
SPARTINA

Summer 2023

Brunch 11AM-4PM

JAZZ Live on The Patio TUESDAY Evening 7-10pm

Starters, Sides, Toasts, and Breads

- Country Toast with Whipped Ricotta and Homemade Jam 12
- My Mother's Cinnamon Toast 10
- Grilled Tuscan Fettunta, Garlic Butter and Virgin Olive Oil 10
- Chopped Salad, Cucumber, Chick Peas, Scallion, Tomato, Olives, Feta 18/23
- Burrata, Sweet Red Peppers, Pepperoni, Crostini 18/24
- Brentwood Corn Fritters, Carnaroli Rice, Fontina 14
- Fire Roasted Sugar Snap Peas and Pea Shoots 15
- Broccolini, Garlic, Chili Flakes 15
- Three Italian Cheeses, Wild Honey, Almonds, Crostini 16
- Brussels Sprouts, Sherry Vinegar, Calabrian Chilies, Feta 16
- Wood Grilled Spanish Octopus, Fingerling Potatoes, Salami Calabrese, Aioli 22
- Neapolitan Meatballs, Lemon, Capers, Brown Butter, Tomato 17

Eggs and Toasts

- Breakfast Burrito, Bacon OR Mushrooms, Potato, Egg, Beans, Cheese, Tomatillo Salsa 22
- Breakfast Burrito, Skirt Steak OR Beef Belly, Potato, Egg, Beans, Cheese, Tomatillo Salsa 26
- Frittata with Mushroom, Avocado, Onion, Potato, Fontina Cheese 22
- Huevos Rancheros, Cauliflower Tempura, Sunnyside Eggs, Black Beans, Tomatillo Salsa 24
- Avocado Toast, Preserved Lemon, Roasted Tomato, Calabrian Chilies 20 With Egg 24
- Smoked Salmon Toast, Cucumber, Red Onion, Horseradich Crema 24
- Beef Belly Hash, Onions, Potato, Charred Endive, Sunnyside Egg 25
- Shakshouka (Eggs in Purgatory), Farm Eggs, Tomato, Peppers, Onions, Chick Peas, 'Nduja, Parmigiano 24

Lunch

- Fried Monterrey Calamari, Arugula, Kale, Preserved Lemon, Pine Nuts, Olives, Sherry Vinegar 24
- Burrata with Tenerelli Farms Peaches, Sun Gold Tomatoes, and Arugula 25
- Mediterranean Tuna Salad, Tomato, Olives, Green Beans, Potato, Egg 24
- Wood Grilled Skirt Steak or Chicken Breast, Fall Salad, Meyer Lemon Dressing 24
- Calabrian Chile Fried Chicken on Brioche, Aioli, Sweet Pickle, Fries 21
- Half Pound Cheeseburger, Prime Beef, Cheddar, Provolone, Lettuce, Onion, French Fries 21
- Baja Shrimp and Prince Edward Island Mussels, White Wine, Fermented Chile Paste 24
- Penne, Sun Gold Tomatoes, Mozzarella, Basil, Virgin Olive Oil 24
- Spaghettini, Black and White Garlic, Calabrian Chilies, Pecorino Romano 24
- Heritage Pork Ragu with Paccheri, Tomato, Chilies, and Mozzarella 25

Pizza Rosso

- San Marzano Tomato, Fiore di Latte Mozzarella, Basil 21
- Pepperoni, Calabrian Chile Oil, Wild Bloom Honey 22
- Spicy 'Nduja Sausage, Burrata, Cipollini Onions, Swet Red Peppers 23

Pizza Bianco

- Pork Belly, Cipollini Onions, Sweet Chile Garlic, Brussels Sprout Leaves 23
- Fresh Goat Cheese, Fontina, Tomatillo Salsa, Scallion, Basil, Avocado 23
- Mortadella, Red Onions, Pistachios, Mozzarella, Fontina 23

Consuming raw or uncooked seafood, poultry, meats & eggs may cause foodbourne illness*

20% Gratuity will be added to the check for parties with 8 and above