

# 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 options 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-601-2022-07-05

# 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  
Add Sausage +1

## 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, Chapellet 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\*

### Aqua Panna\* 6

### Pellegrino\* 6

## ASK ABOUT OUR WINEKEEPER PROGRAM

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 a glass.

Our WineKeeper provides an opportunity to experience reserve varietals without needing to commit to a bottle.

Choose a themed flight or a glass offered in  
2oz, 4 oz, and 6oz pours.

## BOTTLED BEER

### Peroni Pale Lager 6

Lombardy, Italy • ABV 4.7%

### Ghost Hawk Brewing 12

#### Rotating Special

Clifton, NJ

### Evil Twin Low Life Pilsner 8

Brooklyn, NY • ABV 5.5%

### 8 Days a Week Southern Tier 6

#### Blonde Ale

Lakewood, NY • ABV 4.8%

### Elliot Ness Great Lakes 6

#### Amber Lager

Ohio, USA • ABV 6.1%

## DRAFT BEER

### Peroni Pale Lager 7

Lombardy, Italy • ABV 4.7%

### Allagash White 7

Portland, ME • ABV 5.1%

### Magnify Rotating IPA 9

Fairfield, NJ

## 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 liqueur, 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, garnished 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

### 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