

# SPUNTINO

## WINE BAR & ITALIAN TAPAS

### INSALATA

#### Beet & Watermelon 13

Pickled beets, goat cheese, cherry tomato, red onion, balsamic glaze

#### Arugula & Fennel 14

Orange, red onion, citrus vinaigrette

#### Watercress & Beet 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

Cambozola, spiced cherry jam, pickled radish

#### Seared Tuna 10

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

#### Prosciutto di Parma & Mozzarella 8.5

Capers, red pepper

#### Tomato & Basil 5.5

Traditional tomato, basil, EVOO

#### Pepperonata 7

Goat cheese, red pepper, fennel, red onion, basil

#### Strawberry Mascarpone 7

Basil, honey

#### Gorgonzola, Apple & Walnut 7.5

With honey

#### Roasted Grape Ricotta 6.5

Basil, honey

#### Grilled Shrimp Scampi 11

Garlic, white wine, butter, lemon juice

### 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

#### Prosciutto di Parma & Fig 16

Fig jam, gorgonzola, caramelized onion, cremini mushrooms

#### Garden Vegetable 14

San Marzano tomato sauce, goat cheese, artichokes, peppers, red onion, cherry tomato, balsamic glaze

### SALUMI + FORMAGGI

#### Meat Board 29

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

#### Spuntino Board 47

Prosciutto di Parma, 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 Fresh or Fried 15

Tomato honey, basil, crostini

#### Baked Ricotta 11

Truffle honey, thyme, crostini

### PIATTI PICCOLI

#### Arancini 9.5

Risotto balls, peas, mozzarella, tomato sauce

#### Truffled Artichoke Hearts 11

Truffle oil, Parmigiano Reggiano, breadcrumbs

#### Lobster Bisque 10

Heavy cream

#### Eggplant Meatballs 10.5

Parmigiano Reggiano, tomato sauce

#### Meatballs 11.5

Pork, veal, beef, ricotta, Pecorino Romano, tomato sauce

#### Calamari 17

Olive tapenade, tomato sauce

#### Truffle Fries 9

Truffle oil, Parmigiano Reggiano

#### Pane Fritto & Prosciutto di Parma 9.5

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

#### Warm Olives 7.5

Mixed Greek olives, roasted garlic, rosemary

### CARNE + PESCE

#### Cast-Iron Roasted Half Chicken 20

Shallots, Gaeta olives, plum tomatoes

#### Short Rib 22

Cauliflower purée, micro green

#### Moules-Frites 18

Tomatoes, garlic, white wine, cream, fries

#### Chicken Pomodoro 19

Arugula, tomato, basil, balsamic glaze

#### Cioppino 19

Shrimp, mussels, calamari, tomato sauce, red pepper flakes, crostini

#### Pork Ribs 16

Balsamic barbecue sauce

#### Salmon 22

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

#### Crispy Octopus 16.5

Farro salad, lemon vinaigrette

#### Bronzino 18

Tomato salad, salmoriglio sauce

### 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

#### Rigatoni Bolognese 15.5

Sausage and Prosciutto di Parma 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

#### Casarecce con Pesto 12

Spinach, Parmigiano Reggiano

#### Saffron Limoncello Risotto 17

Shrimp, mascarpone, fontina, lemon zest

Gluten-free pasta +1  
Ricotta topping +3

### VERDURA

#### Fingerling Potatoes 9.5

Parmigiano Reggiano, rosemary

#### Brussels Sprouts 9.5

Parmigiano Reggiano

#### Grilled Asparagus 9

Pecorino Romano

#### Broccoli Rabe 7.5

EVOO, garlic  
Add Sausage +1

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.

Gluten-free: Many of our dishes can be prepared gluten-free upon request.  
Vegetarian options available upon request.

## DRAFT BEER

**Peroni Pale Lager** 7  
Lombardy, Italy • ABV 4.7%

**Allagash White** 7  
Portland, ME • ABV 5.1%

## BOTTLED BEER

**Peroni Pale Lager** 6  
Lombardy, Italy • ABV 4.7%

**Dogfish 60 Min IPA** 8  
Milton, DE • ABV 6%

**Chimay Premiere  
Peres Trappistes** 16  
Belgium • ABV 7%

**Erdinger Weissbier** 11  
Germany • ABV 5.3%

**Pilsner Urquell** 10  
Czech Republic • ABV 4.4%

**Elliot Ness Great Lakes  
Amber Lager** 6  
Cleveland, OH • ABV 6.1%

## ITALIAN BEVERAGES

**Aranciata** 4  
San Pellegrino

**Limonata** 4  
San Pellegrino

**Acqua 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.

## 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, Château Milon Cuvée Caprice  
Meritage, Chappellet Cervantes

**The Sangiovese Tour** 20  
Chianti Classico, Poggio Scalette  
Sangiovese, Fattoria la Lecciaia  
Brunello di Montalcino, Poggiotondo

## COCKTAILS

**Zia Piccante** 16  
21 Seeds Cucumber Jalapeño Tequila, passionfruit, fresh lemon juice, blue agave, Calabrian chili salt, cucumber

**Twilight Margarita\*** 16  
Butterfly Pea Flower infused Patron Silver, Gem & Bolt Mezcal, Orgeat, fresh lime juice, lime twist

**Emily Royale** 16  
Brooklyn Gin, Crème de Cassis, sparkling wine, vanilla, fresh lemon juice, edible glitter

**Silk & Lace** 16  
ALB Vodka, Starlino Rosé liqueur, sparkling wine, vanilla, fresh lemon juice, dried lemon wheel

**Cherry Manhattan** 15  
Maker's Mark Bourbon, Luxardo Cherry liqueur, Tosolini Amaro liqueur, Luxardo cherry

**Pomegranate & Fig Martini** 15  
Figenza Vodka, pinot noir, pomegranate juice, fresh lime juice

**Strawberry Basil Spritz** 13  
Bluecoat American Dry Gin, St. George Aqua Perfecta Basil Eau de Vie, strawberry nectar, fresh lime juice, club soda, crispy basil

**Mediterranean Mule** 13  
Figenza Fig Vodka, Q ginger beer, fresh lime juice, candied ginger

**Smokin' Peach** 14  
Elijah Craig Bourbon, peach nectar, mint simple syrup, fresh lemon juice, peach bitters, dried peach, smoked

**Citrus Cosmo** 16  
Tito's Vodka, Giffard Pamplemousse grapefruit liqueur, pineapple juice, fresh lemon juice, dried orange

**Espresso Martini** 15  
Vanilla bean infused Ketel One Vodka, espresso, coffee liqueur, vanilla simple syrup, espresso beans

\*Contains nuts