cheese, and Pecorino Romano

##### **TRUFFLE FRENCH FRIES**

Truffle oil, Parmigiano Reggiano and Italian herbs

##### **CALAMARI**

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

##### **MUSSELS**

Mussels in a rosemary, white wine and cream broth

##### **PORK BELLY**

Braised pork belly with butternut squash

##### **PICCANTE**

Margherita pizza with pepperoni, red pepper flakes and drizzled with honey

##### **MARGHERITA PIZZA**

Fresh mozzarella, San Marzano tomato sauce and basil



## WINE

### VINO PRIMO

With Spuntino's Vino Primo, each glass of wine is as fresh as the first with our environmentally friendly wine on tap. Taste the vibrancy of the Italian countryside with a glass, mezzo litro or litro of four different wines – imported from Italy. *Saluté!*

 Glass	5
 1/2 Liter	12
 Liter	27

**PROSECCO, Singlo** Veneto

**PINOT GRIGIO, Singlo** Veneto

**SANGIOVESE, Singlo** Le Marche

**CABERNET/MERLOT BLEND, Singlo** Veneto

## WINES BY THE GLASS

### VINI BIANCHI

**PINOT GRIGIO, Tramin** Alto Adige 7

**GAVI, San Matteo** Piedmont 7

**SOAVE CLASSICO, Filippi Castelcerino** Veneto 9

**CHARDONNAY, Hook & Ladder** 9  
Russian River Valley, CA

### VINI ROSSI

**TEROLDEGO, Lechthaler** Alto Adige 7

**SUPER TUSCAN, Aia Vecchia 'Lagone'** Tuscany 7

**MALBEC, Punto Final Reserva** Mendoza, Argentina 9

**AGLIANICO IRPINIA, Donnachiara** Campania 9



## ITALIAN SANGRIA

### HOUSE-MADE WITH FRESH FRUITS

Choice of red or white  
Glass 7 • Pitcher 25



## PROSECCO DRINKS 7

### BELLINI

Prosecco, peach nectar

### LIMONCELLO SPRITZ

Arvero Limoncello, Prosecco, lemon wheel

### ELDERFLOWER SPRITZ

St. Germain, Prosecco, fresh strawberry



## COCKTAILS 7

### CHERRY MANHATTAN

Maker's Mark Bourbon, Agricanto Cherry Liqueur

### ORANGE POMEGRANATE COSMO

Van Gogh Oranje Vodka, fresh cucumber, pomegranate

### TOMMASO

Old Tom Gin, Tosolini Amaro, honey basil syrup, basil leaf

### MEDITERRANEAN MULE

Figenza Fig Vodka, ginger beer, fresh lime

### BLUEBERRY LEMONADE

Van Gogh Acai Blueberry Vodka, Arvero Limoncello, blueberries

### BLOOD ORANGE MARTINI

Solerno Blood Orange Liqueur, Tosolini Amaro, fresh orange

### PEACH MINT MARTINI

Van Gogh Cool Peach Vodka, agave nectar, fresh lemon, mint leaves

### TIMO AUTUNNO

Tito's Handmade Vodka, St. Germain, fresh cucumber, fresh lime, fresh thyme

### THE PALERMO

Templeton Rye, Aperol, Tosolini Amaro, Amontillado Sherry, orange peel

### PESCA CALABRESE

El Jimador Reposado Tequila, Cointreau, white peach, chili-lime syrup, fresh lime, chili pepper

### STORMY APPLE

El Dorado Spiced Rum, Laird's AppleJack Brandy, Domaine de Canton Ginger Liqueur, Red Jacket Apple Juice, apple wheel

### NEGRONI BLANCO

Bulleit Bourbon, Contratto Bianco Vermouth, Contratto Bitters, orange peel



## BIRRA 4

### KANE HEAD HIGH IPA

Ocean, NJ • ABV 6.5%

### CARTON BRUNCH. DINNER. GRUB. COUNTRY ALE

Atlantic Highlands, NJ • ABV 6.0%

### PERONI PALE LAGER

Lombardy, Italy • ABV 4.7%

### RAMSTEIN OKTOBERFEST

Butler, NJ • ABV 6.0%