



PROGRESSIVE WINE LIST

ARRANGED FROM THE LIGHTEST TO THE MORE FULL BODIED

BUBBLES

		GLASS	BOTTLE
100	LAMARCA, PROSSECO, VENETO, ITALY	\$7.50	\$34
101	DOMAINE CHANDON, BRUT, NAPA, CA	\$11	\$54
200	MOËT & CHANDON, BRUT IMPERIAL, FRANCE		\$90
201	ARMAND DE BRIGNAC, ACE OF SPADES GOLD, BRUT, FRANCE		\$450
203	PERRIER JOUËT "BELLE EPOQUE FLEUR", ÉPERNAY, FRANCE		\$239
204	VEUVE CLICQUOT, "YELLOW LABEL", FRANCE		\$110
205	DOM PÉRIGNON, FRANCE		\$290

WHITES

102	PRIMATERRA, PINOT GRIGIO, VENEZIE, ITALY	\$7	\$32
300	ALBERTI, TORRONTÉS, MENDOZA, ARGENTINA		\$39
320	MARTIN CODAX, ALBARINO, RIAS BAIXAS, SPAIN	\$8	\$38
104	BERINGER, WHITE ZINFANDEL, CA	\$7	\$32
330	PASCAL JOLIVET, SANCERRE, LOIRE VALLEY, FRANCE		\$65
105	STERLING, SAUVIGNON BLANC, CENTRAL COAST, CA	\$7.50	\$35
350	DRYLANDS, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND		\$44
351	CAKEBREAD, SAUVIGNON BLANC, NAPA, CA		\$55
106	AUGUST KESSELER, RIESLING, RHEINGAU, GERMANY	\$8	\$38
380	WATTLE CREEK, VIOGNIER, BAROSSA VALLEY, AUSTRALIA		\$60
401	ROSENBLUM, CHARDONNAY, CA	\$7	\$32
402	LOUIS JADOT, POUILLY-FUISSÉ, BORGOGNA, FRANCE		\$65
403	KENDALL JACKSON RESERVE, CHARDONNAY, SONOMA, CA		\$41

REDS

501	DE LOACH, PINOT NOIR, RUSSIAN RIVER, CA	\$10	\$48
502	IRON HORSE, PINOT NOIR, SONOMA, CA		\$80
108	RIVAREY, TEMPRANILLO, RIOJA, SPAIN	\$8	\$38
109	HOOK & LADDER, MERLOT, SONOMA, CA	\$11	\$50
515	ST. FRANCIS, MERLOT, SONOMA, CA		\$52
516	MARKHAM, MERLOT, NAPA, CA		\$38
110	FRESCOBALDI REMOLE, CHIANTI, TUSCANY, ITALY	\$8	\$30
540	CHIANTI RUFFINO, FRESCOBALDI, TUSCANY, ITALY		\$49
541	CHIANTI RUFFINO, "GOLD LABEL", TUSCANY, ITALY		\$84
542	AMARONE, RIGHETTI, VALPOLICELLA, ITALY		\$71
111	QUATTRO MANI, MONTEPULCIANO, ABRUZZO, ITALY	\$7	\$28
543	VILLA ANTINORI, "VILLA RED", TUSCANY, ITALY		\$54
545	TEMINENTI, CA' BIANCA, BAROLO, PIEDMONT, ITALY		\$89
601	WOLF BLASS, SHIRAZ, BAROSSA VALLEY, AUSTRALIA		\$46
620	RAVENSWOOD, ZINFANDEL, SONOMA, CA		\$68
621	ST. FRANCIS "OLD VINES", ZINFANDEL, SONOMA, CA		\$56
112	ERNESTO CATENA, MALBEC "PADRILLOS", MENDOZA, ARGENTINA	\$8	\$32
115	CHÂTEAU TANUNDA, SHIRAZ, BAROSSA VALLEY, AUSTRALIA	\$11	\$50
651	KENDALL JACKSON RESERVE, CABERNET SAUVIGNON, CA		\$51
113	ROSENBLUM, CABERNET SAUVIGNON, CA	\$6	\$30
116	PREDATOR (ORGANIC), ZINFANDEL, LODI, CA	\$9	\$40
114	LOUIS MARTINI, CABERNET SAUVIGNON, SONOMA, CA	\$9	\$40
652	FRANCISCAN "OAKVILLE ESTATE", CABERNET SAUVIGNON,		\$60

HOUSE COCKTAILS

<u>SPARTICO</u>	10.00
KETEL ORANJE, BENEDICTINI, POMEGRANATE LIQUOR, BLOOD ORANGE JUICE, TOP OFF WITH PROSECCO	
<u>SAN PERA</u>	10.00
GREY GOOSE LA POIRE, ST GERMAIN ELDERFLOWER LIQUEUR, TOPPED OFF WITH LA MARCA PROSECCO	
<u>CLASSIC MOJITO</u>	10.00
FRESH MINT LEAVES, TEASPOONS SUGAR, LIME WEDGES, BACARDI SUPERIOR RUM. TOP OFF WITH CLUB SODA	
<u>EL PARADISO</u>	10.00
GREY GOOSE PREMIUM VODKA, CAMPARI, LIMONCELLO & FRESHLY SQUEEZED JUICE FROM ONE ORANGE.	
<u>COCOCHINO</u>	10.00
CIROC COCONUT, TIA MARIA, & HALF & HALF.	
<u>TUSCAN LEMONADE</u>	10.00
KETEL ONE CITROEN & LIMONCELLO INFUSED WITH THYME	
<u>BLOOD HOUND</u>	10.00
BELVEDERE VODKA, APEROL & GRAPEFRUIT JUICE	
<u>KICUTINI</u>	10.00
TEQUILA CUERVO SILVER, KIWI, CUCUMBER, GINGER LIQUOR	

BEERS

DRAFTS

PERONI	6.00	ORANGE BLOSSOM	7.00
BELLS TWO HEARTED	7.00	BROOKLING LAGER	6.00
STELLA ARTOIS	7.00	SIERRA NEVADA	7.00

BOTTLED

BUD/BUD LIGHT	5.00	SHIPYARD SUMMER	7.00
HEINEKEN	6.00	AVERY WHITE RASCAL	7.00
AMSTEL LIGHT	6.00	AYINGER BRAUWEISSE	8.00
NEW CASTLE	6.00	PALM	7.00
MICHELOB ULTRA	5.00	MONK IN THE TRUNK	7.00
CORONA	6.00	TERRAPIN HOP KARMA	7.00
KONIG PILSNER	7.00	JAI ALAI IPA	8.00
NATIVE LAGER	7.00	LEFT HAND MILK STOUT	8.00

NON- ALCOHOLIC BEVERAGES

REGULAR COFFEE & MIGHTY LEAF TEA	4.00	SODAS	4.00
ESPRESSO	3.50	ICED TEA	4.00
MACHIATTO	3.50	JUICES	6.00
CAFE CON LECHE	4.00	SAN PELLEGRINO	SM.4.00 LG. 6.00
CAPUCCINO	4.00	FIJI	SM.4.00 LG. 6.00
CAFE LATTE	4.00	PANA	SM.4.00 LG. 6.00

APPETIZERS

ZUCCHINI FRITTI 6.95

SERVED WITH GARLIC AIOLI & SPICY POMODORO SAUCE

CALAMARI POMODORO 9.95

CRISP & GOLDEN BROWN WITH SAN MARZANO TOMATO DIPPING SAUCE

FRITTO MISTO 10.95

A COMBINATION OF OUR CRISP CALAMARI & ZUCCHINI FRITTI

WOOD ROASTED VEGETABLES 7.95

EGGPLANT, PARSNIPS, CAULIFLOWER, RED BEETS & SQUASH DRESSED WITH PARSLEY INFUSED EXTRA VIRGIN OLIVE OIL

ANTIPASTO SPARTICO 15.95

PROSCIUTTO DI PARMA, GRANA PARMIGIANO & PECORINO SARDO CHEESES, LOCAL FRESH MOZZARELLA "CAPRESE STYLE", SOPRESSATA, OLIVES, ZUCCHINI FRITTI & FIRE ROASTED PEPPERS, ARTICHOKE

BURRATA 15.95

LOCALLY MADE BURRATA MOZZARELLA SERVED WITH CALIFORNIA SPINACH, SWEET ROASTED ROMA TOMATOES, BALSAMICO CONDIMENTO, EXTRA VIRGIN OLIVE OIL, SICILIAN SEA SALT & CRACKED BLACK PEPPER

TORTELLINI EN BRODO 4.95

HOUSE MADE CHICKEN BROTH WITH CHEESE TORTELLINI & ITALIAN PARSLEY

HOUSE GARLIC BREAD 5.95

FROM THE SPARTICO WOOD BURNING OVEN

SALADS

HOUSE SALAD 7.95

BUTTER LETTUCE, SHAVED FENNEL, GRANNY SMITH APPLE, GRANA PARMIGIANO & SPARTICO HOUSE RED WINE VINAIGRETTE

MISTA MISTA 8.95

MIXED GREENS, CHERRY TOMATOES, FETA CHEESE, SUNFLOWER SEEDS, EXTRA VIRGIN OLIVE OIL & WOOD AGED SHERRY VINEGAR

THE CAESAR 6.95

CRISP HEARTS OF ROMAINE, FOCCACIA CROUTONS WITH SPARTICO CAESAR DRESSING
ADD WOOD ROASTED CHICKEN \$3.00

POSITANO 11.95

ORGANIC ARUGULA, ROMAINE LETTUCE, DRIED CRANBERRIES, GOAT CHEESE, ZUCCHINI FRITTI, CHERRY TOMATOES
LOCAL ORGANIC BASIL

CAPRESE 10.95

FRESH LOCAL MOZZARELLA AND VINE RIPENED TOMATOES, LOCAL BASIL. EXTRA VIRGIN OLIVE OIL. BALSAMICO CONDIMENTO

MAIN DISHES

BREAST OF CHICKEN LIMONE 15.95

ORGANIC CHICKEN BREAST SAUTEED WITH LEMON & CAPERS
SERVED WITH STEAMED CALIFORNIA SPINACH

TUSCAN GRILLED NEW YORK SIRLOIN 28.95

TEN-OUNCE STRIP GRILLED WITH FRESH ROSEMARY, ITALIAN PARSLEY & SICILIAN SEA SALT – SLICED & SERVED WITH ROASTED GARLIC & CREAMER POTATOES

SALMON MARGHERITA 23.95

FILLET OF WILD SALMON PAN ROASTED & BASTED WITH SHALLOTS & GARLIC - SERVED OVER SAN MARZANO TOMATO PUREE & ORGANIC ARUGULA

THE PARMESANS

A SELECTION OF TRADITIONAL PARMESAN DISHES PREPARED WITH LIGHT SEASONED BREADING & BAKED WITH SPARTICO MARINARA SAUCE, FRESH LOCAL MOZZARELLA & GRANA PARMIGIANO CHEESE

ORGANIC CHICKEN BREAST 16.95

VEAL CUTLET 22.95

EGGPLANT FRITTI 15.95

CHOOSE A SIDE OF SPAGHETTI POMODORO OR WOOD ROASTED VEGETABLES

PASTAS

WE USE CAVALIERE GIUSEPPE COCCO PASTA MADE TRADITIONALLY ON WOODEN ROLLERS IN ABRUZZI, ITALY BY FAR THE FINEST PASTAS AVAILABLE ANYWHERE

STUFFED SHELLS SPARTICO 14.95

PASTA SHELLS FILLED WITH FRESH LOCAL RICOTTA, A TOUCH OF MARSCAPONE & GRANA PARMIGIANO BAKED WITH MARINARA SAUCE

HARRY'S FETTUCINE ALFREDO STYLE 15.95

FRESH GARDEN PEAS, PANCETTA, PARMIGIANO REGIANO & CREAM

SPAGHETTI POMODORO 10.95

SAN MARZANO TOMATO SAUCE & LOCAL ORGANIC BASIL

SPAGHETTI POLPETTE 15.95

SAN MARZANO TOMATO SAUCE & VEAL MEATBALLS

RIGATONI BOLOGNESE 15.95

SAN MARZANO TOMATO SAUCE WITH GROUND VEAL

WOOD FIRED ROMAN PIZZA

"THE BASICS"

MARGHERITA 10.95

SAN MARZANO TOMATO SAUCE "CRUDO"
COW'S MILK & LOCAL MOZZARELLA CHEESE, LOCAL ORGANIC BASIL

MARGHERITA SPARTICO 14.95

SAN MARZANO TOMATO SAUCE "CRUDO"
COW'S MILK & MOZZARELLA DI BUFFALA - LOCAL ORGANIC BASIL

MARGHERITA PECORINO SARDO 13.95

SAN MARZANO TOMATO SAUCE "CRUDO"
FRESH LOCAL MOZZARELLA, PECORINO SARDO, LOCAL ORGANIC OREGANO, CRACKED BLACK PEPPER

"SPARTICO ARTISANAL PIZZA SELECTIONS"

BIANCA 14.95

LOCAL RICOTTA & MOZZARELLA, GOAT & FONTINA CHEESES, ORGANIC BABY ARUGULA, LOCAL ORGANIC THYME
UNFILTERED SICILIAN OLIVE OIL

LA FAMIGLIA 16.95

LOCAL MOZZARELLA & GRANA PARMIGIANO CHEESES.
CALIFORNIA FIGS, PROSCIUTTO DI PARMA,
ORGANIC TUPELO HONEY

SOBE VEGETARIAN 13.95

ROASTED ROMA TOMATOES, LOCAL MOZZARELLA, WOOD ROASTED VEGETABLES, MIXED OLIVES & TENDER MACHE LETTUCE

SOPRESSATA 16.95

SAN MARZANO TOMATO & ROASTED RED PEPPER SAUCE,
A TOUCH OF CRUSHED CHILIES, DRIED CRANBERRIES,
PICUDO OLIVES & ROASTED GARLIC

SAUSAGE 12.95

SAN MARZANO TOMATO SAUCE "CRUDO", COW'S MILK MOZZARELLA,
ITALIAN FENNEL SAUSAGE, CRACKED PEPPER,
LOCAL ORGANIC BASIL

SPECK AND MUSHROOM 16.95

SAN MARZANO TOMATO SAUCE "CRUDO", COW'S MILK MOZZARELLA,
FRESH LOCAL MOZZARELLA, PORCINI & SHIITAKE MUSHROOMS &
ITALIAN DRY-CURED HAM

CAPRI 17.95

SAN MARZANO TOMATO SAUCE "CRUDO", LOCAL FRESH MOZZARELLA, ARTICHOKE, KALAMATA OLIVES, MUSHROOMS,
PROSCIUTTO & SPECK

RIVIERA 13.95

TAGGIASCHE (OLIVES WITH GARLIC AND MARJORAM),
ROMA TOMATOES, PEPPERONATA & A TOUCH OF LOCAL RICOTTA

Consuming Raw Or Undercooked Meats, Seafood Or Shellfish May Increase Your Risk Of Food-Born Illness
For Your Convenience 18% Gratuity Has Been Added To Your Check