



Genuine wines, real people, great stories

# Sospiro

WINEBAR & CUCINA

Italian food reminiscent of home

## CHARCUTERIE & CHEESE

### CHARCUTERIE BOARD

selection of salumi and cheeses, grapes, honey ..... 38

### CHEESE BOARD

sun dried tomatoes, olives, honey and jams, pistachio, dry figs ..... 29

### FOIE GRAS TORCHON

brioche bread, fig marmalade, mustard ..... 28

### PROSCIUTTO E CIOCCOLATO

prosciutto di Parma, ricotta, honey, figs, chocolate ..... 22

## STARTERS

**CROSTINI** with **BURRATA** and **SUN-DRIED TOMATOES** (3 pcs)..... 9

**FOCACCIA, STRACCIATELLA AND SPECK** ..... 9

**ANCHOVIES & STRACCIATELLA** lemon zest, brioche bread..... 13

**PROSCIUTTO & PARMIGIANO** ..... 13

## FRITTI

**EGGPLANT POLPETTE** tomato sauce..... 11

**CRISPY CAULIFLOWER** Tuscan spicy sauce ..... 13

**ROMAN BABY ARTICHOKE** lemon mayo ..... 18

**FRITTO MISTO** calamari and shrimp, marinara sauce ..... 18



## OYSTERS

### HALF DOZEN OYSTERS

blackberry oysters from Virginia, classic mignonette sauce

RAW or BAKED

**\$24**

## ANTIPASTI

**ZUCCHINI CARPACCIO** crispy capers, shredded gruyere ..... 13

**INSALATINA POLPO** Spanish octopus, celery, carrots ..... 14

**GAMBAS PICANTES** slightly spicy tomato sauce ..... 15

**MEATBALLS** in tomato sauce, parmigiano reggiano ..... 16

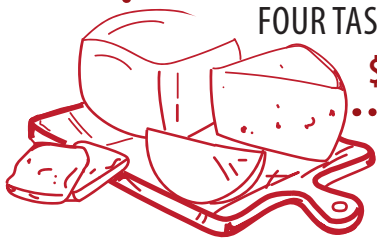
**BURRATA** with cherry tomatoes ..... 17

**TUNA TARTARE** avocado puree, mango relish, cucumber ..... 19

## WINE & CHEESE

FOUR WINES PAIRED WITH  
FOUR TASTY CHEESES

**\$55**



## PIZZA

**MARGHERITA** mozzarella, tomato sauce, fresh basil ..... 15

**FOUR CHEESES** four cheeses, figs and honey ..... 19

**DIAVOLA** spicy soppressata, burrata, tomato sauce ..... 19

## SPECIALS OF THE MONTH

**LOBSTER** on a brioche bread ..... 29

**VERDEJO** | BODEGA OSSIAN // Spain, Rueda ..... 15

**SPAGHETTI** with **SCALLOPS** cherry tomatoes, capers, citrus fruit ..... 29

**SAUVIGNON BLANC** | FLEURIET FRÈRES // France, Loire ..... 12

**BACCALÀ** avocado mousse, raspberry sauce ..... 25

**CHAMPAGNE** | FLEURY "BLANC DE NOIRS" // France, Champagne - 100% Pinot noir ..... 36

## PASTA

**FETTUCCINE BOLOGNESE**, original recipe ..... 20

**SPAGHETTI ZUCCHINI** parmigiano and provolone ..... 22

**MEZZI RIGATONI PESTO** sun dried tomatoes and ricotta ..... 24

**LASAGNA** homemade Bolognese sauce ..... 25

**PAPPARDELLE FUNGHI PORCINI** ..... 26

**JUMBO SHRIMP RISOTTO** cherry tomatoes ..... 27

## ENTRÉES

### CHICKEN MILANESE

green circle chicken, baby arugula, cherry tomatoes ..... 29

### LAMB CHOPS

two pan seared Australian lamb chops, oregano, roasted potatoes.. 36

**BRANZINO** fennel, orange and black olives salad ..... 39

**POLPO** red potatoes, taggiasca olives, tomatoes, onions ..... 29

### TAGLIATA (sliced RIBEYE Italian style)

arugula, mushrooms, parmigiano reggiano ..... 49

Enjoy it with our Italian Opulent Red Wine Flight **\$55**