

INSALATA

Baby Arugula & Roasted Squash 13.5

Gorgonzola, candied cashews, red onions, Cabernet vinaigrette

Kale & Apple 13.5

Pickled radish, candied pecans, dried cranberries, maple mustard vinaigrette

Beet & Watercress 13

Goat cheese, candied pistachios, fresh horseradish, herb vinaigrette

Caesar 9

Romaine, Parmesan crisps

Add a grilled item to any salad:

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

BRUSCHETTA

Short Rib 10

Combazola, spiced cherry jam, pickled radish

Seared Tuna 10

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

Tomato & Basil 5.5

Traditional tomato, basil

Wild Mushroom 7.5

Wild mushroom ragu, fontina, truffle oil, parsley

Prosciutto Mozzarella 8.5

Capers, red pepper

Gorgonzola, Apple & Walnut 7.5

Drizzled with honey

Strawberry Mascarpone 6.5

Basil, honey

Grilled Shrimp Scampi 11

Garlic, white wine, butter, lemon juice

 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-601-2022-08-24

SPUNTINO

WINE BAR & ITALIAN TAPAS

SALUMI + FORMAGGI

Meat Board 29

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

Spuntino Board 47

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

Cheese Board 27

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

Local Burrata 15

Cherry tomatoes, basil pesto, tomato honey, micro basil

Baked Ricotta 11

Truffle honey, thyme, crostini

PIATTI PICCOLI

Arancini 9.5

Risotto balls with peas, mozzarella, tomato sauce

Meatballs 11.5

Tomato sauce, ricotta, Pecorino Romano

Pane Fritto & Prosciutto 9.5

Fried dough, Prosciutto di Parma, rosemary, Maldon salt, EVOO

Calamari 17

Olive tapenade relish, tomato sauce

Truffled Artichoke Hearts 11

Truffle oil, Parmigiano Reggiano, breadcrumbs

Eggplant Meatballs 10.5

Eggplant, breadcrumbs, tomato sauce, Parmigiano Reggiano

Truffle Fries 9

Truffle oil, Parmigiano Reggiano

Warm Olives 7.5

Mixed Greek olives, roasted garlic, rosemary

PIZZA

Margherita 13

San Marzano tomato sauce, mozzarella, basil

Piccante 15

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

Funghi 15

Fontina, Portobello, cremini, rosemary, truffle oil

Meatball 15

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

Kale & Artichoke 14

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

CARNE + PESCE

Cast-Iron Roasted Half Chicken 20

Shallots, Gaeta olives, plum tomatoes

Short Rib 22

Cauliflower puree, micro green

Salmon 22

Artichoke hearts, fava beans, Gaeta olives, cherry tomatoes, white wine sauce, parsley oil

Chicken Pomodoro 19

Arugula, tomato, basil, balsamic glaze

Crispy Octopus 16.5

Farro salad, lemon vinaigrette

Bronzino 18

Tomato salad, salmoriglio sauce

Pork Ribs 16

Balsamic barbecue sauce

Moules-Frites 19

Tomatoes, garlic, white wine, cream, fries

LARGE PLATES

Lamb Chops 45

Salsa verde

Tuscan Strip Steak 52

14 oz. NY strip steak, roasted garlic

Cast-Iron Roasted Whole Chicken 32

Shallots, Gaeta olives, plum tomatoes

Mixed Grill 56

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

PASTA

MADE IN-HOUSE

Short Rib Orecchiette 18

Béchamel, Pecorino Romano

Rigatoni Bolognese 15.5

Sausage and prosciutto ragu

Shrimp Scampi Orecchiette 15.5

Garlic, white wine, butter, lemon juice

Spaghetti Carbonara 13.5

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

Sausage & Broccoli Rabe Orecchiette 15

Sweet sausage, garlic, EVOO

Spaghetti Pomodoro 11.5

Cherry tomatoes, garlic, basil

Funghi Risotto 16

Fontina, truffle oil, rosemary

Pinwheel Lasagna 15

Sausage bolognese, Béchamel sauce

Gluten-free pasta available +1

Ricotta topping +3

VERDURA

Fingerling Potatoes 9.5

Parmigiano Reggiano, rosemary

Brussels Sprouts 9.5

Parmigiano Reggiano

Roasted Cauliflower 9

Golden raisins

Broccoli Rabe 7.5

EVOO, garlic
Add Sausage +1

WINE FLIGHTS

Wines of California 16

Chardonnay, J Vineyards
Zinfandel, Valravn
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

Acqua Panna 6

Pellegrino 6

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

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

Dogfish 60 Min IPA 8

Milton, DE • ABV 6%

Evil Twin Low Life Pilsner 7

Brooklyn, NY • ABV 5.5%

8 Days a Week Southern Tier 8

Blonde Ale

Lakewood, NY • ABV 4.8%

Elliot Ness Great Lakes 6

Amber Lager

Ohio, USA • ABV 6.1%

MIXED COCKTAILS

Pumpkin Biscotti 13

Proper #12 Irish Whiskey, lemon juice, Faretti Biscotti, pumpkin, nutmeg & sage

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

Chai This Bees Knees 12

Chai tea infused gin, lemon juice, honey simple syrup, dried orange

El Diablo 12

El Jimador Reposado, crème de cassis, lime juice, ginger beer, lime wheel

Strawberry Basil Spritz 12

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

Mediterranean Mule 12

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

Smokin' Peach 14

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

Lavender Martini 16

Boyd & Blair Lavender Vodka

Citrus Cosmo 15

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

Sangria

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