

APPETIZERS

Breads of Emilia-Romagna

- » **Pane all'Olio** *baguette-style bread served with olive oil* 5 **vv**
- » **Piadina Romagnola** *traditional Romagna flatbread* 5 **df**
- » **Integrale Piadina** *whole wheat piadina* 5 **vv**
- » **Gnocco Fritto** *fried bread puffs of Emilia* 5 **vv**
- » **Pane Senza Glutine** *house-made gluten-free rosemary spianata* 6 **v gf df**

Formaggi Misti **v**

Italian artisan cheese served with house-made preserves and integrale piadina
» single cheese 8 » three cheese selection 20

Affettati Misti **df n**

selection of Italian cured meats served with balsamic mustard, giardiniera, and piadina romagnola 22

Prosciutto **df**

Prosciutto di Parma served with balsamic mustard and piadina romagnola
» half board 12 » full board 22

Pesca Arrosto

roasted local peach with fresh burrata cheese, prosciutto, and gnocco fritto 27

Fritto Misto di Mare **df**

crispy fried calamari, shrimp, and scallops served with salsa rosa dipping sauce 22

Verdure della Spiga **vv gf df**

grilled vegetable mix of bell peppers, eggplants, and zucchini, with salsa verde, lemon mustard, and giardiniera 18

Crostino del Poggio Rosso

crostino with Tuscan pâté, grilled beef* tenderloin, and Urbani white truffle oil 12

Crescione del Giorno

hot piadina pocket of the day stuffed with fillings inspired by our family piadina shop in Italy 15

SALADS

Insalata Mista **vv gf**

house salad with romaine, frisée, radicchio, arugula, and shredded carrots, tossed in apple cider vinaigrette 12

Caprese della Spiga **v gf**

fresh mozzarella with heirloom tomatoes, fresh basil, and extra virgin olive oil 18

PASTAS

Gnocchi al Pomodoro **v**

potato gnocchi tossed in our house tomato sauce and parmigiano reggiano 26

Tagliatelle al Burro di Tartufo **v**

tagliatelle with Urbani white alba truffle butter 26

Tagliatelle al Ragù

tagliatelle with traditional ragù bolognese 26

Lasagne Verdi

spinach lasagna noodles layered with ragù bolognese, béchamel, and parmigiano reggiano 27

Gnocchetti al Pesto **v n**

ricotta and tomato gnocchi with basil pesto alla genovese and burrata 28

Tagliolini ai Frutti di Mare **df**

black pepper tagliolini with tomato seafood sauce and Italian parsley emulsion 29

*may include calamari, shrimp, bay scallops, clams and shelled mussels

Tortelli alle Erbe

spinach and ricotta filled tortelli with your choice of sauce

» *light cream and prosciutto* 29

» *butter and sage* **v** 27

» *our house pomodoro* **v** 27

GLUTEN-FREE TAGLIATELLE PASTA + \$1

ENTRÉES

Costata di Maiale **gf df**

korabuta pork short rib served with pressed rosemary potatoes and roasted heirloom tomato, with a balsamic and mustard sauce 47

Tagliata di Filetto **gf df**

signature beef* tenderloin with grilled polenta, cherry tomatoes, salsa di vino, and wild arugula 52

Tigella con Polpetta di Fava **vv**

fava bean burger on tigella bun with zucchini, peperonata, salsa verde, chef's wild arugula, and roasted rosemary potatoes 28

» add salsa rosa dipping sauce **v** 2

SIDES

Patatine **v gf** df**

crispy yukon gold potatoes with rosemary, sea salt, and salsa rosa dipping sauce 8

Polenta Fritta **vv gf** df**

crispy fried polenta 7

La Nostra Salsiccia **gf df**

house-made pork sausage 9

APERITIFS AND SPRITZES	Spritz prosecco with choice of: aperol, campari, hugo, select, or cynar	14
	Vermouth choice of: red or white	11

SPECIALTY COCKTAILS

Affanguria	20	Limonata Rosa	13
house-made watermelon honey shrub, Banhez mezcal, lime, cinnamon simple (rocks)		Meletti limoncello, Casoni aperitivo, prosecco (rocks)	
Il Caprese Sporco	20	Spiga Daiquiri	14
house-infused tomato and basil vodka, Cocchi Americano, Cocchi extra dry vermouth, garnished with mozzarella, tomato, and basil olive oil (up)		Spiga “Cuban” style rum blend, lime, simple (up)	
Basilico	15	Sfumato Manhattan	15
vodka, house-made basil simple syrup, lemon (up)		Rittenhouse rye, luli vermouth rosso, Sfumato Rabarbaro, cherry bitters (up)	
La Spiga Vesper	15	Rhonda Negroni	15
Highside gin, Aria gin, Cocchi Americano, Laphroig rinse, lemon twist (up)		Aria gin, luli vermouth rosso, Campari (rocks)	
The Louis Collins	15	Fiore di Fuoco	17
Purkhart pear brandy, Noces Royales pear liqueur, lemon, simple, soda, lemon twist (rocks)		blanco tequila, ginger, lime, house-made rosemary bitters, rosewater, simple (rocks)	
		Caipiroshka della Passione	18
		house-infused chili vodka, passion fruit, lime, simple (rocks)	
		» sub mezcal » sub tequila	

WINE BY THE GLASS

full bottle list available, corkage: \$30

SPARKLING

Vignale di Cecilia Prosecco Brut NV	15	50
Glera, Veneto		
Quaresimo “la Collina” Lambrusco NV	15	50
Maestri, Salamino, Grasparossa, Emilia-Romagna		

WHITE

Monte Tondo Soave Classico ‘24	13	50
Garganega, Veneto		
Abbazia di Novacella ‘Kerner’ ‘24	17	75
Kerner, Alto Adige		
Terlan Pinot Bianco ‘24	19	85
Pinot Bianco, Alto-Adige		
Tiare Collio Sauvignon ‘23	19	85
Sauvignon Blanc, Friuli		

RED

Villa Venti ‘Rubicone’ ‘24	14	50
Sangiovese, Emilia-Romagna		
Iuli Umberta ‘23	15	60
Barbera, Piemonte		
Vignale di Cecilia “Covolo” ‘22	17	65
Cabernet Sauvignon, Merlot, Veneto		
Erbaluna Langhe Nebbiolo ‘22	20	85
Nebbiolo, Piemonte		
Anglo Negro “Basarin” Barbaresco ‘20	25	100
Nebbiolo, Piemonte		

BEER E CIDER

Estrella Galicia [SP] [BOTTLE]	8
Estrella Galicia Non-Alcoholic [SP] [BOTTLE]	8
Finnriver Tideline Cider [500 ML BOTTLE]	15

SPIRITLESS
BEVERAGES

Spritz Senza MaraBela sparkling tea and choice of: Mionetto aperitivo or Pathfinder amaro	15
Negroni Senza Pathfinder amaro, Mionetto aperitivo, orange twist	15
Passion Soda passion fruit, lime, soda, simple	12
Nojito mint, lime, soda, simple	12
Basilico Jr basil, lemon, soda, simple	12
Sparkling-ade choice of: lemon or lime, soda, simple	10
Lurisia Italian Soda choice of: aranciata rossa, chinotto, or limonata	7

AFTER DINNER DRINKS

Malvira “Renesium” Passito NV	2oz pour 13	Maison Surrenne 1946 Unblended	100/1oz.
Late harvest Arneis, Piemonte	375ml bottle 60	Grande Champagne Cognac	
Bocale Montefalco Sagrantino Passito ‘10	2oz pour 15	Distilled in 1946 – one of the finest cognacs ever made.	
Umbria	375ml bottle 70	Kopke 10-Year Tawny Port	10/2oz.
Ronchi di Cialla Picolit Cialla ‘15	30/2 oz.	Aromas of spice, notes of dried fruit and hints of wood and honey.	
Friuli		Green Chartreuse	26/2oz.
Pere Magloire Calvados V.S.	16/2oz.		