



ANTIPASTI

(starters)

Affettati Misti

Selection of Italian and domestic cured meats 12

Prosciutto di Parma

"Parmacotta" prosciutto of Parma (aged 24 months) 13

Formaggi Misti

Selection of Italian artisan cheeses

House choice 16

By the ounce 4

Tortelli alla Lastra

Butternut squash and potato tortelli, speck and robiola fresca cheese 16

Barbabetola

Roasted beets, orange, taggiasca olives,

"Dessert Miracle" EVOO, "Formaggio di Fossa" cheese, arugula micro-greens 8

Cavolfiori

Fried cauliflower, La Spiga's herbed Sea Salt 7

Toma

Melted Toma Piemontese cheese, warm grapes, thyme, fried piadina 10

Crostini del Poggio Rosso

Crostini with Tuscan pate, sliced grilled beef tenderloin and truffle oil 6/each

Vedure Miste "La Spiga"

Chef's choice of three vegetable preparations 14

Piadina Trifolata

Piadina sandwich with mozzarella, prosciutto, and "truffled" mushrooms 9

PRIMI

(all soups are made from scratch, all pastas are hand made at La Spiga by Jessica)

Zuppa del Giorno

Ask your server for our daily homemade soup selection 5/8

Spaghetti di Castagna alla Chitarra

Chestnut and butternut squash spaghetti, local foraged mushroom and cream sauce 16*

Tortelli di Zucca

Butternut squash filled pasta with homemade mostarda, butter and sage 16

Pappardelle con l'Anatra

Pappardelle with braised duck ragu 16

Gnocchi al Pomodoro

Potato dumplings tossed in our house tomato sauce and Parmigiano Reggiano

13

Tagliatelle al Burro di Tartufo

Tagliatelle noodles with white Alba Truffle butter 14

Tagliatelle al Ragù

Tagliatelle noodles with traditional Bolognese Ragù (meat and tomato sauce)

13

Lasagne Verdi

*Six layers of green lasagna noodles filled with ragù (meat and tomato sauce),
béchamel and Parmigiano Reggiano 15*

* FORAGED MUSHROOMS MAY BE ONE OR MORE OF THE FOLLOWING: CHANTERELLES, PORCINI, OR YELLOW
FOOT. AMONG CULTIVATED VARIETIES WE MAY USE PIOPPINI MUSHROOMS. ASK YOUR SERVER FOR TODAY'S SELECTION.

SECONDI

(meat entrees)

Stinco di Malale

Beer braised Korabuta pork shank, braised borlotti beans 22

Filetto

Double R Ranch beef tenderloin, truffle oil, pureed potatoes 24*

Petto di Pollo

*Local organic chicken breast with local foraged mushrooms** and leeks, braised
escarole 22*

(please allow additional time for preparation)

Salsiccia

Grilled pork sausage and polenta with melted Toma Piemontese 20

CONTORNI E INSALATE

(sides and salads)

Borlotti

Braised cranberry beans, "Bono" EVOO 7

Scarola Brasata

Braised escarole 6

Polenta

Crispy fried polenta 5

Zucca

Roasted butternut squash 6

Patate

Roasted Yukon Gold potatoes with rosemary, extra virgin olive oil and sea salt 6

Insalata Contadino

*Spinach salad, Bartlett pears, lemon citronette, toasted sunflower seeds,
pecorino fresco 9*

Insalata Mista della Casa

*Our house mixed salad with romaine, frisee, radicchio, arugula and shredded
carrots tossed in*

extra virgin olive oil and apple cider vinaigrette 5/7

*** CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

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NO SUBSTITUTIONS PLEASE