



DINNER • WINTER • 2026

BREADS OF EMILIA ROMAGNA

La Vera Piadina* Romagnola *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 rosemary spianata 6

* traditional piadina romagnola contrains 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

Italian artisan cheese with house-made preserves and piadina integrale

» by the ounce 8 » three-cheese selection 20

Antipasto Misto

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

Verdure della Spiga vv gf

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

Insalata Mista vv gf

house salad mix with arugula, and shredded carrots, tossed in apple cider vinaigrette 10

PIADINE FARCITE

la Piccante

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

la Melanzane v

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

la Tartufata

la vera piadina romagnola stuffed with prosciutto, truffle pate, mozzarella 15

PRIMI

Tortelli di Porcini v

tortelli filled with porcini mushrooms and ricotta, tossed with truffle butter and parmigiano reggiano 26

Tagliolini Verdi al Cinghiale

spinach tagliolini with braised wild boar ragu and pecorino romano 26

Pisarei e Faso vv

the "pasta e fazul" of Emilia, mini gnocchi with pinto bean ragu 22 » add pork belly 5

Gnocchi di Zucca v

butternut squash gnocchi with gorgonzola and radicchio walnut pesto 26

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

gluten-free tagliatelle pasta + \$1

SECONDI

Stinco di Maiale df

beer-braised skin-on pork shank with escarole and balsamic cipollini 30

Casseruola vv gf

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

CONTORNI

Patatine vv

crispy yukon gold potatoes with rosemary sea salt 7

» salsa rosa dipping sauce 2

La Nostra Salsiccia gf df

house pork sausage 9

Polenta Fritta vv gf

crispy fried polenta 7

Please inform your server of any dietary restrictions or allergies.

A 20% service charge will be added to parties of 6 or more. This charge is not retained by the restaurant and is shared among staff.

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: <i>aperol, campari, hugo, select or cynar</i>	14
	Vermouth - choice of: <i>rosso or bianco</i>	11

SPECIALTY COCKTAILS

Spiga Daiquiri <i>Spiga “Cuban” style rum blend, lime, simple (up)</i>	14	Basilico <i>vodka, house-made basil simple syrup, lemon (up)</i>	15
Caipiroshka della Passione <i>house infused chili vodka, passion fruit, lime, simple (rocks)</i>	16	Rhonda Negroni <i>Aria gin, luli vermouth rosso, Campari (rocks)</i>	15
La Spiga Vesper <i>Highside gin, Aria gin, Cocchi Americano, Laphroig rinse, lemon twist (up)</i>	15	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	Fiore di Fuoco <i>blanco tequila, ginger, lime, house-made rosemary bitters, rosewater, simple (rocks)</i>	17
il Milanista <i>Aria gin, Meletti, dry vermouth, dry curaçao, house-made cranberry shrub, lemon twist (up)</i>	18	Negroni Gialla <i>Aria Gin, Cocchi Americano, Aveze (single rock)</i>	15
Fabbri Martini <i>Fabbri dry gin, Cocchi dry vermouth, Cocchi Americano, cherry (up)</i>	18	Pietro’s Word <i>Talisker 10, Genepy, Marachino, lemon (up)</i>	18
		Sailor’s Solace <i>Plantation Single Cask Guatemala VSOR, house-made cinnamon simple, absinthe, bitters (single rock)</i>	20

WINE BY THE GLASS

full bottle list available, corkage: \$30

SPARKLING		GL [5oz]	BTL	RED		GL [5oz]	BTL
Vignale di Cecilia Prosecco Brut NV <i>Glera, Veneto</i>	15	50		Villa Venti ‘Rubicone’ ‘24 <i>Sangiovese, Emilia-Romagna</i>	14	50	
Quaresimo “la Collina” Lambrusco NV <i>Maestri, Salamino, Grasperossa, Malbo Gentile, Emilia-Romagna</i>	15	50		Iuli Umberta ‘23 <i>Barbera, Piemonte</i>	15	60	
				Vignale di Cecilia “Covolo” ‘22 <i>Cabernet Sauvignon, Merlot, Veneto</i>	17	65	
WHITE		GL [5oz]	BTL	Valpolicella Classico Brigaldara ‘23 <i>Valpolicella, Veneto</i>	13	50	
Suavia Soave Classico ‘24 <i>Garganega, Veneto</i>	13	50		Erbaluna Langhe Nebbiolo ‘22 <i>Nebbiolo, Piemonte</i>	20	85	
Ronchi di Cialla Ribolla Gialla ‘24 <i>Ribolla Gialla, Friuli</i>	13	50					
Terlan Pinot Bianco ‘24 <i>Pinot Bianco, Alto-Adige</i>	19	85					
				BEER			
				Estrella Galicia [SP] [BOTTLE]		8	
				Estrella Galicia Non-Alcoholic [SP] [BOTTLE]		8	

SPIRITLESS BEVERAGES	Spritz Senza - mionetto sparkling wine and choice of: <i>mionetto aperitivo or pathfinder amaro</i>	15
	Negroni senza pathfinder amaro, mionetto apertivo, orange twist	12
	House made-soda passion fruit lime or basil lemon	10
	Luna Rosa house-made cranberry shrub, orange juice, cinnamon simple, soda	14

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 <i>Tawny</i>	12 / 2oz.
Bocale Montefalco Sagrantino Passito ‘10 <i>Umbria</i>	2oz pour 15 375ml bottle 70	Porto Smith Woodhouse 20-year <i>Tawny</i>	19 / 2oz.
Ronchi di Cialla Picolit Cialla ‘15 <i>Friuli</i>	2oz pour 30	Hontambère Tenareze Armagnac 1985 <i>Aged in oak casks for 36 years</i>	25 / 1 oz.
Kopke 10-Year Tawny Port <i>Aromas of spice, notes of dried fruit and hints of wood and honey.</i>	10 / 2oz.	Maison Surrenne 1946 Unblended Grande Champagne Cognac <i>Distilled in 1946 – one of the finest cognacs ever made.</i>	100 / 1oz.
Pere Magloire Calvados V.S.	16 / 2oz.		