

SPUNTINO

Appetizer / Antipasti

Price

Arancino - Italian arborio rice blended with fresh buffalo mozzarella, and coated with ciabatta bread crumb lightly fried	\$8.00
Mozzarella Fritta - Fresh mozzarella lightly breaded, pan fried, and served with homemade tomato sauce	\$8.00

Salad / Insalata

Price

Insalata di Spinaci - Organic spinach, roasted tomato, caramelized red onion, roasted almonds balsamic modena viniagarette	\$9.00
Insalata Quinoa - Quinoa, fresh peppers, red onion, roma tomato extra virgin olive oil	\$9.00

Main Dish / Primi

Price

Lasagna - Hand rolled layered pasta, our signature ragu bolonese, besciamella cream, extra virgin olive oil	\$12.00
Tagliatelle - House made tagliatelle pasta paired with Pecorino Romano, Parmagiano Reggiano cheeses, and cracked pepper	\$11.00
Ravioli - Hand made stuffed ravioli with fresh ingredients (Ask us about daily specials!)	\$14.00

Main Dish / Secondi

Price

Pollo Parmigiana - Thinly sliced chicken breast lightly battered and oven roasted, served with parmigiano reggiano, pomodoro	\$12.50
O Alla Cacciatora - Thinly sliced chicken breast, onion, garlic, mushroom, mixed peppers, sauteed with pomodoro	\$12.50
Panino Al Brasato - Fresh ciabatta bread, slow braised wagyu beef cheek, provolone cheese	\$11.00
Panino Alle Verdure - Fresh ciabatta bread, seasoned and roasted vegetables	\$10.50

Dessert / Dolci	Price
Chocolate Tiramisu - Sweet mascarpone cream and coffee infused Savoiardi cookies	\$6.50
Palle Di Cioccolato - Double dark chocolate ball, vanilla cookie, fresh cacao powder	\$6.50
Bomboloni - Italian puff pastry stuffed with your choice of Italian cream or Hazelnut Nutella	\$6.50