la Spiga
OSTERIA

Menu Planner for Private and Large Parties

Menu items change seasonally and will be updated as changes occur. If your event occurs on the cusp of a menu change, feel free to use this Menu Planner as a guideline. Adjustments can be made when the changes occur.

The next menu change will be in April 2019.

As per Italian tradition, menu selections are typically served family style or buffet, but we are available to customize your menu based on your preferences.
Prices do not include tax and gratuity.

Dietary indications are notated throughout the menu as follows:

v - vegetarian | vv - vegan | gf - gluten free | df - dairy free

EXECUTIVE CHEF: SABRINA TINSLEY

PRIMO MENU

$45/PERSON

STARTERS – Select 3

Mix & match a balanced selection of our premium quality starters, served with piadina romagnola, our house flat bread.

Affettati df
italian meats served with our specialty balsamic mustard

Prosciutto di Parma df
thinly sliced, served with house balsamic mustard

Formaggi v
selection of Italian artisan cheeses served with house-made preserves

Piadina v
stuffed piadina with mozzarella, eggplant, roasted tomatoes and green sauce

Insalata Mista vv
house mixed greens with apple cider vinaigrette

PASTA COURSE – Select 2

As always, pastas are hand made at la Spiga using local organic eggs and Shepherd Grain flour.

Tagliatelle Tartufo v
tagliatelle noodles with white alba truffle butter and parmigiano reggiano

Tortelli di Porcini v
tortelli filled with porcini mushrooms, potato and crescenza, tossed with truffle butter, wild mushrooms and parmigiano reggiano

Gnocchi v
our signature hand-curled yukon gold potato gnocchi with house tomato sauce

Tagliatelle Ragu
tagliatelle noodles, traditional bolognese ragu (meat and tomato sauce)

Lasagne
thin spinach noodles filled with meat ragu, béchamel and parmigiano reggiano

DESSERT – Select 1

All desserts are lovingly made at la Spiga using the freshest and finest ingredients available.

Il Mascarpone di Ida v
our popular tiramisu, Pietro's mother's coveted recipe (as per Italian tradition, we use fresh raw organic eggs* in the composition of our tiramisu)

Panna Cotta gf
sweet cream panna cotta with mixed wild berries

**Consuming raw or undercooked meat or eggs has been known to increase your risk of food borne illness.*

FESTIVO MENU

$65/PERSON

STARTERS – Select 3

Mix & match a balanced selection of our premium quality starters, served with piadina romagnola, our house flat bread.

Affettati df
italian meats served with our specialty balsamic mustard

Prosciutto di Parma df
thinly sliced, served with house balsamic mustard

Formaggi v
italian artisan cheeses with house-made preserves

Piadina v
stuffed piadina with mozzarella, eggplant, roasted tomatoes and green sauce

Verdure Grigliate vv gf
grilled zucchini, eggplant, and bell peppers with balsamic mustard, lemon and thyme

Scarola vv gf
warm escarole salad with taggiasca olives, orange supremes, toasted pistachios, wine soaked golden raisins and volpaia red wine vinegar

Il Bruciatino df gf
romaine lettuce, frisee and radicchio with balsamic onions and prosciutto crisped in balsamic vinegar

Insalata Mista vv
house mixed greens with apple cider vinaigrette

Cavolfiori vv
fresh fried cauliflower florettes with sea salt and herbs

Gnocco Fritto
gnocco fritto with prosciutto, burrata cheese, roasted marinated eggplant and arugula

PASTA COURSE – Select 2

As always, pastas are hand made at la Spiga using local organic eggs and Shepherd Grain flour.

Tagliatelle Tartufo v
tagliatelle noodles with white alba truffle butter and parmigiano reggiano

Tortelli di Porcini v
tortelli filled with porcini mushrooms, potato and crescenza, tossed with truffle butter, wild mushrooms and parmigiano reggiano

Gnocchi v
our signature hand curled yukon gold potato gnocchi, house tomato sauce

Gnocchi di Spinaci v
spinach gnocchi with gorgonzola and radicchio walnut pesto

Tagliatelle Ragu
tagliatelle noodles, traditional bolognese ragu (meat and tomato sauce)

Lasagne
thin spinach noodles filled with meat ragu, béchamel, parmigiano reggiano

ENTREES – Select 1

We source our meats and fish locally and sustainably.

Pollo Arrosto gf df
rosemary roasted chicken with roasted potatoes

Filetto gf
double R ranch signature beef tenderloin* with locally foraged winter mushrooms, and leek and truffle potatoes

Pesce del Giorno gf df
rotating fish special

Pasticcio di Melanzane v
thinly sliced eggplants layered with our house tomato sauce, béchamel and parmigiano reggiano

DESSERTS – Select 1

All desserts are lovingly made at la Spiga using the freshest and finest ingredients available.

Il Mascarpone di Ida v
our popular tiramisu, Pietro's mother's coveted recipe (as per Italian tradition, we use fresh raw organic eggs* in the composition of our tiramisu)

Panna Cotta gf
sweet cream panna cotta, mixed wild berries

Torta di Nocciola v gf
flourless chocolate and hazelnut cake

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LUSSO MENU

$80/PERSON

STARTERS – Select 3

Mix & match a balanced selection of our premium quality starters, served with piadina romagnola, our house flat bread.

Affettati df
italian meats served with our specialty balsamic mustard

Prosciutto di Parma df
thinly sliced, served with house balsamic mustard

Formaggi v
italian artisan cheeses with house-made preserves

Piadina v
stuffed piadina with mozzarella, eggplant, roasted tomatoes and green sauce

Insalata Mista vv
house mixed greens with apple cider vinaigrette

Scarola vv gf
warm escarole salad with taggiasca olives, orange supremes, toasted pistachios, wine soaked golden raisins and volpaia red wine vinegar

Il Bruciatino df gf
romaine lettuce, frisee and radicchio with balsamic onions and prosciutto crisped in balsamic vinegar

Cavolfiori vv
fresh fried cauliflower florettes with sea salt and herbs

Gnocco Fritto
gnocco fritto with prosciutto, burrata cheese, roasted marinated eggplant and arugula

Crostini del Poggio Rosso
crostini with tuscan pate, topped with grilled beef tenderloin* and truffle oil

Uova in Funghetto v gf
truffle-laced mushrooms with sunny-side-up egg,* parmigiano and micro arugula

Verdure Grigliate vv gf
grilled zucchini, eggplant, and bell peppers with balsamic mustard, lemon and thyme

PASTA COURSE – Select 3

As always, pastas are hand made at la Spiga using local organic eggs and Shepherd Grain flour.

Gnocchi v
our signature hand curled yukon gold potato gnocchi, house tomato sauce

Gnocchi di Spinaci v
spinach gnocchi with gorgonzola and radicchio walnut pesto

Tortelli di Porcini v
tortelli filled with porcini mushrooms, potato and crescenza, tossed with truffle butter, wild mushrooms and parmigiano reggiano

Tagliatelle Ragu
tagliatelle noodles, traditional bolognese ragu (meat and tomato sauce)

Tagliolini df
chestnut tagliolini with braised wild boar ragu

Tagliatelle Tartufo v
tagliatelle noodles with white alba truffle butter and parmigiano reggiano

Lasagne
thin spinach noodles filled with meat ragu, béchamel, parmigiano reggiano

ENTREES – Select 2

We source our meats and fish locally and sustainably.

Pollo Arrosto gf df
rosemary roasted chicken with roasted potatoes

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

Filetto gf
double R ranch signature beef tenderloin* with locally foraged winter mushrooms, and leek and truffle potatoes

Stinco df
beer-braised pork shank with escarole, cipollini onions and roasted potatoes

Pesce del Giorno gf df
rotating fish special

Pasticcio di Melanzane v
thinly sliced eggplants layered with our house tomato sauce, béchamel and parmigiano reggiano

**Consuming raw or undercooked meat or eggs has been known to increase your risk of food borne illness.*

LUSSO CONT. »

LUSSO MENU

$80/PERSON

[CONT.]

DESSERTS – Select 2

All desserts are lovingly made at la Spiga using the freshest and finest ingredients available.

Il Mascarpone di Ida v
our popular tiramisu, Pietro's mother's coveted recipe (as per Italian tradition, we use fresh raw organic egg* in the composition of our tiramisu)

Panna Cotta gf
sweet cream panna cotta, mixed wild berries

Torta di Nocciola v gf
flourless chocolate and hazelnut cake

Gelato v gf **/Sorbetto** vv gf
–2 week advance notice for product availability–
select your favorite flavor of our house-churned ice cream or sorbet

Specialty Cake
–2 week advance notice for product availability–
select one of our specialty cakes and work with our pastry department to personalize it as you desire

(additional dessert with specialty cake: $2 supplement)

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SPECIALTY CAKES
FOR YOUR SPECIAL OCCASION

All of La Spiga's specialty cakes are served in the traditional Italian fashion, unfrosted but with a simple garnish that may be a dusting of powdered sugar, nuts, fruit or cocoa powder.

You may add a scoop of our homemade gelato for an additional $2/serving.

Torta di Nocciola
chocolate hazelnut cake

Torta di Cioccolato alla Grappa
chocolate grappa cake

Torta della Zia Cilla
orange pine-nut cake

Torta di Mandorla
almond cake, topped with sliced almonds

Il Mascarpone
tiramisu cake

Small Cake (serves 8-12) $48

Large Cake (serves 30-40) $120

No additional charge if ordering the Lusso Menu package.

GELATO

Panna (vanilla)

Stracciatella (vanilla with chocolate pieces)

Nocciola (hazelnut)

Pistacchio (pistachio)

Cioccolato (chocolate)

Croccantino (pine nut brittle)

SORBETTO

Strawberry

Raspberry

Pineapple

Passion Fruit

Apricot

Please request your favorite gelato or sorbetto one week in advance.

BENVENUTO MENU

$45/PERSON

COCKTAIL PARTY or STANDING RECEPTION – Select 6

Olives vv
castelvetrano and taggiasca italian olives

Anacardi vv
roasted cashews with rosemary, cayenne and sea salt

Affettati df
italian meats served with our specialty balsamic mustard

Prosciutto di Parma df
thinly sliced, served with house balsamic mustard

Formaggi v
selection of Italian artisan cheeses served with house-made preserves

Parmigiano v gf
wedge of parmigiano reggiano cheese with walnuts and red seedless grapes

Arancine
fried risotto croquettes (sausage or mushroom)

Verdure Grigliate vv gf
grilled zucchini, eggplant and bell pepper with balsamic mustard, lemon and thyme

Gnocco Fritto
gnocco fritto with prosciutto, burrata cheese, roasted marinated eggplant and arugula

Crostini del Poggio Rosso
crostini with tuscan pate, topped with grilled beef tenderloin* and truffle oil

Crostini del Bar
crostini with fresh mozzarella, prosciutto and truffle pate

Piadina v
stuffed piadina with mozzarella, eggplant, roasted tomatoes and green sauce

Piadina Pizzata
open-faced piadina with mozzarella, tomato, porcini mushrooms and culatta

Cavolfiori vv
fresh fried cauliflower florettes with sea salt and herbs

Scarola vv gf
warm escarole salad with taggiasca olives, orange supremes, toasted pistachios, wine soaked golden raisins and volpaia red wine vinegar

Il Bruciatino df gf
romaine lettuce, frisee and radicchio with balsamic onions and prosciutto crisped in balsamic vinegar

Insalata Mista vv
house mixed greens with apple cider vinaigrette

Gnocchi v
our signature hand curled yukon gold potato gnocchi, house tomato sauce

Pollo Arrosto gf df
rosemary roasted organic chicken with roasted potatoes

Lasagne
thin spinach noodles filled with meat ragu, béchamel, parmigiano reggiano

Polenta con Cinghiale df gf
crispy fried polenta with braised wild boar

Stinco df
beer-braised pork shank with escarole, cipollini onions and roasted potatoes

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

Salsiccia df gf
pork sausage with roasted bell peppers and onions

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PRANZO MENU
FOR LUNCH EVENTS

PRANZO MAIN MENU – $35/PERSON

STARTER

CHOICE OF: **Insalata Mista** vv **or Zuppa del Giorno**
house mixed salad or house-made soup of the day

BEVERAGES

CHOICE OF: **Coffee, Hot or Iced Tea, Sparkling Water**

ENTREES – Select 3 to Enjoy Family Style

As always, pastas are hand made at la Spiga using local organic eggs and Shepherd Grain flour.

Gnocchi v
our signature hand-curled yukon gold potato gnocchi with house tomato sauce

Capriccioso
truffle ham, mozzarella, artichoke, taggiasca olives and button mushrooms

Il Piccante
salami, peperonata, salsa piccante, pecorino fresco cheese and arugula

Melanzane v
piadina sandwich with roasted eggplant, roasted tomato, mozzarella and salsa verde

Tartufata
piadina sandwich with prosciutto, mozzarella and truffle

Il Bruciatino df gf
romaine lettuce, frisee and radicchio with balsamic onions and prosciutto crisped in balsamic vinegar

Tagliatelle Tartufo v
tagliatelle noodles with white alba truffle butter and parmigiano reggiano

Tagliatelle Ragu
tagliatelle noodles, traditional bolognese ragu (meat and tomato sauce)

Lasagne
thin spinach noodles filled with meat ragu, béchamel and parmigiano reggiano

DESSERT

All desserts are lovingly made at la Spiga using the freshest and finest ingredients available.

CHOICE OF:

Il Mascarpone di Ida v
our popular tiramisu, Pietro's mother's coveted recipe (as per Italian tradition, we use fresh raw organic eggs* in the composition of our tiramisu)

Panna Cotta gf
sweet cream panna cotta with mixed wild berries

Sorbetto vv gf
select your favorite flavor of our house churned sorbet

PRANZO APPETIZER MENU – $12/PERSON

Select 3 to Enjoy Family Style

Prosciutto di Parma df
thinly sliced, served with house balsamic mustard

Formaggi v
italian artisan cheeses with house-made preserves

Cavolfiori vv
fresh fried cauliflower florettes with sea salt and herbs

Affettati df
italian meats served with our specialty balsamic mustard

Verdure Grigliate vv gf
grilled zucchini, eggplant and bell peppers with balsamic mustard, lemon and thyme

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WINE, COCKTAILS & OTHER BEVERAGES

WINE SELECTION

Wine should be selected in advance to ensure availability. Your event coordinator will be happy to help you select appropriate wines for your selected menu and price range. While we will provide an estimate on your event order, all beverages will be charged based on actual consumption at your event.

La Spiga has an extensive selection of quality Italian wines available for your event. Please let us know your price range and preference and we can have our sommelier choose a lovely bottle with your menu in mind. Please specify if you'd like red, white and/or sparkling wine. If you'd like an idea of our offerings or would like to select your own wine, please book a tasting (see below) or see our wine list here: bit.ly/LS-Wine

Not sure what wines or cocktails you want for your event? Book a tasting with us!	WINE TASTINGS $30/PERSON Flight with 5 pours (2.5 oz) – 1 hour	COCKTAIL TASTINGS $45/PERSON Flight with 5 cocktail samples – 1 hour

SPECIALTY COCKTAILS – $12ea.

Craft cocktails made with fresh-squeezed citrus, and homemade garnishes, syrups & mixes.

Basilico
vodka, basil, lemon, turbinado simple syrup (up)

Spritz
campari or aperol, soda, prosecco (rocks)

Old Fashioned
bourbon, turbinando simple, angostura, black walnut bitters (big rock)

Bruno
mezcal, marsala, agave, lime, grapefruit bitters (rocks)

Rhonda Negroni
occitan gin, campari, sweet vermouth (up)

Sfumato Manhattan
rye, sweet vermouth, sfumato rabarbaro, cherry bitters (up)

BIRRA

Beer

DRAFT

Manny's Unfiltered Pale Ale 6
Moretti Lager 7

BOTTLE

pFriem IPA (Hood River, OR) 16.9oz, 7.2% ABV 9
Forst European Pale Lager (IT) 11.2oz, 4.8% ABV 5

La Spiga offers several other beverage offerings, including dessert wines, top shelf spirits, and an extensive selections of amari, vermouth & grappa.

Please let us know if you would like additional information about these offerings.

BEVANDE ANALCOLICHE

Non-alcoholic beverages

Frasilico 6
strawberry, basil, lemon, soda

Lemoncocco (12 oz. can) 5
sicilian lemon, coconut water, coconut cream

Bradley's Kina Tonic / Reed's Ginger Beer 5

Lurisia (9.3 oz) 5
aranciata, chinotto, or gazzosa

Seattle Cola, Diet, Lemon-Lime, Ginger Ale 4

Lurisia Still / Sparkling Water 6

Cafe Umbria Coffee and Rishi Organic Tea 4

ADDITIONAL MENU OPTIONS

Custom menus, including menu items not listed here, are also an option. Please let us know what you have in mind! We also offer menu tastings during our regular dinner hours with advance notice and a reservation.

- MENU TASTING $50 per person: 5 dishes of your choosing, served family style

CHILDREN

On all pre-selected menus, children 5 and under eat for free.

OUTSIDE VENDORS

We welcome outside vendors to help you with your evening. Please ask your event coordinator for a list of our trusted favorites.

LITTLE EXTRAS

- PERSONALIZED MENUS: We offer complimentary printed event menus that can include a custom title of your choosing. Placed at each setting, this service adds a personal touch to your event.
- PARTING GIFTS: Let us put together a special parting gift for your guests. Please ask your event coordinator for a list of options.

PARKING

There is a covered parking garage across the street from la Spiga in the Trace Building, and there are two paid parking lots within 2 blocks of the restaurant. There is also street parking which is paid through 10pm* except on Sundays and holidays when it is free. Valet parking is available by special arrangement. Your event coordinator will be happy to request a quote for you.

DIETARY RESTRICTIONS

La Spiga is always able to accommodate special dietary needs. Please let us know about any allergies or dietary restrictions as soon as possible and we will happily provide meal options for your guests.

EVENT DURATION

You will have up to 3.5 hours to enjoy the space for your event without incurring additional fees. All decorations, supplies, etc. must be removed from the restaurant immediately following the end of the event.

MUSIC

La Spiga offers live jazz music on Thursday evenings from 7-9:30pm and Saturday evenings from 8-10:30pm. Otherwise we play a selection of world, soul funk and jazz from our speaker system. Groups who select a whole restaurant buyout will have the option to choose what music plays, live or otherwise.

ATMOSPHERE

La Spiga is located in an architecturally beautiful and rustically elegant space. Our mezzanine "floats" over the main dining room, and while events there will be private, you will be able to hear the din of the restaurant below. If your event requires a more quiet atmosphere, please consider a daytime event, Monday through Friday, before 4pm.

GIFT CERTIFICATES

Available in various amounts.

CONTACT

HEATHER ADAMS, Event Manager | o: 206 323 8881 | c: 206 446 4337 | parties@laspiga.com

Meeting/Tours available by appointment on Mondays from 9am–4pm.

**City of Seattle regulations subject to change. La Spiga is not responsible for any fees or parking tickets incurred by guests at our restaurant.*