

DRINK FEATURES

SIGNATURE BLOODY MARY

Spuntino's house-made recipe 8

CACCIAVITE

Freshly squeezed orange juice with Tito's vodka 6

BELLINI

Prosecco, peach nectar 9

BLOOD ORANGE MIMOSA

Bisol 'Jeio' Prosecco, blood orange purée, fresh orange juice, orange bitters 10

ELDERFLOWER SPRITZ

St. Germain, Prosecco, fresh strawberry 9

COLD BREW CLASSIC

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

ITALIAN SANGRIA

HOUSE-MADE WITH FRESH FRUITS

Choice of red, white or rosé

Glass 10 • Pitcher 30

BEVANDE

ITALIAN SPARKLING SODA

San Pellegrino Aranciata 3

San Pellegrino Limonata 3

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, Swiss chard, cherry tomatoes and fingerling potatoes with arugula salad and pave potato 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 and pave potato 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 an arugula salad and pave potato 14

WILD BOAR HASH

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

HOUSE-BAKED GRANOLA WITH YOGURT

Spuntino-made granola on Greek yogurt with strawberries, blueberries and thyme with a honey drizzle 8

SEASONAL FRUIT PLATE

Pineapple, cantaloupe, honeydew, strawberries and blueberries 6

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 7

SOFT SCRAMBLED BRUSCHETTA

Fresh herbed scrambled eggs, mascarpone cheese, toasted crostini with North Country Smokehouse bacon and mixed green salad 11

MELON & PROSCIUTTO PIZZA

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

SPUNTINO PANINO

Served with a choice of French fries or mixed green salad

Truffle fries + 2

SPUNTINO BURGER

With house-made mozzarella, portobello mushroom, roasted red pepper, roasted garlic and shallot-truffle butter on a ciabatta roll 12

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 12

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

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

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.