

INSALATA

Caesar 8

Romaine, Parmesan crisps

Baby Arugula & Roasted Squash 13

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

Local Burrata 14

Cherry tomatoes, basil pesto, tomato honey, micro basil

Panzanella 13

Semolina toast, basil, roasted red peppers, cucumber, mozzarella, tomato, red onion, capers and Parmesan cheese tossed in a champagne vinaigrette

Beet & Watercress 13

Roasted beets, watercress, crumbled goat cheese, candied pistachios, fresh horseradish, herb vinaigrette

Add a grilled item to any salad:

Chicken 6 • Shrimp 9 • Salmon 12 • Flat Iron 12

BRUSCHETTA

Tomato & Basil 5

Traditional tomato, basil

Gorgonzola, Apple & Walnut 7

Drizzled with honey

Grilled Shrimp Scampi 10

Garlic, white wine, butter, lemon juice

Seared Tuna 9

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

Wild Mushroom 7

Wild mushroom ragu, fontina, truffle oil, parsley

Prosciutto Mozzarella 8

Capers, red pepper

Strawberry Mascarpone 6

Basil, honey

 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.

SP-601-2022-06-02

SPUNTINO

WINE BAR & ITALIAN TAPAS

SALUMI + FORMAGGI

Meat Board 28

Prosciutto, soppressata, pepperoni, speck, candied walnuts, mixed olives, honey, fig jam, balsamic glaze, crostini

Spuntino Board 45

Prosciutto, soppressata, fontina, Parmigiano Reggiano, mozzarella, candied walnuts, mixed olives, honey, fig jam, balsamic glaze, crostini

Cheese Board 26

Gorgonzola, fontina, Parmigiano Reggiano, mozzarella, candied walnuts, mixed olives, honey, fig jam, balsamic glaze, crostini

PIATTI PICCOLI

Arancini 9

Risotto balls with peas, mozzarella, tomato sauce

Meatballs 11

Tomato sauce, ricotta, Pecorino Romano

Pane Fritto & Prosciutto 9

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

Calamari 16

Olive tapenade relish, lemon, tomato sauce

Truffled Artichoke Hearts 10

Truffle oil, Parmesan, breadcrumbs

Eggplant Meatballs 10

Eggplant, breadcrumbs, tomato sauce, Parmesan, basil leaves

Truffle French Fries 8

Truffle oil, Parmigiano Reggiano, Italian herbs

Warm Olives 7

Mixed Greek olives, roasted garlic, pepper, rosemary

PIZZA

Margherita 12

Mozzarella, San Marzano tomato sauce, basil

Piccante 14

Mozzarella, San Marzano tomato sauce, pepperoni, red pepper flakes, honey

Funghi 14

Fontina, grilled Portobello, sautéed cremini, rosemary, truffle oil

Meatball 14

San Marzano tomato sauce, ricotta, Pecorino Romano, roasted garlic

Kale & Artichoke 13

Ricotta, mozzarella, sautéed kale, artichoke, roasted pepper, caramelized onion, balsamic glaze

PASTA

Rigatoni Bolognese 15

Sausage and prosciutto ragu, cream, Parmesan, basil

Shrimp Scampi Orecchiette 15

Garlic, white wine, butter, lemon juice

Spaghetti Pomodoro 11

Cherry tomatoes, garlic, basil

Spaghetti Carbonara 13

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

Sausage & Broccoli Rabe Orecchiette 14

Garlic, olive oil

Pinwheel Lasagna 14

Sausage bolognese, Béchamel sauce, fontina, ricotta, tomato sauce, Pecorino Romano

Corn Risotto 12

Grilled corn, red chili peppers, mascarpone, micro greens

Gluten-free pasta available +1

CARNE + PESCE

Chicken Pomodoro 19

Arugula, tomato, basil, balsamic glaze

Pork Ribs 15

Balsamic barbecue sauce

Salmon 21

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

Moules-Frites 18

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

Bronzino 17

Tomato salad, salmoriglio sauce

Crispy Octopus 16

Farro salad, lemon vinaigrette

LARGE PLATES

Lamb Chops 43

Salsa verde

Tuscan Strip Steak 50

14 oz. NY strip steak, roasted garlic

Cast-Iron Roasted Whole Chicken 28

Shallots, Gaeta olives, plum tomatoes

Mixed Grill 54

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

VERDURA

Fingerling Potatoes 9

Parmesan, rosemary

Brussels Sprouts 9

Parmesan

Broccoli Rabe 7

Extra virgin olive oil, garlic

BOTTLED BEER

Peroni Pale Lager 6
Lombardy, Italy • ABV 4.7%

Ghost Hawk Brewing 12
Rotating Special
Clifton, NJ

Magnify Rotating IPA 12
Fairfield, NJ

Allagash White 7
Portland, ME • ABV 5.1%

Evil Twin Low Life Pilsner 8
Brooklyn, NY • ABV 5.5%

Ommegang Abbey Dubbel 8
Cooperstown, NY • ABV 8.2%

Westbrook Gose 7
Mount Pleasant, SC • ABV 4%

8 Days a Week Southern Tier 6
Blonde Ale
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 7
Colorado Wild Sage
Colorado, USA • ABV 7.2%

Elliot Ness Great Lakes 6
Amber Lager
Ohio, USA • ABV 6.1%

DRAFT BEER

Peroni Pale Lager 7
Lombardy, Italy • ABV 4.7%

Ghost Hawk
Special Draft IPA 9
Clifton, NJ

Blue Moon Belgium White 7
Colorado, USA • ABV 5.4%

Magnify Rotating IPA 9
Fairfield, NJ

Allagash White 7
Portland, ME • ABV 5.1%

ASK ABOUT OUR CRUVINET PROGRAM

The Cruvinet is a wine bar game changer.

The technologically-advanced preserver and dispenser, used by international wine experts, is a hand-crafted, temperature-controlled unit that makes it possible for us to pour just a taste or glass.

Our 8-wine Cruvinet functions as an opportunity to experience new-to-you reserve varietals without needing to commit to a bottle. Choose a themed flight (they rotate monthly) or a glass offered in 2 oz., 4 oz. and 6 oz. pours.

WINE FLIGHTS

Wines of California 16

Chardonnay, J Vineyards
Zinfandel, Valrav
Cabernet Sauvignon, Mossback

World Class Blends 24

Super Tuscan, La Sughere di Frassinello
Bordeaux, Chateau Milon Cuvee Caprice
Meritage, Chappellet Cervantes

The Sangiovese Tour 20

Chianti Classico, Poggio Scalette
Sangiovese, Fattoria la Lecciaia
Brunello di Montalcino, Poggiotondo

ITALIAN BEVERAGES

Aranciata 4
San Pellegrino*

Limonata 4
San Pellegrino*

*Non-alcoholic

MIXED COCKTAILS

Smokin' Peach 14
Elijah Craig Bourbon, peach nectar, mint simple syrup, fresh lemon, peach bitters, smoked and garnished with a dried peach

Empress Negroni 16
Empress Gin, Luxardo Bitter Bianco, dry vermouth

Lavender Martini 16
Boyd & Blair RTS Lavender Vodka

Mediterranean Mule 12
Figenza Fig Vodka, Q ginger beer, lime juice, garnished with candied ginger

Reverse Martini 15
Tito's Vodka, Del Professore Vermouth Bianco, Lazzaroni Maraschino Cherry liqueur, garnished with lemon twist

Citrus Cosmo 15
Tito's Vodka, Giffard Pamplemousse grapefruit liqueur, pineapple juice, lemon juice, garnished with a dehydrated orange

Cherry Manhattan 14
Maker's Mark Bourbon, Luxardo Cherry liquor, Tosolini Amaro

Pomegranate & Fig Martini 14
Figenza Vodka, pinot noir, pomegranate juice, fresh lime juice

Strawberry Basil Spritz 12
Bluecoat American Dry Gin, St. George Basil Eau de Vie, strawberry syrup, lime juice, club soda, garnished with crispy basil

Juniper Nights Martini 14
Bluecoat American Dry Gin, cardamom bitters, honey simple syrup, lemon juice, garnish with dried lime wheel and strawberry

Sunshine Spritz 14
Hanson Mandarin Orange Vodka, Starlino Arancione, agave nectar, lime juice, bitters, garnished with an orange slice

Pera Perfecta 15
Blanco Tequila, Moscato D'Asti, pear nectar, pineapple juice, garnished with a dried pear slice and a pineapple leaf

Berry Lemonade 13
Tito's Vodka, St. Germain, simple syrup, fresh lemon juice, garnished with strawberries and blueberries

Cool as a Cucumber 12
Blanco Tequila, Sibona Aloe Vera Liqueur, fresh lime juice, muddled cucumber, agave

Sangria
House-made with fresh fruits. Red, rosé or white
Glass 12 • Pitcher 38