

SPARTINA

Live Jazz on the Patio Tuesday Nights 7-10pm
Industry Night Mondays 6pm-Close

Pane	Grilled Tuscan Fettunta, Garlic Butter, Extra Virgin Olive Oil, Crushed Roma Tomatoes	11
	Grilled Country Bread, Ricotta from Puglia, Wild Honey	12
Antipasti	Chickpea Farinata Pancake, Rosemary, Black Pepper, Avocado Caponata	20
	Fried Central Milling Polenta, Gorgonzola Dolce, Grapes, Black Pepper	19
	Fried Shishito Peppers, Sea Salt	14
	Burrata, Jimmy Nardello Peppers, Salami Calabrese	19
	Smoked Trout Bruschetta, Scallion, Mascarpone, "Caviar"	22
	Wood Grilled Octopus, Calabrese Salami, Potato, Aioli	22
	Baja Shrimp and Prince Edward Island Mussels in White Wine and Fermented Chili Paste	24
	Crispy Pork Belly, Granny Smith Apple, Red Onion, Shaved Fennel Salad	20
	Neapolitan Meatballs, Lemon, Capers, Brown Butter, Tomato	18
Wagu Beef Belly Hash, Sunnyside Egg, Grilled Endive	22	
La Verdura	Cauliflower Tempura, Tomatillo Salsa	16
	Charred Broccolini, Garlic, Crushed Red Pepper	17
	Brussels Sprouts Fritti, Calabrian Chilies, Capers Dressing, Feta Cheese	17
	Salt Roasted Japanese Sweet Potatoes, Brown Butter, Wild Honey, Crushed Pistachios	14
	Grilled Avocado, Tomatillo, Preserved Lemon, Calabrian Chilies, Ricotta Salata	19
Insalata	Shaved Carrots, Medjool Dates, Avocado, Grapefruit, Calabrian Chilies, Colatura, Citrus	19
	Farro, French Green Beans, Marcona Almonds, Pecorino Toscana, Anchovy Dressing	19
	Fried Calamari "Caldo e Fredo", Kress and Pea Shoots, Olives, Pinenuts, Lemon, Sherry Vinegar	22
	Cucumber, Little Gem, Chickpea, Scallion, Feta, Olives, Tomato, Capers Dressing	20
Pizza Rosso	San Marzano Tomato, Fiore di Latte Mozzarella, Basil	21
	Pepperoni, Calabrian Chile Oil, Bloom Wild Honey	22
	Spicy 'Nduja Sausage, Burrata, Cipollini Onions, Sweet Red Peppers, Parmigiano	22
Pizza Bianco	Fresh Goat Cheese, Fontina, Mozzarella, Tomatillo Salsa, Scallion, Avocado, Basil	22
	Pears and Gorgonzola Dolce, Wild Honey, Fontina	22
	Pork Belly, Cipollini Onion, Sweet Chile Garlic, Brussels Sprout Leaves	22
	Mortadella, Red Onions, Crushed Pistachios, Fontina, Mozzarella	22
Pasta	Black and White Garlic, Calabrian Chilies, Spaghettini, Pecorino	28
	Fazzoletti filled with Ricotta and Sweet Garlic, San Marzano Tomato, Creamed Spinach	29
	Bucatini Arabiata, Spicy San Marzano Tomato, Basil, Parmigiano Reggiano	26
	Penna alla Vodka, Tomato, Cream, Grana Padano	27
	Cacio e Pepe, Pecorino Romano, Black Pepper, Fettucine	26
	Potato Gnocchi, 3 Month Gorgonzola Dolce, Sweet Cream, Chives	29
	Spanish Octopus, Red Wine, Bone Marrow, Trenette, Parmigiano	32
	Sicilian Shrimp and Pistachio Pesto, Rigatoni, Pecorino Sardo	32
	Heritage Pork Ragu, Calabrian Chilies, Tomato, Mozzarella, Paccheri	30
	Wagyu Beef Belly, Mushroom Duxelle, Thai Basil, Parmigiano Reggiano, Fettucine	32
	Tortellini, Nyman Ranch Beef Short Rib, Brown Butter, Sage, Parmigiano Reggiano	30
Secondo	Grilled Sea Bass, Sweet 100 Tomatoes, Baby Turnips, Artichoke Hearts, Zucchini Buttons, Aioli	40
	Grilled Boneless Half Chicken, Slow Roasted Carrots, Cremini, Artichoke Hearts, Chicken Sugo	35
	Wood Grilled Lamb, Belly and Chop, Parsnip Puree, Wild Honey Gastrique	45
	Wood Grilled Skirt Steak, Charred Japanese Sweet Potatoes, Brown Butter, Pistachios	44

Consuming Raw Seafood, Meat, Poultry, or Eggs may cause Foodborne Illnesses

A 20% Gratuity will be added to the check for parties of 8 or more