

DRINK FEATURES

SIGNATURE BLOODY MARY

Spuntino's house-made recipe 6

CACCIAVITE

Freshly squeezed orange juice with Tito's vodka 6

BELLINI

Prosecco, peach nectar 9

LIMONCELLO SPRITZ

Arvero Limoncello, Prosecco, lemon wheel 9

ELDERFLOWER SPRITZ

St. Germain, Prosecco, fresh strawberry 9

ITALIAN SANGRIA

HOUSE-MADE WITH FRESH FRUITS

Choice of red or white
Glass 10 • Pitcher 30

BEVANDE

ITALIAN SPARKLING SODA

San Pellegrino Aranciata 3
San Pellegrino Limonata 3

NON-ALCOHOLIC COCKTAILS

STRAWBERRY-RHUBARB LEMONADE

Fresh rhubarb, strawberries and Spuntino's house-made lemonade 5

PEAR & LYCHEE COSMONOT

Fresh pears, lychees, fresh lime and cranberry juice 5

VIRGIN SPARKLER

Fresh apples and oranges, chunks of pineapple, white grape juice,
fresh lemon and sparkling apple cider 5

BLOOD ORANGE CIDER

Red Jacket Orchard Fuji apple juice, blood orange purée,
sparkling cider and lemon juice 5

VIRGIN SANGRIA

Peach nectar, orange juice, cranberry juice, sparkling cider,
Sierra Mist and fruit mixture 5

SPUNTINO

WINE BAR &
ITALIAN TAPAS

BRUNCH FEATURES

CHEF'S BRUNCH SELECTIONS

VEGETABLE FRITTATA

Cage-free eggs, onion, green pepper, crimini mushrooms, Swiss chard, cherry tomatoes and fingerling potatoes with arugula salad and pave potato 12

EGG WHITE FRITTATA

Egg whites, chicken sausage, Swiss chard, cherry tomatoes and onion with baby arugula and pave potato 12

MUSHROOM & GOAT CHEESE OMELET

Cage-free eggs, portobello and crimini mushrooms, goat cheese and truffle oil with North Country Smoke House bacon and pave potato 13

BREAKFAST PIZZA

Spuntino-made pizza with cage-free sunny-side-up eggs, mozzarella, Parmigiano Reggiano, speck and cherry tomatoes 12

STEAK & EGGS

Poached eggs and hanger steak drizzled with hollandaise on a toasted crostini with an arugula salad and pave potato 14

WILD BOAR HASH

Slow-braised with fingerling potatoes and topped with poached cage-free eggs and hollandaise 16

HOUSE-BAKED GRANOLA WITH YOGURT

Spuntino-made granola on Greek yogurt with strawberries, blueberries and thyme with a honey drizzle 8

SEASONAL FRUIT PLATE

With lemon, honey and lavender granita 6

PANE FRANCESE ALLA SPUNTINO

French toast with a strawberry and blueberry compote 11

SPAGHETTI CON UOVA

Spaghetti with extra virgin olive oil, garlic, red pepper flakes, parsley, scrambled cage-free eggs and Parmigiano Reggiano 7

SPUNTINO PANINO

Served with a choice of French fries or mixed green salad

Truffle fries + 2

SPUNTINO BURGER

With house-made mozzarella, portobello mushroom, roasted red pepper, roasted garlic and shallot-truffle butter on a ciabatta roll 12

CAPRESE

House-made mozzarella and oven-roasted tomatoes paired with balsamic glaze, tomato jam, basil and arugula on a ciabatta roll 10

CHICKEN & ARTICHOKE

Grilled marinated breast of chicken topped with artichoke, fontina cheese and pesto aioli on a ciabatta roll 10

EGGPLANT & PROSCIUTTO

Crispy breaded eggplant with thin sliced Prosciutto di Parma, provolone, roasted red pepper and balsamic glaze on a ciabatta roll 13

PORK BELLY

Slow-braised pork belly, pan-crisped and served with smoked mozzarella on a baguette. Topped with a carrot apple salad 13

WILD BOAR

Braised wild boar with spicy house ketchup, topped with house-made pickled vegetables on a ciabatta roll 13

HANGER STEAK SANDWICH

Grilled hanger steak, melted provolone, grilled portobello mushroom, fried shallots and horseradish aioli on a baguette 15

INSALATA

BABY ARUGULA

With goat cheese, Granny Smith apples, candied walnuts, dried cranberries and citrus vinaigrette 6

MIXED BABY GREENS

Fresh baby lettuce, shaved red onion, cherry tomatoes and hearts of palm tossed in balsamic vinaigrette 6

CAESAR

Romaine mixed with house-made Caesar dressing with Parmesan crisps 6

ADD A GRILLED ITEM TO ANY SALAD

Chicken 5 / Shrimp 6 / Salmon 9 / Hanger Steak 9

 Gluten-free

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

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.