

SPRINGS BISTRO

ANTIPASTI

ROASTED FIGS 16 **GF**

prosciutto, whipped ricotta, garden herbs

GREEN SALAD 12 **V GF**

arugula, shaved fennel, orange, olive

CHOPPED SALAD 17 **GF**

escarole, celery, sundried tomato, ricotta salata, chickpea

BUFFALO MOZZARELLA 17 **V GF**

crispy artichoke, castelvetro olive, lemon vinaigrette

FRITTO MISTO 19 **S GF**

calamari, shrimp, banana peppers, delicata squash, lemon aioli

MEATBALLS 20 **GF**

mozzarella, basil, tomato sugo

PASTA

GNOCCHI ALLA VODKA 22 **V**

sundried tomato, basil, fresh oregano

SPAGHETTI 24 **S**

seafood ragu, ink, garlic breadcrumb

AMATRICIANA AGNOLOTTI 29

guanciale, cacio e pepe

RIGATONI 24

duck confit, figs, balsamic

SIDES

ROASTED BABY CARROTS 12 **V**

fontina cream, pangrattato

CRISPY BRUSSELS SPROUTS 12 **V**

hot honey, pecorino, mint

PIZZA

BUTTERNUT SQUASH 20 **V**

gorgonzola, baby spinach

MARGHERITA 16 **V**

tomato, basil, mozzarella

BROCCOLI RABE 18

pork sausage, calabrian chili

MEATBALL 20

plum tomato, mozzarella, arugula

PLATES

EGGPLANT PARMIGIANA 26 **V**

mozzarella, basil

BRANZINO 36

fregola sarda, shellfish, plum tomato

VEAL TENDERLOIN 36

saltimbocca, parsnip, sage

BRAISED SHORT RIB 38

saffron polenta, gremolata

CAST IRON SLICED BISTECCA 44 **GF**

bistro butter, roasted potato

CREAMY PARMESAN POLENTA 12 **V GF**

CRISPY FINGERLING POTATOES 12 **V**

salsa verde

GF Is/Can be Made Gluten Free

V Vegetarian

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

AMBER NEGRONI

hendrick's gin, campari, cynar, basil

BLOOD ORANGE PALOMA

patron cristilano tequila, cointreau, blood orange syrup, lime

THE ITALIAN JOB

bacardi reserva ocho rum, chinola, ancho reyes chili liqueur, lime

WINTER APEROL SPRITZ

aperol, cranberry juice, prosecco

THE HAYMAKER

michter's bourbon, sweet vermouth, cointreau, lime

LOW ABV ₁₆

LAVENDER SPRITZ

lillet blanc, st. germain 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

HONEYCRISP APPLE CIDER SANGRIA

lairds applejack brandy, apple cider, autumn simple, pinot grigio, ginger beer, club soda

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, venezia giulia, italy

PINOT GRIGIO ₁₂ | 44

era, veneto, italy [organic]

VERMENTINO ₁₆ | 60

prelius, maremma, tuscany, italy [organic]

CHARDONNAY ₁₂ | 44

nozzole, le bruniche, tuscany, italy

ORANGE

BLEND ₂₂ | 84

palazzo tronconi, fregellae, lazio, italy

ROSÉ

ROSE ₁₀ | 35

saracina, mendocino county

RED WINE

PINOT NOIR ₁₇ | 64

routestock, sonoma coast, california

BARBERA D'ASTI ₁₂ | 44

michele chiaro, piedmont, italy

SANGIOVESE ₁₇ | 64

volpaia, chianti classic, tuscany, italy [organic]

SUPER-TUSCAN ₄₀ | 150

san guido, guidalberto, tuscany, italy

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 chiaro, nivole, piedmont, italy