

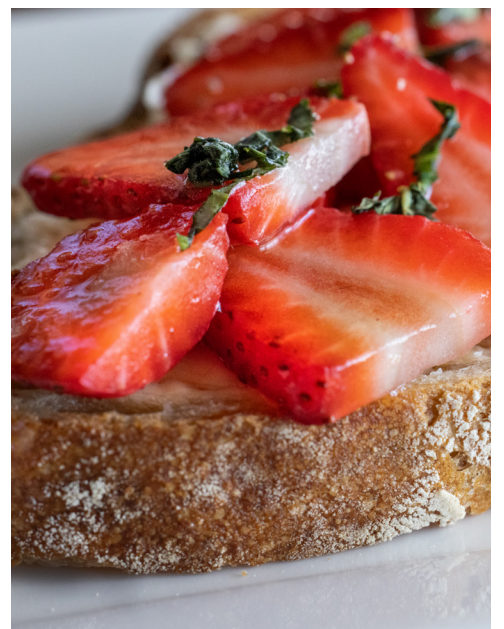
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# CATERING & EVENT MENU

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SPUNTINO

WINE BAR & ITALIAN TAPAS



# THE ROMANO

Our chefs will serve this tapas meal in five courses  
over a three-hour meal service.

## SALUMI + FORMAGGI

### Prosciutto di Parma

Cured pressed ham from Parma, aged 18 months

### Hand-Stretched Mozzarella

Balsamic glaze

### Parmigiano Reggiano

DOP traditional hard cheese from Parma with balsamic

## BRUSCHETTA

*Select three*

### Strawberry Mascarpone

Honey, basil

### Wild Mushroom

Wild mushroom ragu, fontina, truffle oil, parsley

### Cherry Tomato & Mozzarella

Basil, EVOO

## TAPAS

### Calamari

Olive tapenade, tomato sauce

### Truffle French Fries

Truffle oil, Parmigiano Reggiano

## PIZZA

### Margherita

San Marzano tomato sauce, mozzarella, basil

## PASTA

### Rigatoni Pomodoro

Cherry tomatoes, garlic, basil

### Seasonal Risotto

## PRIMI

### Chicken Milanese

Arugula, tomato, Pecorino Romano, lemon vinaigrette

### Eggplant Parmesan

Breaded eggplant, melted mozzarella cheese,  
house-made tomato sauce

## VERDURA

### Seasonal Greens

Sautéed with white wine, garlic

### Fingerling Potatoes

Rosemary

## DOLCE

### Ciambelle

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

55 per person

Not available on Friday and Saturday evenings.  
Soft drinks, coffee and hot tea service is included.



# THE VENETIAN

Our chefs will serve this tapas meal in five courses  
over a three-hour meal service.

## SALUMI + FORMAGGI

### Spuntino Board

Prosciutto di Parma, soppressata, pepperoni, Parmigiano  
Reggiano, Wensleydale cranberry, mixed olives,  
fig jam, olive oil.

## BRUSCHETTA

*Select three*

### Strawberry Mascarpone

Honey, basil

### Wild Mushroom

Wild mushroom ragu, fontina, truffle oil, parsley

### Mortadella

Homemade pistachio spread, pistachios, honey

### Cherry Tomato & Mozzarella

Basil, EVOO

## TAPAS

### Calamari

Olive tapenade, tomato sauce

### Arancini

Risotto balls, peas, mozzarella, tomato sauce

### Seasonal Arugula Salad

## PIZZA

*Select one*

### Margherita

### Piccante

### Wild Mushroom

## PASTA

### Seasonal Risotto

### Rigatoni Bolognese

Sausage and Prosciutto di Parma ragu

## PRIMI

### Chicken Milanese

Arugula, tomato, Pecorino Romano, lemon vinaigrette

### Salmon

Fresh salmon with seasonal preparation

### Strip Steak

Roasted garlic, EVOO

## VERDURA

### Brussels Sprouts

Parmigiano Reggiano

### Fingerling Potatoes

Rosemary

## DOLCE

### Ciambelle

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

### Seasonal Crostata

# COCKTAIL RECEPTIONS

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Your guests will enjoy select tapas set up on our Chef's Table while our service team passes hot and cold selections. This menu is designed for a two-hour service.

## SALUMI + FORMAGGI

### Spuntino Board

Prosciutto di Parma, soppressata, pepperoni, Parmigiano Reggiano, Wensleydale cranberry, mixed olives, fig jam, olive oil.

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## CHEF'S TABLE

*Our chefs will prepare hot selections to order. Select two*

### Seasonal Risotto

### Rigatoni Bolognese

Sausage and Prosciutto di Parma ragu

### Sausage & Broccoli Rabe Orecchiette

Sweet sausage, garlic, EVOO

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## PASSED TAPAS

### Assorted Bruschetta

A selection of our four most popular bruschetta

### Arancini

Risotto balls, peas, mozzarella, tomato sauce

### Pane Fritto & Prosciutto di Parma

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

### Assortment of Pizza

Our chef's selection of our most popular pizza

## TAPAS STATION

*Select four*

### Calamari

Olive tapenade, tomato sauce

### Verdura alla Griglia

Grilled seasonal vegetables

### Chicken Milanese

Arugula, tomato, Pecorino Romano, lemon vinaigrette

### Strip Steak

Roasted garlic, EVOO

### Meatballs

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

### Eggplant Meatballs

Parmigiano Reggiano, tomato sauce

# BRUNCH

Our chefs will serve this tapas meal in five courses  
over a three-hour meal service.

## BRUSCHETTA

Select two

### Strawberry Mascarpone

Honey, basil

### Wild Mushroom

Wild mushroom ragu, fontina, truffle oil, parsley

### Cherry Tomato & Mozzarella

Basil, EVOO

## INSALATA

Select one

### Caesar

Romaine, Parmesan crisps

### Seasonal Salad

## PASTA

### Rigatoni Pomodoro

Cherry tomatoes, garlic, basil

## SECONDI

### Vegetable Frittata

Onion, cremini mushroom, red pepper,  
spinach, cherry tomatoes, fingerling potatoes,  
toasted sourdough

### Lemon Ricotta Pancakes

Blueberries, lemon zest, fresh whipped cream

## CONTORNI

### Pave Potato

### Sourdough Toast

## DOLCE

### Ciambelle

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

# WEEKDAY LUNCHEON

Our chefs will serve this tapas meal in five courses  
over a three-hour meal service, weekdays.

## PANE

### Olive Bread

EVOO, red pepper flakes

## TAPAS

### Arancini

Risotto balls, peas, mozzarella, tomato sauce

### Truffle Fries

Truffle oil, Parmigiano Reggiano

## PIZZA

### Margherita

San Marzano tomato sauce, mozzarella, basil

## PASTA

### Rigatoni Pomodoro

Cherry tomatoes, garlic, basil

### Orecchiette alla Vodka

Tomato vodka sauce, Parmigiano Reggiano

## PRIMI

### Chicken Milanese

Arugula, tomato, Pecorino Romano, lemon vinaigrette

### Eggplant Parmesan

Breaded eggplant, melted mozzarella cheese,  
house-made tomato sauce

## VERDURA

### Fingerling Potatoes

Rosemary

### Seasonal Vegetables

## DOLCE

### Ciambelle

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

38 per person

Available Monday through Friday 11 am-4pm.  
Soft drinks, coffee and hot tea service is included.

# PRIVATE EVENTS

Whether you are booking for your business or a personal gathering at Spuntino, you can book events and exceed expectations with our hospitality.

We also offer separate curated experiences that can be booked with a manager.

## BLIND TASTING

Sip and study your way through our award winning wine list.

A guided tasting with our in-house wine experts.

*Guest Minimum: 6+*

## WINE DINNER

Where wine tasting meets a chef-curated dining experience.

Choose from a variety of our wine dinners.

*Guest Minimum: 12+*

## TASTE & LEARN

Wine Walk Around | Cocktail Party

## WINE TASTING CLASS

Educational session where participants learn about different types of wine, their characteristics, and how to properly taste and evaluate the wine

*Guest Minimum: 12+*



Blind Tasting Experience  
Speak to a manger to learn how to book.



# DRINK PACKAGES

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## PACKAGE ONE

### **Beer and House Wine Selections**

Two Hours: 25 per person  
Three Hours: 35 per person

## PACKAGE TWO

### **Beer, House Wine and Call Liquor**

Two Hours: 30 per person  
Three Hours: 40 per person

## PACKAGE THREE

### **Beer, Wine and Top-Shelf Liquor**

Two Hours: 45 per person  
Three Hours: 55 per person

## PACKAGE FOUR

### **Mimosas, Sangria and Bellinis**

Three Hours: 29 per person  
Four Hours: 38 per person







# PRIVATE EVENT ROOMS

Westbury, NY



## FRONT ROOM

Capacity: 35 seated



## MAIN ROOM

Capacity: 60 seated



## FRONT & MAIN ROOMS

Capacity: 85 seated



## BAR

Capacity: 50 seated



## FULL BUYOUT

Capacity: 150

# DISTINCTIVE MEETINGS & EVENTS

Spuntino Wine Bar & Italian Tapas is located in the heart of Long Island in Westbury. We take great pride in ensuring that every group has a successful event. Our hospitality team will guide you through every detail of planning to guarantee a positive experience.

## MENU SELECTIONS

Menu selections and prices noted in this planner are subject to change. Please be sure to add 8.625% Garden City sales tax and 20% service charge to any food and beverage items you are considering. All menu items are priced per guest. Our Executive Chef stands ready to accommodate any special dietary requests.

## GUARANTEED ATTENDANCE COUNT

A guaranteed attendance count is required three business days before your event. In the event that additional guests are in attendance over the final guarantee, Spuntino Wine Bar & Italian Tapas will make every attempt to accommodate the additional guests. If notification of final attendance is not received by the deadline, you will be charged for the highest number of guests on the original banquet event order or the actual number of guests in attendance, whichever is greater. The guaranteed attendance is not subject to reduction.

## FOOD & BEVERAGE SERVICE

The state of New York and its liquor commission regulate the sale and service of alcoholic beverages. Spuntino Wine Bar & Italian Tapas is responsible for the administration of these laws. Therefore, we do not allow food or beverages to be brought in or taken away from the premises. This is for your safety and the well-being of all of our guests. Spuntino Wine Bar & Italian Tapas reserves the right to refuse service of alcohol to anyone without proper identification.

All food and beverage is to be provided by Spuntino Wine Bar & Italian Tapas with exception of specialty cakes.

All Chef's Table buffets require 25 guests or more. We will customize appropriate menus to suit the needs of any group size. Per health and food quality standards, all food will be removed from the event space two hours after being delivered. In addition, we are not allowed to have food from your event leave the premises.

## PAYMENT & DEPOSIT

An initial deposit in the amount of \$200.00 is required at the time of securing the arrangements.

Final payments are due the day of the event in full and must be paid with credit card or cash.

Discount offers and other promotional offers cannot be used as payment for events.

## CANCELLATION POLICY

You may cancel your event any time prior to 10 days before the event without additional penalty.

If you cancel in less than 10 business days, you will be charged the non-refundable deposit.

## WEATHER

Weather changes by the minute and therefore, in most cases, events cannot cancel due to weather without being subjected to the above policy. However, if there is a state of emergency declared, you will be released from your financial obligations. See additional details in your contract.

## EVENT ROOM INCLUSIONS & UPGRADES

The following is a list of items that are complimentary: flatware, china, glassware, tables, chairs, easel, dry erase board and Wi-Fi Internet. Specialty linens are available for additional fee. Espresso and cappuccino service is available upon request for an additional fee.

Additional upgrades are priced as follows: LCD projector: \$50, flip chart with markers: \$25, microphone: \$25.

Please note that Spuntino Wine Bar & Italian Tapas does not have an A/V technician on the property.

Please call in advance of your event with special requests or set-up questions.

## OTHER DETAILS

Spuntino Wine Bar & Italian Tapas is a non-smoking facility. The designated smoking area is clearly marked and located outside of the restaurant. All decorations must be pre-approved by our manager. The following are not permitted: open-flamed candles, glitter, confetti, rice or birdseed. Complimentary parking is offered in the parking lot adjacent to the restaurant.



*Cin Cin*

[SpuntinoWineBar.com](https://SpuntinoWineBar.com)   [SpuntinoWineBar](https://SpuntinoWineBar.com)

The Gallery at Westbury | 1002 Old Country Road | 516.228.5400  
[spuntinowestbury@dohertyinc.com](mailto:spuntinowestbury@dohertyinc.com)