SPUNTINO

WINE BAR & ITALIAN TAPAS



RESTAURANT WEEK

JANUARY 29 - FEBRUARY 5

MENU AVAILABLE FOR DINE-IN & TO-GO

INSALATA E ZUPPA

Choice of one

BABY ARUGULA & BUTTERNUT SQUASH

Gorgonzola, candied cashews, red onions, Cabernet vinaigrette

CAESAR 🚿

Romaine, Parmesan crisps

LOCAL BURRATA +5

Fresh or Fried Tomato honey, basil, crostini

ROASTED CAULIFLOWER SOUP

Vegetable broth, chili oil

PIATTI PICCOLI

Choice of one

PANE FRITTO & PROSCIUTTO

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

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CALAMARI

Olive tapenade relish, tomato sauce

MEATBALLS

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

FUNGHI RISOTTO Ø +5

Fontina, truffle oil, rosemary

CARNE + PESCE

Choice of one

PORK RIBS 🏈

Balsamic barbecue sauce

CHICKEN POMODORO

Arugula, tomato, basil, balsamic glaze

MOULES-FRITES

Tomatoes, garlic, white wine, cream, fries

CRISPY OCTOPUS

Farro salad, lemon vinaigrette

TUSCAN STRIP STEAK +25

14 oz. NY strip steak, roasted garlic

DOLCI

Choice of one

GELATO Ø

Vanilla or chocolate

CIAMBELLE

Housemade doughnuts, chocolate syrup, Nutella, salted caramel dippina sauce

WINE FLIGHTS

Additional 20

WORLD TOUR WHITES

ALBARINO Martin Codax (Rias Baixas, Spain '19)

BOURGOGNE BLANC Joseph Drouhin (Burgundy, France '17)

GRÜNER VELTLINER, Forstreiter (Neiderösterrich, Austria '19)

RIESLING Clean Slate (Mosel-Saar-Ruwer '19)

WORLD TOUR REDS

TEMPRANILLO La Planta (Consecha, Spain '17)

MALBEC Terrazas 'Altos del Plata' (Mendoza, Argentina '18)

SHIRAZ Hope Estate (Hunter Valley, Australia '14)

COTES DU RHONE Domaine de Fontvive (Cotes du Rhone, France '19)

37 per person | Beverages, tax and gratuity not included. Menu is not available after 7pm on Saturday, February 4.





Exceed your guests' expectations with customizable menu packages including cocktail-style and seated events. Perfect for graduation parties, bridal brunches, rehearsal dinners, birthday parties and much more! Book with a manager today!