

SPUNTINO

WINE BAR & ITALIAN TAPAS

LONG ISLAND

Restaurant Week

JANUARY 26 – FEBRUARY 2 | 39 PER PERSON

MENU AVAILABLE FOR DINE-IN ONLY

PRIMI

Choice of one

Burrata

Tomato honey, basil, crostini

Calamari

Olive tapenade, tomato sauce

Meatballs

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

Caesar Insalata

Romaine, Parmesan crisps

SECONDI

Choice of one

Spuntino Burger

Beef, Taleggio, mushrooms, roasted red peppers, arugula, roasted garlic, truffle butter, brioche, fries, roasted red pepper aioli

Chicken Milanese

Arugula, tomato, Pecorino Romano, lemon vinaigrette

Wild Mushroom Risotto

Fontina, truffle oil, rosemary

Short Rib

Baby carrots, fingerling potatoes

DOLCI

Choice of one

Gelato

Vanilla or chocolate

Ciambelle

Fried dough, chocolate syrup, Nutella, salted caramel dipping sauce

WINE FLIGHTS

+20

World Tour Whites

ALBARIÑO Martín Códax (Rías Baixas, Spain)

VIOGNIER Le Paradou (Rhône Valley, France)

GRÜNER VELTLINER Forstreiter (Neiderösterreich, Austria)

RIESLING Clean Slate (Mosel-Saar-Ruwer, Germany)

World Tour Reds

RIOJA Familia Montaña (Spain)

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

SHIRAZ Hewitson 'Lu Lu' (Adelaide Hills, Australia)

CÔTES DU RHÔNE Domaine de Fontvive (Côtes du Rhône, France)

Beverages, tax and gratuity not included. Menu is not available after 7pm on Saturday, February 1.

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