

SPUNTINO

WINE BAR & ITALIAN TAPAS

CELEBRATE

Valentine's Day

FEBRUARY 9-15



RADICCHIO AND ENDIVE SALAD

Orange segment, citrus vinaigrette

🍷 Sauvignon Blanc, Starmont

This Sauvignon Blanc is well-made with bright lemon zest, lime cordial, juniper berries and mint. Fresh and clean on the palate with crunchy acidity and a medium finish.

COQUILLES SAINT JACQUES

Panko-crusted sea scallop,
mushroom cream sauce

🍷 Chardonnay, Sleepy Hollow

This Chardonnay offers elegant aromas of jasmine and sandalwood along with richer notes of brioche and butterscotch. On the palate, lively minerality adds complexity to flavors of pear, green apple and lemon. Rich, elegant and luxurious, it has a satiny, smooth finish with a delightful touch of cinnamon, vanilla and hard spices.

BEET PASTA

House-made, beet-infused campanelle,
Alfredo sauce

🍷 Chianti Classico, Poggio Scalette

A wine which is the maximum expression of its territory and of the grape varieties which compose its blend: first and foremost the Sangiovese of Ruffoli, the magic Chianti Classico hillside in Greve in Chianti. Its forte is the freshness of its aromas and the sheer drinking pleasure which it offers.

FILET MIGNON

Balsamic strawberry reduction, parsnip purée

🍷 Cabernet Sauvignon, Logan Farrell

This Cabernet showcases with dense dark fruit on the palate and mocha notes on a rich, ripe tannin finish.

RED WINE POACHED PEAR

Mascarpone cream and red wine reduction

🍷 Ruby Port, Dow's

Deep and lively ruby color, this wine is full-bodied and has very appealing red fruit driven aromas. On the palate, fresh and youthful with raspberry and cherry flavors combined with a long and intense finish.

Tasting Menu - 70 per person

Wine Pairing - 30 per person

Menu selections are available a la carte