



# 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. Prices listed do not include tax and gratuity.

The next menu change will be in January 2024.

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

\$60/PERSON

*Your selections will be served family style*



## STARTERS – Select 3

*Mix & match a balanced selection of our premium quality starters.*

### Affettati **df**

italian meats served with our house balsamic mustard and piadina romagnola

### Prosciutto di Parma **df**

thinly sliced, served with house balsamic mustard and piadina romagnola

### Formaggi **v**

selection of italian artisan cheeses served with house-made preserves and piadina romagnola

### Piadina **v**

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

### Insalata Mista **vv gf**

house mixed greens with apple cider vinaigrette

## PASTA COURSE – Select 2

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

### Tortelli di Zucca **v**

tortelli stuffed with butternut squash and house-made fruit mostarda, tossed with butter and sage

### Gnocchi al Pomodoro **v**

our signature hand-curled yukon gold potato gnocchi, house tomato sauce and parmigiano reggiano

### Tagliatelle Tartufo **v**

tagliatelle noodles with white alba truffle butter and parmigiano reggiano

### Tagliatelle Ragu

tagliatelle noodles with traditional bolognese ragu (meat and tomato sauce)

### Lasagne

thin spinach noodles filled with meat ragu, béchamel, 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, petro's mother's coveted recipe  
*(as per italian tradition, we use fresh raw eggs in the composition of our tiramisu)*

### Panna Cotta al Carmello **gf**

vanilla panna cotta with bitter caramel and crispy meringue crumble

# FESTIVO MENU

\$80/PERSON

*Your selections will be served family style*



## STARTERS – Select 3

*Mix & match a balanced selection of our premium quality starters.*

### Affettati **df**

italian meats served with our house balsamic mustard and piadina romagnola

### Prosciutto di Parma **df**

thinly sliced, served with house balsamic mustard and piadina romagnola

### Formaggi **v**

italian artisan cheeses with house-made preserves and piadina romagnola

### Piadina **v**

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

### Insalata Mista **vv gf**

house mixed greens with apple cider vinaigrette

### Insalata di Scarola **vv gf**

escarole salad with toasted pistachios, wine soaked golden raisins, taggiasca olives and orange supremes

### Verdure Grigliate **vv gf**

grilled zucchini, eggplant, and bell peppers with balsamic mustard, lemon and thyme

## PASTA COURSE – Select 2

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

### Tortelli di Zucca **v**

tortelli stuffed with butternut squash and house-made fruit mostarda, tossed with butter and sage

### Gnocchetti all'Ossolana **v**

hand-curved chestnut gnocchi with wild mushroom and cream sauce

### Gnocchi al Pomodoro **v**

our signature hand-curved yukon gold potato gnocchi, house tomato sauce and parmigiano reggiano

### Tagliatelle Tartufo **v**

tagliatelle noodles with white alba truffle butter and parmigiano reggiano

### Tagliatelle Ragu

tagliatelle noodles with 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 al Marsala\* **gf**

Beef tenderloin with marsala, balsamic and mustard sauce, creamy potatoes, grilled chicory, balsamic cipollini

### Pesce del Giorno

rotating fish special

### Casseruola **vv gf**

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

### Pasticcio di Melanzane **v**

roasted eggplant slices layered with béchamel, mozzarella, tomato sauce 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 eggs in the composition of our tiramisu)

### Panna Cotta al Carmello **gf**

vanilla panna cotta with bitter caramel and crispy meringue crumble

### Torta di Nocciola **v gf**

flourless chocolate and hazelnut cake

# LUSSO MENU

\$105/PERSON

*Your selections will be served family style*



## STARTERS – Select 3

*Mix & match a balanced selection of our premium quality starters.*

### Affettati **df**

italian meats served with our house balsamic mustard and piadina romagnola

### Prosciutto di Parma **df**

thinly sliced, served with house balsamic mustard and piadina romagnola

### Formaggi **v**

italian artisan cheeses with house-made preserves and piadina romagnola

### Insalata Mista **vv gf**

house mixed greens with apple cider vinaigrette

### Insalata di Scarola **vv gf**

escarole salad with toasted pistachios, wine soaked golden raisins, taggiasca olives and orange supremes

### Verdure Grigliate **vv gf**

grilled zucchini, eggplant, and bell peppers with balsamic mustard, lemon and thyme

### Polenta con Anatra **gf df**

crispy fried polenta with braised duck ragu

### Piadina **v**

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

### Crostini del Poggio Rosso\*

crostini with tuscan pate, topped with grilled beef tenderloin and truffle oil

## PASTA COURSE – Select 3

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

### Tortelli di Zucca **v**

tortelli stuffed with butternut squash and house-made fruit mostarda, tossed with butter and sage

### Gnocchetti all'Ossolana **v**

hand-curved chestnut gnocchi with wild mushroom and cream sauce

### Gnocchi al Pomodoro **v**

our signature hand-curved yukon gold potato gnocchi, house tomato sauce and parmigiano reggiano

### Pappardelle con Anatra **df**

pappardelle with braised duck, tomato and sage sauce

### Tagliatelle Tartufo **v**

tagliatelle noodles with white alba truffle butter and parmigiano reggiano

### Tagliatelle Ragu

tagliatelle noodles with traditional bolognese ragu (meat and tomato sauce)

### 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

### Filetto al Marsala\* **gf**

beef tenderloin with port, balsamic and mustard sauce, creamy potatoes, balsamic cipollini

### Guancia di Maiale **gf**

milk-braised pork cheeks with porcini sugo, butternut squash puree, braised escarole

### Pesce del Giorno

rotating fish special

### Coscia di Pollo alla Cacciatora **gf df**

braised chicken hindquarter with tomato, rosemary and crispy polenta

### Casseruola **vv gf**

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

### Pasticcio di Melanzane **v**

roasted eggplant slices layered with béchamel, mozzarella, tomato sauce and parmigiano



# LUSSO MENU

\$105/PERSON

[CONT.]



## DESSERTS – Select 2 or Choose Specialty Cake & Gelato

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 eggs in the composition of our tiramisu)*

### Panna Cotta al Carmello **gf**

vanilla panna cotta with bitter caramel and crispy meringue crumble

### Gelato **v gf** or Sorbetto **vv gf**

chef's choice of seasonally flavored  
gelato OR sorbet\*\*

### Torta di Nocciola **v gf**

flourless chocolate and hazelnut cake

### Specialty Cake & Gelato

–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, served with your choice of gelato or sorbetto

## 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 gelato for an additional \$3/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 *(as per Italian tradition, we use fresh raw eggs in the composition of our tiramisu)*

Small Tray (serves 12-16) \$52

Large Tray (serves 24-30) \$120

No additional charge if you choose Specialty Cake as your dessert option in the Lusso Menu package.

## GELATO

Panna (vanilla)

Stracciatella (vanilla with chocolate pieces)

Nocciola (hazelnut)

Pistacchio (pistachio)

Cioccolato (chocolate)

## SORBETTO

Strawberry

Raspberry

Pineapple

Passion Fruit

\*\*Sorbets and gelatos made by Gelatiamo.

# BENVENUTO MENU

\$40/PERSON

*Your selections will be served buffet style.*



## COCKTAIL PARTY or STANDING RECEPTION – Select 4

### **Olives** vv

castelvetro 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

### **Arancine**

fried risotto croquettes (sausage or mushroom)

### **Bruschetta Classica** vv

classic bruschetta with garlic, diced tomato, basil and extra virgin olive oil

### **Verdure Grigliate** vv gf

grilled zucchini, eggplant and bell pepper with balsamic mustard, lemon and thyme

### **Spiedini di Salsiccia** df gf

house-made pork and prosciutto sausage skewers with roasted bell peppers and onions

### **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

### **Insalata Mista** vv gf

house mixed greens with apple cider vinaigrette

### **Insalata di Scarola** vv gf

escarole salad with toasted pistachios, wine soaked golden raisins, taggiasca olives and orange supremes

### **Torta di Nocciola** v gf

flourless chocolate and hazelnut cake

## WINE, COCKTAILS & OTHER BEVERAGES

You have options when it comes to beverage service at Osteria la Spiga. Whether it's beer & wine only, full bar, guests pay or hosted, you can create your own beverage menu that works for the occasion and your budget. Beverages will be charged based on consumption. We offer Italian wines, beer, signature cocktails, mocktails, non alcoholic beverages, Prosecco toasts, after dinner drinks and more.

Our staff is happy to pair the perfect red and white from our house wine collection, or if you'd like to pick your own wines, you may select bottles from our [Wine List here](#).



## PERSONAL TOUCH

- **PERSONALIZED MENUS:** We offer complimentary printed event menus that can include a custom title or logo 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. Options start at \$5/person. Please ask your event coordinator for a list of options.

## DIETARY RESTRICTIONS

We will do our best 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 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.

## 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, Tuesday through Saturday, before we open at 5pm. Our building is also a historic and green building. We offer light air conditioning in the summer to counteract some of the heat during peak temperatures.

## CHILDREN

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

## 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.

## OUTSIDE VENDORS

We welcome outside vendors providing flowers, photography and wedding cakes. Fees may apply.

## GIFT CERTIFICATES

Available in different amounts for your gifting needs.

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## CONTACT

We encourage you to use the short private dining inquiry [form on our website](#) so that we may learn a bit more about your event. Once received, Event Manager Heather Adams, or one of our team members will be in touch to go over all of your options. If you have specific questions about private dining at la Spiga, feel free to send us an email at [parties@laspiga.com](mailto:parties@laspiga.com).

We look forward to helping you create a memorable event!