

## DRINK FEATURES

### SIGNATURE BLOODY MARY

Spuntino's house-made recipe 9

### CACCIAVITE

Freshly squeezed orange juice with Tito's vodka 9

### BELLINI

Zardetto Prosecco, peach nectar 9

### BLOOD ORANGE MIMOSA

Zardetto Prosecco, blood orange purée, fresh orange juice, orange bitters 10

### ELDERFLOWER SPRITZ

St. Germain, Zardetto Prosecco, fresh strawberry 9

### COLD BREW CLASSIC

Jameson's Irish Whiskey, cold brew coffee, salted caramel, whole milk, whipped cream 11

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## ITALIAN SANGRIA

### HOUSE-MADE WITH FRESH FRUITS

Choice of red, white or rosé

Glass 11 • Pitcher 32

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## BEVANDE

### ITALIAN SPARKLING SODA

San Pellegrino Aranciata 3

San Pellegrino Limonata 3

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## NON-ALCOHOLIC COCKTAILS

### RASPBERRY LIMONATA

Raspberry purée, lemon juice, honey simple syrup, lemon wheel 6

### PEAR & LYCHEE COSMONOT

Fresh pears, lychees, fresh lime and cranberry juice 5

### CARAMEL COLD BREW

Cold brew coffee, salted caramel, whole milk, whipped cream 6

### BERRY PUNCH

Strawberry purée, pineapple juice, ginger ale, fresh strawberry, lemon wedge 6

### VIRGIN SANGRIA

Peach nectar, orange juice, cranberry juice, sparkling cider,

Sierra Mist and fruit mixture 5

# SPUNTINO

WINE BAR &  
ITALIAN TAPAS

## BRUNCH FEATURES

## CHEF'S BRUNCH SELECTIONS

### VEGETABLE FRITTATA

Cage-free eggs, onion, green pepper, crimini mushrooms, spinach, cherry tomatoes and fingerling potatoes with mixed green salad, pave potato and multi-grain toast 12

Egg white frittata +1

### MUSHROOM & GOAT CHEESE OMELET

Cage-free eggs, portobello and crimini mushrooms, goat cheese and truffle oil with North Country Smokehouse bacon, pave potato and multi-grain toast 13

Egg white omelet +1

### BREAKFAST PIZZA

Spuntino-made pizza with cage-free sunny-side-up eggs, mozzarella, Parmigiano Reggiano, speck and cherry tomatoes 12

### STEAK & EGGS

Poached eggs and flat iron steak drizzled with hollandaise on a toasted crostini with a mixed green salad and pave potato 16

### SHORT RIB HASH & EGGS

Slow-braised with fingerling potatoes and topped with poached cage-free eggs and hollandaise 16

### FRUIT PLATE

Pineapple, cantaloupe, honeydew, strawberries and blueberries 8

### SPUNTINO FRENCH TOAST

French toast dipped and cooked in maple syrup with fresh strawberries 12

### SPAGHETTI CON UOVA

Spaghetti with extra virgin olive oil, garlic, red pepper flakes, parsley, scrambled cage-free eggs and Parmigiano Reggiano 8

### SOFT SCRAMBLED BRUSCHETTA

Fresh herbed scrambled eggs, mascarpone cheese, toasted crostini with North Country Smokehouse bacon and mixed green salad 12

### MELON & PROSCIUTTO PIZZA

Fresh mozzarella, shaved cantaloupe, Prosciutto di Parma, cherry tomatoes, shredded Parmesan 12

### SIDES

Pave Potato 5

Sweet Italian Sausage 6

North Country Smokehouse Bacon 5

## SPUNTINO PANINO

Served with a choice of French fries or mixed green salad

Truffle fries + 2

### SPUNTINO BURGER

Topped with house-made mozzarella, portobello mushroom, roasted red pepper, roasted garlic and shallot-truffle butter on a ciabatta roll 13

### CAPRESE

House-made mozzarella and tomatoes paired with balsamic glaze, basil and arugula on a ciabatta roll 10

### CHICKEN & ARTICHOKE

Grilled marinated breast of chicken topped with artichoke, fontina cheese and pesto aioli on a toasted olive roll 13

### EGGPLANT & PROSCIUTTO

Crispy breaded eggplant with thin sliced Prosciutto di Parma, provolone, roasted red pepper and balsamic glaze on a ciabatta roll 13

### OPEN-FACED STEAK SANDWICH

Striploin, melted provolone, sautéed mushrooms, horseradish aioli, watercress and sliced tomato on a toasted baguette 15

### SALUMI

Speck, sweet soppressata, pepperoni, provolone, roasted red pepper, olive tapenade, arugula and balsamic glaze vinaigrette on a toasted baguette 13

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## INSALATA

### BABY ARUGULA

With goat cheese, Granny Smith apples, candied walnuts, dried cranberries and citrus vinaigrette 7

### SHAVED ROOT VEGETABLES

Shaved candy striped beets, golden beets, carrots, parsnips, turnips, goat cheese, hazelnuts, parsley and Riesling vinaigrette 7

### BEEF & WATERCRESS

Roasted golden and red beets, watercress, crumbled goat cheese, candied pistachio, fresh horseradish and herb vinaigrette 8

### CAESAR

Romaine mixed with house-made Caesar dressing with Parmesan crisps 7

### ADD A GRILLED ITEM TO ANY SALAD

Chicken 5 / Shrimp 7 / Salmon 9 / Flat Iron 9

 Gluten-free

Many of our dishes are able to be made gluten-free.

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.