

SALUMI + FORMAGGI

SPUNTINO BOARD ☒

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

PIATTI PICCOLI

ARANCINI

Risotto balls with peas, mozzarella, tomato sauce 8

MEATBALLS

Tomato sauce, ricotta cheese, Pecorino Romano 10

EGGPLANT MEATBALLS

Eggplant, breadcrumbs, tomato sauce, Parmesan cheese, basil leaves 9

CALAMARI

Olive tapenade relish, lemon, tomato sauce 14

TRUFFLED ARTICHOKE HEARTS

Truffle oil, Parmesan cheese, breadcrumbs 9.5

PANE FRITTO & PROSCIUTTO

Fried dough, Prosciutto di Parma, rosemary, Maldon salt, extra virgin olive oil 8

TRUFFLE FRENCH FRIES

Truffle oil, Parmigiano Reggiano, Italian herbs 7

INSALATA

Add a grilled item to any salad:

Chicken 5 • Shrimp 7 • Salmon 9 • Flat Iron 9

CAESAR ☒

Romaine, Parmesan crisps 7

BABY ARUGULA & ROASTED SQUASH

Crumbled Gorgonzola, roasted squash, candied cashews, red onions, Cabernet vinaigrette 13

CAPRESE AUTUNNO ☒

Mozzarella, oven-dried plum tomatoes, roasted butternut squash, tomato jam, micro basil, extra virgin olive oil, balsamic glaze 12

LOCAL BURRATA ☒

Cherry tomatoes, basil pesto, tomato honey, micro basil 12

BRUSCHETTA

TOMATO & BASIL

Traditional tomato, basil 4

GORGONZOLA, APPLE & WALNUT

Drizzled with honey 5

GRILLED SHRIMP SCAMPI

Garlic, white wine, butter, lemon juice 9

SEARED TUNA

Arugula, chili peppers, olives, lemon zest, lemon thyme aioli 7

WILD MUSHROOM

Wild mushroom ragu, fontina cheese, truffle oil, parsley 6

PROSCIUTTO MOZZARELLA

Capers, red pepper 6

STRAWBERRY MASCARPONE

Basil, honey 5

VERDURA

CAULIFLOWER

Pine nut, raisin 9

MINI POTATOES

Garlic, rosemary 7

BRUSSELS SPROUTS

Parmesan cheese 8

BROCCOLI RABE

Extra virgin olive oil, garlic 5
Add Italian sausage +1

Chef de Cuisine Michel Desjardins

General Manager Jim Tula

SPUNTINO

WINE BAR & ITALIAN TAPAS

CARNE

SHORT RIB ☒

Two short ribs, potato purée 21

CHICKEN POMODORO

Arugula, tomato, basil, balsamic glaze 18

LAMB CHOPS

Quinoa salad 20

SPUNTINO RIBEYE

12 oz. boneless ribeye, olive oil, roasted garlic, crushed red pepper, potato purée 28

PORK RIBS ☒

Balsamic barbecue sauce 13

TUSCAN STRIP STEAK

14 oz. NY strip steak, roasted garlic 48

PORK BELLY

Crispy pork belly, roasted squash 14

CAST-IRON ROASTED WHOLE CHICKEN ☒

Shallots, Gaeta olives, plum tomatoes 26

MIXED GRILL ☒

Lamb chops, flat iron steak, grilled chicken, balsamic pork ribs, Italian sausage, Chianti sauce, salsa verde 50

PESCE

SALMON ☒

4 oz. filet, artichoke hearts, potato purée, fava beans, Gaeta olives, cherry tomatoes, white wine cream sauce, parsley oil 19

MOULES-FRITES ☒

½ lb. mussels, garlic, white wine, cream, tomatoes and crispy French fries on the side 18

BRONZINO ☒

Tomato salad, salmoriglio sauce 16

CRISPY OCTOPUS

Cherry tomatoes, olives, celery salad 14

PIZZA

Available in 10" or 14"

MARGHERITA

Mozzarella, San Marzano tomato sauce, basil 10/14

PICCANTE

Mozzarella, San Marzano tomato sauce, pepperoni, red pepper flakes, honey 13/17

FUNGHI

Fontina, grilled Portobello, sautéed cremini, rosemary, truffle oil 13/17

MEATBALL

San Marzano tomato sauce, ricotta, Pecorino Romano, roasted garlic 13/17

CAESAR

Mozzarella, Pecorino Romano, tomato basil 13/17

PASTA

Gluten-free pasta available +1

RIGATONI BOLOGNESE

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

SHRIMP SCAMPI ORECCHIETTE

Garlic, white wine, butter, lemon juice 15

SHORT RIB RIGATONI

Ricotta salata, basil 14

SPAGHETTI POMODORO

Cherry tomatoes, garlic, basil 10

SPAGHETTI CARBONARA

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

SHRIMP FREGULA

Diced tomato, mascarpone and Parmesan 16

SAUSAGE & BROCCOLI RABE ORECCHIETTE

Garlic, olive oil 12

☒ Gluten-free | Many of our dishes are able to be made gluten-free. | Vegetarian menu available upon request.

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.

DESSERT

CIAMBELLE

Spuntino-made doughnuts with Hershey's syrup, Nutella and salted caramel dipping sauce 7

APPLE CROSTATA

Salted caramel, vanilla gelato 7

TIRAMISU CHEESECAKE

Cocoa powder 9

GELATO

Vanilla, Chocolate or Pistachio 6

CHOCOLATE CAKE

BOTTLED BEER

PERONI PALE LAGER 6

Lombardy, Italy • ABV 4.7%

GHOST HAWK BREWING ROTATING SPECIAL 12

Clifton, NJ

MAGNIFY ROTATING IPA 12

Fairfield, NJ

ALLAGASH WHITE 7

Portland, ME • ABV 5.1%

ELLIOT NESS GREAT LAKES AMBER LAGER 6

Ohio, USA • ABV 6.1%

OMMEGANG ABBEY DUBBEL 8

Cooperstown, NY • ABV 8.2%

WESTBROOK GOSE 7

Mount Pleasant, SC • ABV 4%

8 DAYS A WEEK SOUTHERN TIER BLONDE ALE 6

Lakewood, NY • ABV 4.8%

BLUE MOON BELGIUM WHITE 6

Colorado, USA • ABV 5.4%

AUSTIN ORIGINAL DRY CIDER 7

Texas, USA • ABV 5%

EVIL TWIN MODERN IPA 7

Brooklyn, NY • ABV 6%

CROOKED STAVE COLORADO WILD SAGE 7

Colorado, USA • ABV 7.2%

EVIL TWIN LOW LIFE PILSNER 8

Brooklyn, NY • ABV 5.5%

WINE FLIGHTS

ROSÉ ALL DAY 14

SPARKLING ROSÉ Jeio Cuvee

ROSÉ Breezette

ROSÉ Pico Maccario Lavignone

FIELDS OF GOLD 15

RIESLING Dr. Pauly Bergweiler Noble House

SAUVIGNON BLANC Dashwood

CHARDONNAY Laguna

OLD NEW WORLD 16

PINOT NOIR Boedecker

MERLOT Alexander Valley Vineyards

CABERNET SAUVIGNON Mossback

TIME TO WINE DOWN 15

ALBARINO Lagar da Condesa

ROSÉ Wölffer Estate

SUPER TUSCAN La Sughere Frassinello

ITALIAN BEVERAGES

ARANCIATA SAN PELLEGRINO* 2.5

LIMONATA SAN PELLEGRINO* 2.5

BELLINI Sparkling, Valdo Numero 1, peach nectar 10

ELDERFLOWER SPRITZ Sparkling, Valdo Numero 1, St. Germain, fresh strawberry 10

*Non-alcoholic

MIXED COCKTAILS

CHERRY MANHATTAN

Maker's Mark Bourbon, Luxardo Cherry Liqueur,
Tosolini Amaro 12.5

POMEGRANATE & FIG MARTINI

Figenza Vodka, Boedecker Pinot Noir,
pomegranate juice, fresh lime juice 12

PEAR SOUR

St. George Spiced Pear Liquor, lemon juice,
pear juice, vanilla clove syrup, egg white 12

MEDITERRANEAN MULE

Figenza Fig Vodka, ginger beer,
lime juice, candied ginger 11

BICICLETTA SPRITZ

Campari, Famiglie Pinot Grigio,
ginger ale, orange wheel 12

PALOMA THYME

Patrón Silver, grapefruit juice, simple syrup, lime juice,
club soda, thyme sprig, orange wheel 12

MOJITO VERDE

Bacardi White, brewed green tea, lime juice,
brown sugar, agave, mint leaves 12

POMPELMO ROSA

Hendrix Gin, peach schnapps, grapefruit juice,
lemon soda, grapefruit slice 12

SANGRIA

House-made with fresh fruits.
Red or white 11

