



DINNER • SPRING • 2026

BREADS OF EMILIA ROMAGNA

La Vera Piadina Romagnola* *df* traditional flatbread of Romagna 5

Piadina Integrale *vv* whole wheat piadina 5

Gnocco Fritto *v* fried bread puffs of Emilia 5

Pane all'Olio *vv* baguette style olive oil bread 5

Pane Senza Glutine *v gf df* gluten-free spianata 6

*traditional piadina contains pork lard

ANTIPASTI

Prosciutto *df*

prosciutto of parma, thinly sliced, served with balsamic mustard, giardiniera, and la vera piadina romagnola
» half board 12 » full board 22

Affettati Misti *df n*

selection of "Levoni" cured meats served with balsamic mustard, giardiniera, and la vera piadina romagnola 22

Formaggi Misti *v*

selection of Italian artisan cheese with house-made preserves and piadina integrale
» by the ounce 8 » three-cheese selection 20

Antipasto Misto *n*

selection of cured meats, artisan Italian chesse, grilled and preserved vegetables, and la vera piadina romagnola 29

Verdure della Spiga *vv gf df*

grilled vegetable mix of bell peppers, eggplants, and zucchini with salsa verde, roasted tomatoes, and giardiniera 18

Insalata Primavera *v*

spring salad with asparagus, fava beans, spring peas, bibb lettuce, croutons, and pecorino fresco 16

CONTORNI

Insalata Mista *vv gf df*

house salad with romaine, frisee, radicchio, arugula, shredded carrots, tossed in apple cider vinaigrette 10

La Nostra Salsiccia *gf df*

house made pork sausage 9

Polenta Fritta *vv gf* df*

crispy fried polenta 7

Patatine *vv gf* df*

crispy yukon gold potatoes with rosemary sea salt 7
» side of salsa rosa dipping sauce 2

Asparagi alla Griglia *vv gf df*

grilled asparagus with balsamic mustard, lemon, and thyme 10

PIADINE FARCITE

la Piccante

la vera piadina romagnola griddled and stuffed with salame piccante, pecorino al peperoncino, peperonata, and arugula 15

la Melanzane *v*

piadina integrale griddled and stuffed with roasted eggplant, tomatoes, mozzarella, and salsa verde 12

PRIMI

Tortelli agli Asparagi *v*

asparagus filled tortelli, lemon butter, chives, and formaggio di fossa 26

Gnocchetti Pasticciati

ricotta gnocchi with spicy ragu and cream sauce 26

Pappardelle al Coniglio

pappardelle with braised rabbit* and herbs 26

*rabbit carefully deboned, though small bones may remain

gluten-free tagliatelle pasta + \$1

Tagliatelle al Burro di Tartufo *v*

tagliatelle with Urbani white alba truffle butter 25

Tagliatelle al Ragu

tagliatelle with traditional ragu bolognese 25

Gnocchi al Pomodoro *v*

potato gnocchi tossed in our house tomato sauce and parmigiano reggiano 25

Lasagne Verdi

spinach lasagna noodles layered with ragu bolognese, béchamel, parmigiano reggiano 25

SECONDI

Stufato di Agnello *gf* df*

braised spring lamb with anchovy, crispy polenta, and fava purée 30

Casseruola *vv gf df*

oven-baked cannellini and cranberry beans with parsnips, escarole, butternut squash, and roasted tomatoes, topped with a polenta herb crust 22

Please inform your server of any dietary restrictions or allergies. A 20% gratuity charge retained by staff will be added to parties of 6 or more.

v - vegetarian | *vv* - vegan | *gf* - gluten free | *df* - dairy free | *n* - contains nuts

EXECUTIVE CHEF: **SABRINA TINSLEY**

APERITIFS AND SPRITZES

Spritz - prosecco with choice of: aperol, campari, hugo, select, or cynar	14
Vermouth - choice of: rosso or bianco	11

SPECIALTY COCKTAILS

Limonata Rosa <i>Meletti limoncello, Casoni apertivo, prosecco (rocks)</i>	13	Rhonda Negroni <i>Aria gin, luli vermouth rosso, Campari (rocks)</i>	15
Spiga Daiquiri <i>Spiga "Cuban" style rum blend, lime, simple (up)</i>	14	Zenzero Zinger <i>Banhez mezcal, ginger falernum, lemon, lambrusco (rocks)</i>	15
Sfumato Manhattan <i>Rittenhouse rye, luli vermouth rosso, Sfumato Rabarbaro, cherry bitters (up)</i>	15	Caipiroshka della Passione <i>house infused chili vodka, passion fruit, lime, simple (rocks)</i>	16
Basilico <i>vodka, house-made basil simple syrup, lemon (up)</i>	15	Fiore di Fuoco <i>blanco tequila, ginger, lime, house-made rosemary bitters, rosewater, simple (rocks)</i>	17
La Spiga Vesper <i>Highside gin, Aria gin, Cocchi Americano, Laphroig rinse, lemon twist (up)</i>	15	Fabbri Martini <i>Fabbri dry gin, Cocchi dry vermouth, Cocchi Americano, cherry (up)</i>	18
The Louis Collins <i>Purkhart pear brandy, Noces Royales pear liqueur, lemon, simple, soda, lemon twist (rocks)</i>	15	Sailor's Solace <i>El Dorado 15 year finest demerara rum, cinnamon simple, absinthe, bitters (single rock)</i>	20

WINE BY THE GLASS

full bottle list available, corkage: \$30

SPARKLING AND ROSE

	GL [5oz]	BTL
Vignale di Cecilia Prosecco Brut NV <i>Glera, Veneto</i>	15	50
Quaresimo "la Collina" Lambrusco NV <i>Maestri, Salamino, Grasperossa, Emilia-Romagna</i>	15	50
Gordo Chiaretto di Bardolino Rosato '25 <i>Corvina, Rondinella, Molinara, Veneto</i>	13	50
Fiorini "Corte Degli Attimi" Lambrusco '23 <i>Sorbara, Emilia-Romagna</i>	13	50

WHITE

	GL [5oz]	BTL
Suavia Soave Classico '24 <i>Garganega, Veneto</i>	13	50
Abbazia di Novacella 'Kerner' '24 <i>Kerner, Alto Adige</i>	17	75
Terlan Pinot Bianco '24 <i>Pinot Bianco, Alto-Adige</i>	19	85
Tiare Collio Sauvignon '23 <i>Sauvignon Blanc, Friuli</i>	19	85

RED

	GL [5oz]	BTL
Villa Venti 'Rubicone' '24 <i>Sangiovese, Emilia-Romagna</i>	14	50
Iuli Umberta '23 <i>Barbera, Piemonte</i>	15	60
Vignale di Cecilia "Covolo" '22 <i>Cabernet Sauvignon, Merlot, Veneto</i>	17	65
Erbaluna Langhe Nebbiolo '22 <i>Nebbiolo, Piemonte</i>	20	85
Anglo Negro "Basarin" Barbaresco '20 <i>Nebbiolo, Piemonte</i>	25	100

BEER

Estrella Galicia [SP] [BOTTLE]	8
Estrella Galicia Non-Alcoholic [SP] [BOTTLE]	8

SPIRITLESS BEVERAGES

Spritz Senza - MaraBela sparkling tea and choice of: mionetto apertivo or pathfinder amaro	15
Negroni Senza - pathfinder amaro, mionetto apertivo, orange twist	12
House Made Soda - choice of: passion fruit lime or basil lemon	10
Lurisia Italian soda - aranciata rossa, chinotto, or limonata	7

AFTER DINNER DRINKS

ask your server about our amari selection

Malvira "Renesium" Passito NV <i>Late harvest Arneis, Piemonte</i>	2oz pour 13 375ml bottle 60	Porto Smith Woodhouse 10-year Tawny	12/2oz.
Bocale Montefalco Sagrantino Passito '10 <i>Umbria</i>	2oz pour 15 375ml bottle 70	Maison Surrenne 1946 Unblended Grande Champagne Cognac <i>Distilled in 1946 - one of the finest cognacs ever made.</i>	100/1oz.
Ronchi di Cialla Picolit Cialla '15 <i>Friuli</i>	30/2 oz.	Kopke 10-Year Tawny Port	10/2oz.
Pere Magloire Calvados V.S.	16/2oz.	<i>Aromas of spice, notes of dried fruit and hints of wood and honey.</i>	
Green Chartreuse	26/2oz.		