

SALUMI

1 for 6 • 3 for 17

PROSCIUTTO DI PARMA

Cured pressed ham from Parma, aged 18 months

SPECK

Smoked prosciutto from Alto Adige region

PEPPERONI

Traditional spicy pork salumi

SWEET SOPPRESSATA

Dried, cured coarse ground pork sausage from Central Italy

WILD BOAR CACCIATORINI

Dried sausage with heirloom spices, slightly sweet and robust.
Paired with Rosemary Prosecco mustard

FORMAGGI

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MOZZARELLA

House-made fresh mozzarella served with balsamic glaze

FONTINA

Intense cow's milk cheese with honey

PROVOLONE

Aged, lightly smoked cow's milk

GORGONZOLA

DOP cow's milk blue-veined cheese served with fig jam

PARMIGIANO REGGIANO

DOP traditional hard cheese from Parma served with balsamic glaze

PECORINO TARTUFATO

Dense yet creamy, firm and nutty with white and black truffle sheep milk

SMOKED MOZZARELLA

Smoked fresh mozzarella

PIATTONI

MIXED GRILL

Lamb chops, flat iron steak, grilled chicken and Italian sausage.
Served with Chianti sauce and salsa verde 36

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

Roasted chicken with shallots, Gaeta olives and plum tomatoes 21

VERDURA

BROCCOLI RABE

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

BRUSSELS SPROUTS

Sautéed with Parmigiano Reggiano 5

SPAGHETTI SQUASH

Roasted spaghetti squash, olive oil and fried sage leaves 5

ROASTED FINGERLING YAMS

Organic fingerling yams, drizzled smoked aioli and fresh parsley 5

SAUTÉED SPINACH

Garlic and extra virgin olive oil 4

ROASTED CAULIFLOWER

With golden raisins, pine nuts and oregano 5

PASTA

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

SQUID INK CAMPANELLE CON RAGU DI MARE

Squid ink campanelle, seafood ragu, seared shrimp, cream and basil 11

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

CASARECCE ALLA NORMA

Casarecce, Italian cherry tomato, grilled eggplant
and smoked mozzarella 8

SPAGHETTI AL POMODORO

Cherry tomatoes, garlic and fresh basil 8

RISOTTO AI FUNGHI

Vialone nano rice, wild mushroom ragu, fontina and mascarpone cheese.
Finished with rosemary and truffle oil 10

SHORT RIB PAPPARDELLE

Pappardelle, braised short rib, ricotta salata and basil 12

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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

BRUSCHETTA

GRILLED SHRIMP SCAMPI

With garlic, white wine, butter and lemon juice 7

TOMATO & BASIL

Traditional tomato and basil 3

GORGONZOLA, APPLE & WALNUT

Diced and drizzled with honey 3.50

PROSCIUTTO & MOZZARELLA

Topped with capers and red pepper 4.50

ROASTED BUTTERNUT SQUASH

Roasted butternut squash, eggplant, Granny Smith apple with ricotta cheese, caramelized onions and toasted garlic 3.50

CHICKEN PÂTÉ

Chicken liver, smoked bacon-onion jam and micro greens 4

AMARENA CHERRY & GOAT CHEESE

Goat cheese, Amarena cherry, toasted hazelnut and mint 4

SPINACH & ARTICHOKE

Sautéed spinach, artichoke hearts, ricotta cheese, lemon zest 3

SEARED TUNA

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

 Gluten-free

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

CARNE

PORK BELLY

Balsamic barbecue sauce, crispy Brussels sprout leaves and roasted organic fingerling yams 12

SHORT RIB

Braised short rib, turnip purée, micro greens 14

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

Roasted cherry tomatoes on the vine, fresh wild herb vinaigrette 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

*Executive Chef Ryan Keough
and General Manager Dion Raftis*

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.

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

MELON & PROSCIUTTO

Fresh mozzarella, arugula, shaved cantaloupe, Prosciutto di Parma, cherry tomatoes, shredded Parmesan and balsamic glaze 12

BRUSSELS SPROUT & PANCETTA

Ricotta cheese, shredded Brussels sprouts, pancetta, red chili peppers, Parmesan cheese and 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

INSALATA

BABY ARUGULA

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

SHAVED ROOT VEGETABLE

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

CAESAR

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

BURRATA

Maple-roasted butternut squash, garlic chili oil, balsamic glaze 10

BEEF & WATERCRESS

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

SPUNTINO
GRAPEVINE 

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