

## SALUMI + FORMAGGI

18 each

### FORMAGGI BOARD

Fresh mozzarella, provolone, taleggio, Parmigiano Reggiano, fontina and Gorgonzola with candied walnuts, roasted grapes, balsamic glaze, honey and fig jam

### SALUMI BOARD

Prosciutto di Parma, pepperoni, sweet soppressata, mortadella and speck with pepperonata, roasted grapes, cornichon and prosecco mustard

### SALUMI & FORMAGGI BOARD

Prosciutto di Parma, pepperoni, mortadella, Parmigiano Reggiano, taleggio and Gorgonzola with pepperonata, roasted grapes, prosecco mustard, fig jam and balsamic glaze

Singular Salumi or Formaggi — 6 each

## PIATTI PICCOLI

### GNOCO FRITTO

Fried homemade dough, Prosciutto di Parma, rosemary, Maldon sea salt, extra virgin olive oil 7

### ARANCINI

Risotto balls with peas, mozzarella and tomato sauce 7

### TRUFFLE FRENCH FRIES

Truffle oil, Parmigiano Reggiano and Italian herbs 7

### MEATBALLS

House-made meatballs with tomato sauce, ricotta cheese and Pecorino Romano 8

### HERBED POLENTA FRIES

Pecorino Romano, chopped parsley and cracked black pepper with tomato sauce 6

## INSALATA

### BABY ARUGULA

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

### GRILLED ASPARAGUS

Frisée, mixed mushrooms, pickled shallots, bacon, Parmesan crisps and wild herb vinaigrette 8

### CAESAR

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

### BEET & WATERCRESS

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

### LOCAL BURRATA

Heirloom cherry tomatoes, basil pesto, tomato honey, micro basil 11

## BRUSCHETTA

### GRILLED SHRIMP SCAMPI

With garlic, white wine, butter and lemon juice 7

### TOMATO & BASIL

Traditional tomato and basil 3

### ROASTED GRAPE & RICOTTA

Roasted grapes, ricotta cheese, truffle honey and basil 4.50

### PEPPERONATA

Marinated red bell pepper, fennel, red onion, red chili pepper on goat cheese topped with basil 4

### MORTADELLA & GOAT CHEESE

Goat cheese, crispy mortadella, basil and pistachios 4

### GORGONZOLA, APPLE & WALNUT

Diced and drizzled with honey 3.50

### PROSCIUTTO & MOZZARELLA

Topped with capers and red pepper 4.50

### STRAWBERRY MASCARPONE

Mascarpone cheese, fresh strawberries and basil drizzled with honey 4

### SEARED TUNA

Topped with arugula, chili peppers, olives and lemon zest 5

## VERDURA

### ASPARAGUS

Grilled with extra virgin olive oil, sea salt and black pepper 6

### BRUSSELS SPROUTS

Sautéed with Parmigiano Reggiano 5

### ROASTED CAULIFLOWER

With golden raisins, pine nuts and oregano 5

### CANDIED BABY CARROTS

With pistachios and tarragon oil 6

### MINI POTATOES

With garlic and rosemary 5

### BROCCOLI RABE

Sautéed with extra virgin olive oil and garlic 4  
Add Italian sausage +1

Gluten-free

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

WELCOME to SPUNTINO!

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Spuntino serves smaller sized dishes that are designed for sharing & are brought to the table as they are prepared throughout your meal. Your server can assist with the perfect beverage pairing to complete your dining experience.

# SPUNTINO

WINE BAR & ITALIAN TAPAS

## CARNE

### GRILLED PORK

Brined pork flat iron with carrot purée and pepperonata vinaigrette 12

### PORK RIBS

Balsamic barbecue sauce 13

### LAMB CHOPS

Herb-marinated lamb chops 15

### FLAT IRON STEAK

Grilled with salsa verde 13.50

### CHICKEN MILANESE

Breaded chicken, arugula, Pecorino Romano, cherry tomatoes, lemon and olive oil dressing 10

## PESCE

### SEARED SALMON

Artichoke hearts, fava beans, Gaeta olives, cherry tomatoes, lemon butter sauce and parsley oil 13.50

### BRANZINO

Seared branzino, red pepper, fennel, red onions and chilies salad with salmoriglio sauce 13

### OCTOPUS

Farro, olives, celery and cherry tomatoes with lemon vinaigrette and parsley oil 13

### CALAMARI

Hand-cut, breaded to order, calamari served with house-made tomato sauce 7

### MUSSELS

Rosemary, white wine and cream broth 7

## PIATTONI

These selections of large plates are prepared to order and may take additional time.

### MIXED GRILL

Lamb chops, flat iron steak, Goffle Farm grilled chicken, balsamic pork ribs and Italian sausage. Served with Chianti sauce and salsa verde 39

### FRITTO MISTO

Crispy calamari, shrimp and cod with fried long-stem artichokes, zucchini sticks and French fries with a house-made tartar aioli and pomodoro sauce 35

### CAST-IRON ROASTED CHICKEN

Goffle Farm roasted chicken with shallots, Gaeta olives and plum tomatoes 21

Executive Chef Ryan Keough  
and General Manager Ronald Johnston

## PIZZE

### MARGHERITA

Fresh mozzarella, San Marzano tomato sauce and basil 9

### FIG & PROSCIUTTO

Gorgonzola, caramelized onion, portobello and crimini mushrooms, fig jam and Prosciutto di Parma 12

### SPRING VEGETABLE & TALEGGIO

Taleggio and ricotta cheese topped with shaved asparagus, fennel, artichoke hearts, red onions and cherry tomatoes finished with balsamic glaze 12

### FUNGHI

Fontina cheese, portobello mushrooms, crimini mushrooms, truffle oil and fresh rosemary 11

### PICCANTE

Margherita pizza with pepperoni, red pepper flakes and drizzled with honey 12

### SAUSAGE & BROCCOLI RABE

Margherita pizza with crumbled sweet Italian sausage, broccoli rabe, roasted garlic and chili oil 12

### MEATBALL

Tomato sauce topped with ricotta, Pecorino Romano and roasted garlic with homemade meatballs 12

## PASTA

All pastas are fresh and homemade  
Gluten-free pasta available +1

### CASARECCE CON PESTO

Casarecce with red bell pepper, sugar snap peas, white beans, leeks and broccoli pesto with crispy mortadella 9

### SPAGHETTI ALLA CARBONARA

Classic-style carbonara with bacon and peas. Finished with Pecorino Romano and egg yolk 11

### ORECCHIETTE CON SALSICCIA & BROCCOLI RABE

Orecchiette, broccoli rabe, crumbled Italian sausage, garlic and olive oil 10

### CAMPANELLE CON LEMON SHRIMP

Campanelle, preserved lemon, cherry tomatoes, braised fennel and shrimp 12

### SPAGHETTI AL POMODORO

Cherry tomatoes, garlic and fresh basil 8

### SMOKED MOZZARELLA AGNOLOTTI

Stuffed pasta with smoked mozzarella topped with asparagus, yellow tomatoes, shiitake mushrooms and a tomato coulis 10

### RISOTTO AI PRIMAVERA

Vialone nano rice, asparagus pea purée, shrimp, plum tomatoes and mascarpone cheese topped with spring onions and lemon zest 12

SPUNTINO  
GRAPEVINE

Sign up for the Grapevine to stay up-to-date on the latest wine trends and recipes and receive invitations to exclusive events! To join, text VINE to 44144 or visit SpuntinoWineBar.com

## VINI BIANCHI

| BIN #                   |  |  |  |
|-------------------------|--|---|---|
| <b>SPARKLING + ROSÉ</b> |  |   |   |
| 100                     | CAVA, L'Atzar Spain NV                               | 9   | 34  |
| 101                     | ROSATO, Mastroberardino 'Lacrimarosa' Campania '15   | 9   | 34  |
| 102                     | SPARKLING RIESLING, Fitz Sekt Germany NV             | 10  | 38  |
| 103                     | ROSÉ, Breezette Provence, France '16                 | 10  | 38  |
| 104                     | PROSECCO, Zardetto Veneto NV                         | 10  | 38  |
| 105                     | LAMBRUSCO, Donelli Emilia-Romagna NV                 | 10  | 38  |
| 106                     | CAVA ROSÉ, Pere Ventura Tresor Penedes, Spain NV     | 12  | 45  |
| 107                     | FRANCIACORTA, Barone Pizzini Animante Lombardy NV    | -   | 70  |
| 108                     | CHAMPAGNE, Besserat De Bellefon Champagne, France NV | -   | 90  |

### LIGHT BODIED WHITES

|     |  |    |    |
|-----|--|----|----|
| 110 | VINHO VERDE, Aveleda Portugal '15                      | 9  | 34 |
| 111 | PINOT GRIGIO, Famiglie Veneto '15                      | 10 | 38 |
| 112 | SAUVIGNON BLANC, Dashwood Marlborough, New Zealand '15 | 10 | 38 |
| 113 | KERNER, Castelfeder Alto Adige '15                     | 12 | 45 |
| 114 | SANCERRE, Remy Pannier Loire Valley, France '14        | 16 | 62 |
| 115 | FRASCATI, Fontana Candida Lazio '14                    | -  | 25 |
| 116 | ALBARIÑO, Lagar Da Condesa Rias Baixas, Spain '15      | -  | 45 |
| 117 | SAUVIGNON BLANC, Pighin Friuli '15                     | -  | 45 |

### MEDIUM BODIED WHITES

|     |   |    |    |
|-----|---|----|----|
| 120 | RIBOLLA GIALLA, Le Monde Friuli '14                           | 9  | 34 |
| 121 | MOSCATO, Ca' Bianca Piedmont '16                              | 10 | 38 |
| 122 | XAREL LO, Albet I Noya Spain '15                              | 10 | 38 |
| 123 | FUME BLANC, Dry Creek Sonoma County, California '15           | 10 | 38 |
| 124 | SAUVIGNON BLANC, Quivira Sonoma County, California '15        | 12 | 45 |
| 125 | WHITE BURGUNDY, Jean Chartron Rully Burgundy, France '13      | 14 | 48 |
| 126 | RIESLING, Dr. Hermann Kabinett Mosel, Germany '15             | 14 | 48 |
| 127 | VIIGNIER, Laurent Miquel Languedoc, France '14                | -  | 30 |
| 128 | TREBBIANO, Saladini Pilastrini 'Falerio' Marche '15           | -  | 32 |
| 129 | GAVI, San Matteo Piedmont '15                                 | -  | 38 |
| 130 | ETNA BIANCO, Murgo Sicily '15                                 | -  | 38 |
| 131 | SOAVE CLASSICO, Filippi Castelcerino Veneto '14               | -  | 38 |
| 132 | GEWURZTRAMINER, Kuentz-Bas Alsace, France '14                 | -  | 45 |
| 133 | BORDEAUX BLANC, Chateau Gravelle-Lacoste Bordeaux, France '13 | -  | 45 |





We reprint our menus often, however, vintages may change without notice.

Our wines by the glass are kept fresh under constant vacuum using the Vinfinity® Wine Preservation System.



## VINI BIANCHI

| BIN #                     |  |  |  |
|---------------------------|--|---|---|
| <b>FULL BODIED WHITES</b> |  |   |   |
| 140                       | FIANO, Li Veli Puglia '15  | 9   | 34  |
| 141                       | CHARDONNAY, Hook & Ladder Russian River Valley, California '14         | 12  | 45  |
| 142                       | ARNEIS, Damilano Piedmont '15  | 12  | 45  |
| 143                       | CHARDONNAY, Castello della Sala 'Bramito del Cervo' Umbria '15         | 14  | 48  |
| 144                       | PECORINO, Saladini Pilastrini Marche '14                               | -   | 38  |
| 145                       | CHENIN BLANC, Simonsig Stellenbosch, South Africa '14                  | -   | 38  |
| 146                       | GRECO DI TUFO, Donnachiaro Campania '14                                | -   | 38  |
| 147                       | TORRONTES, Crios Mendoza, Argentina '15                                | -   | 38  |
| 148                       | PINOT GRIS, Hugel Alsace, France '13                                   | -   | 45  |
| 149                       | ROSCETTO, Falesco 'Ferentano' Lazio '12                                | -   | 48  |
| 150                       | FALANGHINA, Mastroberardino Campania '14                               | -   | 48  |
| 151                       | CHARDONNAY, Jermann Friuli '11   | -   | 65  |
| 152                       | CHARDONNAY, Bluxome Street Winery Russian River Valley, California '13 | -   | 62  |
| 153                       | CHARDONNAY, Peirson Meyer Russian River Valley, California '11         | -   | 87  |

## VINO PRIMO



With Spuntino's Vino Primo, each glass of wine is as fresh as the first with our environmentally friendly wine on tap. Enjoy a glass, mezzo nitro or nitro of four different wines.

|   |  |  |  |
|---|---|---|---|
| PINOT GRIGIO, Gazerra Sicily '15                | 9   | 23  | 45  |
| CHARDONNAY, Rancho Rodeo California '15         | 9   | 23  | 45  |
| NERO D'AVOLA, Gazerra Sicily '15                | 9   | 23  | 45  |
| CABERNET SAUVIGNON, Rancho Rodeo California '14 | 9   | 23  | 45  |

## WINE FLIGHTS

|  |    |
|--|----|
| <b>The World of Sangiovese</b>                           | 19 |
| CHIANTI CLASSICO, San Felice Tuscany '14                 |    |
| SANGIOVESE, Poggio Ai Lupi Tuscany '15                   |    |
| BRUNELLO DI MONTALCINO, Poggiotondo Tuscany '12          |    |
| <b>Tour of Italy</b>                                     | 17 |
| FIANO, Li Veli Puglia '15                                |    |
| RUCHE, Montalbera Piedmont '15                           |    |
| SUPER TUSCAN, La Sughere Frassinello Tuscany '13         |    |
| <b>New World Pleasures</b>                               | 19 |
| FUME BLANC, Dry Creek Sonoma County, California '15      |    |
| MERLOT, Parcel 41 Napa Valley, California '14            |    |
| CABERNET SAUVIGNON, Textbook Napa Valley, California '14 |    |



## VINI ROSSI

| BIN #                    |  |  |  |
|--------------------------|--|---|---|
| <b>LIGHT BODIED REDS</b> |  |   |   |
| 160                      | MERLOT BLEND, Pasqua Passimento Veneto '14                             | 9   | 34  |
| 161                      | RIOJA, Luis Alegre Koden Rioja, Spain '13                              | 10  | 38  |
| 162                      | SALICE SALENTINO, Talo Puglia '13                                      | 10  | 38  |
| 163                      | RUCHE, Montalbera Piedmont '15   | 12  | 45  |
| 164                      | VALPOLICELLA, Secondo Marco Veneto '14                                 | 12  | 45  |
| 165                      | PINOT NOIR, Boedecker Oregon '14                                       | 14  | 48  |
| 166                      | PINOT NOIR, Elouan Oregon '15  | 14  | 48  |
| 167                      | PINOT NERO, La Vis Trentino '14  | -   | 38  |
| 168                      | TEROLDEGO, Lechthaler Alto Adige '13                                   | -   | 38  |
| 169                      | GAGLIOPPO, Statti Calabria '14   | -   | 38  |
| 170                      | VALPOLICELLA, Speri Veneto '11   | -   | 42  |
| 171                      | ETNA ROSSO, Salapuruta 'Lavico' Sicily '12                             | -   | 45  |
| 172                      | RED BURGUNDY, Domaine Seguin-Manuel Burgandy, France '14               | -   | 48  |
| 173                      | PINOT NOIR, Meiomi California '14                                      | -   | 63  |
| 174                      | PINOT NOIR, Bergstrom Cumberland Reserve Willamette Valley, Oregon '13 | -   | 80  |

### MEDIUM BODIED REDS

|     |   |    |     |
|-----|---|----|-----|
| 180 | CORVINA, Scaia Veneto '14   | 9  | 34  |
| 181 | CABERNET SAUVIGNON, Terranoble Gran Reserva Chile '12                 | 12 | 45  |
| 182 | CHIANTI CLASSICO, San Felice Tuscany '14                              | 12 | 45  |
| 183 | MALBEC, Punto Final Reserva Mendoza, Argentina '14                    | 12 | 45  |
| 184 | BORDEAUX, Chateau Milon Cuvee Caprice Bordeaux, France '12            | 12 | 45  |
| 185 | SUPER TUSCAN, La Sughere Frassinello Tuscany '12                      | 14 | 48  |
| 186 | SANGIOVESE, Poggio Ai Lupi Tuscany '15                                | 14 | 45  |
| 187 | MALBEC, El Enemigo Mendoza, Argentina '12                             | 16 | 62  |
| 188 | BARBARESCO, Produttori del Barbaresco Piedmont '12                    | 20 | 78  |
| 189 | BRUNELLO DI MONTALCINO, Poggiotondo Tuscany '12                       | 20 | 78  |
| 190 | CHIANTI, Palladio Tuscany '15   | -  | 27  |
| 191 | NERO D'AVOLA, Tenuta Rapitala Campo Reale Sicily '14                  | -  | 30  |
| 192 | SUPER TUSCAN, Aia Vecchia 'Lagone' Tuscany '14                        | -  | 38  |
| 193 | CARMENERE, De Martino Maipo Valley, Chile '13                         | -  | 38  |
| 194 | PRIMITIVO, Castello Monaci Piluna Puglia '15                          | -  | 38  |
| 195 | COTES DU RHONE, Gassier Cercius Rhone Valley, France '13              | -  | 38  |
| 196 | CANNANOU, Argiolas 'Costera' Sardegna '12                             | -  | 38  |
| 197 | NEBBIOLO, Cantalupo Colline Novaresi 'Agamium' Piedmont '09           | -  | 45  |
| 198 | CABERNET FRANC, Wolfner Estate Long Island, New York '14              | -  | 45  |
| 199 | ROSSO DI MONTALCINO, Col d'Orcia Tuscany '12                          | -  | 47  |
| 200 | DOLCETTO D'ALBA, Mascarello Piedmont '14                              | -  | 50  |
| 201 | CROZES-HERMITAGE, Domaine Jaboulet Rhone, France '13                  | -  | 58  |
| 202 | GHEMME, Il Chiosso Piedmont '07                                       | -  | 63  |
| 203 | CHATEAUNEUF-DU-PAPE, Mayard Clos Du Calvaire Rhone Valley, France '12 | -  | 68  |
| 204 | BARBARESCO, Castello di Neive Piedmont '12                            | -  | 75  |
| 205 | BARBARESCO, Giuseppe Cortese Piedmont '12                             | -  | 100 |
| 206 | RED BURGUNDY, Gevrey Chambertin Domaine Faiveley Burgundy, France '13 | -  | 110 |

## VINI ROSSI

| BIN #                   |   |  |  |
|-------------------------|---|---|---|
| <b>FULL BODIED REDS</b> |   |   |   |
| 220                     | MONTEPULCIANO D'ABRUZZO, Vigneti Del Sole Abruzzo '15                             | 9   | 34  |
| 221                     | SYRAH, Andrew Murray Vineyards 'Tous Les Jours' Santa Ynez Valley, California '14 | 10  | 38  |
| 222                     | ZINFANDEL, Kunde Sonoma, California '14   | 12  | 45  |
| 223                     | SUPER TUSCAN, Altesino Rosso Tuscany '14  | 12  | 45  |
| 224                     | MERLOT, Parcel 41 Napa Valley, California '14                                     | 12  | 45  |
| 225                     | BARBERA, Pico Maccario 'Lavignone' Piedmont '14                                   | 12  | 45  |
| 226                     | BABY AMARONE, Zenato Alanera Veneto '13   | 14  | 48  |
| 227                     | CABERNET SAUVIGNON, Twenty Rows Napa Valley, California '15                       | 14  | 48  |
| 228                     | MERITAGE, Chappellet Cervantes Napa Valley, California '14                        | 16  | 62  |
| 229                     | CABERNET SAUVIGNON, Textbook Napa Valley, California '14                          | 18  | 70  |
| 230                     | BAROLO, Franco Francesco Piedmont '11   | 30  | 110   |
| 231                     | MONTEPULCIANO BLEND, Di Majo Norante 'Ramitello' Molise '12                       | -   | 32  |
| 232                     | PINOTAGE, Graham Beck Game Reserve Western Cape, South Africa '14                 | -   | 35  |
| 233                     | PETIT SIRAH, Eos California '14   | -   | 38  |
| 234                     | DOURO, Quinta de la Rosa 'Douroso' Portugal '11                                   | -   | 38  |
| 235                     | SHIRAZ, Hope Estate Basalt Block Australia '12                                    | -   | 38  |
| 236                     | AGLIANICO IRPINIA, Donnachiaro Campania '11                                       | -   | 45  |
| 237                     | NEGROAMARO, Schola Sarmanti 'Roccamora' Puglia '13                                | -   | 45  |
| 238                     | VALPOLICELLA RIPASSO, Masi 'Campofiorin' Veneto '13                               | -   | 45  |
| 239                     | MONTEPULCIANO, Barba I Vasari 'Old Vines' Abruzzo '11                             | -   | 48  |
| 240                     | SAGRANTINO DI MONTEFALCO, Colpetrone Umbria '08                                   | -   | 61  |
| 241                     | TAURASI, Terradora Campania '09   | -   | 63  |
| 242                     | MERLOT, Clos Pegase Napa Valley, California '09                                   | -   | 65  |
| 243                     | MERLOT BLEND, Bastianich 'Vespa Rosso' Friuli-Venezia '10                         | -   | 78  |
| 244                     | CABERNET SAUVIGNON, Pine Ridge Napa Valley, California '14                        | -   | 80  |
| 245                     | SUPER TUSCAN, Poggio al Tesoro 'Sondraia' Tuscany '11                             | -   | 90  |

## LARGE FORMAT WINES

|  |   |            |
|--|---|------------|
|  |  | 1.5 Litres |
| CABERNET SAUVIGNON, Flora Springs '12      |   | 140        |
| BAROLO, Paola Conterno 'Riva Del Bric' '07 |   | 175        |
| SUPER TUSCAN, San Felice Vigorello '10     |   | 180        |

Reserve wine selections are available

Bin Night - Specially priced wines every Monday evening  
Flight Night - A new and unique flight every Thursday evening

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.