SPRINGS BISTRO

ANTIPASTI

GREEN SALAD 17 V GF
shaved fennel, orange, castelvetrano olive

PIZZETTA 17 V
heirloom tomato, basil, mozzarella

EGGPLANT CAPONATA 16 V GF
smoked labneh, pomegranate molasses

FRITTO MISTO 19
calamari, shrimp, pepper, lemon aioli

OCTOPUS 21 S GF
fennel, cauliflower, 'nduja

MEATBALLS 21 GF
basil, tomato sugo

SALUMI AND CHEESE PLATE 26
pickled vegetables, foccacia, olive oil

PIZZA

TOMATO 20 V
burrata, basil, extra virgin olive oil

ZUCCHINI 21 V
fresh mozzarella, summer squash, ricotta, lemon

TALEGGIO 23
mozzarella, pork + fennel sausage, porcini mushroom

MEATBALL 21
bomba calabrese, ricotta

PROSCIUTTO 23
fig jam, arugula, parmigiana reggiano

PASTA

SPAGHETTI CACIO E PEPE 23 V
24 month pecorino romano, black pepper

SEAFOOD TONNARELLI 32 S
calamari, shrimp, tomato, uni butter

PARSLEY AGNOLOTTI 24
braised rabbit, pecorino + pea brodo

CAVATELLI 26
braised lamb shank, pea leaves

PLATES

SWORDFISH 32 GF
cannellini beans, summer peperonata

ROAST CHICKEN 28 GF
saffron orzo, eggplant caponata

PORK MILANESE 28
peach, argula, pecorino romano

BISTECCA STEAK market price GF
beef-tallow grilled mushrooms, salsa verde

SIDES 13

GARDEN PEPERONATA V

CANNELINI BEANS V GF
garlic

MUSHROOM FRICASSEE V GF

CRISPY FRIED POTATO V GF
salsa verde

GF Is/Can be Made Gluten Free V Is/Can be MadeVegetarian S Contains Shellfish N Contains Nuts or Seeds

Please inform your server of any allergies. A 3.5% credit card processing fee will apply. Parties of 6 or more, 21% gratuity will be added.

BEER 9

COORS LIGHT BLUE MOON MODELO
CORONA HEINEKEN
SIERRA NEVADA HAZY IPA
DOGFISH 60 MINUTE IPA

DRAFT BEER 9

PERONI YUENGLING MILLER LITE
SCOOTER – AMERICAN PALE ALE

N/A BEER 9

ATHLETIC BREWING UPSIDE DAWN or RUN WILD IPA

SELTZER 10

WHITE CLAW: LIME or BLACK CHERRY

COCKTAILS 18

PLEASANT PEAR
belvedere pear ginger vodka, domaine de canton liqueur, rosemary honey syrup, lemon

FIGMENT OF YOUR IMAGINATION
figenza vodka, st. george spiced pear liquor, honey syrup, lemon

PRIMAVERA NEGRONI
hendrick's gin, vermouth bianco, limoncello liqueur

THE ITALIAN JOB
bacardi reserva ocho rum, chinola, ancho reyes chili liqueur, lime

SPRINGTIME SPRITZ
aperol, grapefruit juice, champagne

CRYSTAL SOUR
redemption bourbon, lemon, red wine

THE HAYMAKER
michter's bourbon, sweet vermouth, cointreau, lime

LOW ABV 16

LAVENDER SPRITZ
lillet blanc, st. germaine elderflower, lavender syrup, club soda

FREE SPIRITED 16

LOST AT SEA
rituals whiskey alternative, lime, simple syrup

CHASE THE DIRECTION
rituals gin alternative, ritual aperitif zero, dragonfruit syrup, lime

SANGRIA 19

BOTANICAL SANGRIA
red or white one, ketel one botanical grapefruit + rose, pamplemousse liqueur, lillet blanc, triple sec

SPARKLING WINE

PROSECCO 15 | 56
bisol, jeio, brut, italy

WHITE WINE

RIESLING 13 | 48
pacific rim, columbia valley, washington state [organic]

SAUVIGNON BLANC 14 | 52
sun goddess, friuli, italy

PINOT GRIGIO 12 | 44
era, veneto, italy [organic]

VERMENTINO 16 | 60
prelius, maremma, tuscany, italy [organic]

CHARDONNAY 14 | 52
nozzole, le bruniche, tuscany, italy

CHARDONNAY 16 | 60
routestock, sonoma coast, california

ROSÉ

BLEND 14 | 52
peyrassol, la croix rose, cotes de provence, france [organic]

RED WINE

PINOT NOIR 17 | 64
routestock, sonoma coast, california

BARBERA D'ASTI 12 | 44
michele chiarlo, piedmont, italy

SANGIOVESE/CABERNET SAUVIGNON 16 | 60
volpaia, citto, tuscany, italy [organic]

MALBEC 14 | 52
escorihuela 1884, single vineyard, mendoza, argentina [organic]

CABERNET SAUVIGNON 18 | 68
torres, 16 gran coronas, penedès, spain [organic + vegan]

SANGIOVESE 30 | 116
caparzo, brunello, tuscany, italy

DESSERT WINE

MOSCATO D'ASTI 12
michele chiarlo, nivole, piedmont, italy

VOSS WATER

SPARKLING or STILL 8