



1429 12th Ave Seattle 98122 – 206.323.8881 – www.laspiga.com

La Gazzetta della Spiga

April 2009

La Dolce Vita della Spiga

Ah, the sweet life of La Spiga...dessert. Long time La Spiga Pastry Chef, Betsy Balog, is available for baking a customized cake for your special occasion. For more information and build-your-own guidelines e-mail Betsy at b.balog@laspiga.com

At least 48 hours notice is appreciated.

Vino, Vino and More Vino

Can you ever get enough? La Spiga will begin our Italian Wine Tasting Series on Wednesday April 8. It will be a monthly event allowing guests to sample 10 different wines while enjoying a buffet filled with small bites that will perfectly accompany these wines. You will have the chance to mingle with wine experts and discuss different aspects of each wine, including aromas, colors, palates and origins. The cost for the evening is \$25 including tax and gratuity.

For this month's wine line-up visit our website at www.laspiga.com or to sign up contact Pietro at p.borghesi@laspiga.com

Kid's Pasta Making Classes

We will be offering two pasta making classes for kids ages 6-14, April 28 and May 26. For additional information contact Sabrina at s.tinsley@laspiga.com

Pasta Making For Adults

Pasta Making and Wine Tasting classes offered monthly on Saturdays from 10am-1pm, hosted by Sabrina and Pietro.

Learn more online at www.laspiga.com Call or e-mail to reserve your spot 206/323-8881 hello@laspiga.com

Scheduled Classes:

May 16, June 13

Retail Items Now Available

During many of our cooking classes and close interactions with our customers, we are often asked where certain ingredients that we use in the restaurant can be purchased, and the majority of the times these items are not available retail. So we have put together a retail list of the most requested items to make them available to everyone. Beginning

April 8th, the list can be found at the end of your dinner menu or online at www.laspiga.com Items are currently available for purchase at the restaurant only.

Aperitivi Hour

Join us from 5pm-6:30pm Monday-Friday for our traditional Italian "Happy Hour" with classic Italian "aperitivi" (pre dinner light cocktails), "stuzzicchini" (complimentary snacks) as well as food and drink specials.

Join us also for our late night Happy Hour 11pm-12am Friday and Saturday nights, with food and drink specials.

Featured Ingredient of the Month

BALSAMICO VECCHIO

Balsamic vinegar is made from white trebbiano or red lambrusco grapes in the Emilia-Romagna towns of Modena and Reggio Emilia. It is an old tradition that requires time, patience, knowledge and a hot attic. The grape must of the above mentioned grapes are cooked and then strained to extract the liquid portion. The liquid is then combined with the “mother” vinegar culture and poured into wood barrels (of varying types) intentionally leaving space at the top of the barrel to allow oxidation. It is then stored in the attic of the family home. Year after year, the balsamic vinegar is transferred to smaller and smaller barrels as the water slowly evaporates off and the oxygen transforms the liquid into the desired thick, sweet and complex flavored syrup known as old balsamic vinegar. There are 6-yr, 12-yr, 25-yr, 50-yr and even 100-yr balsamic vinegars on the market. In recent years, balsamic producers have experimented with adding different flavors to the balsamic such as truffle, cherry wood, and chocolate. At La Spiga, we offer 25-yr balsamic in the “condiments” section of your menu to add to any sweet or savory dish or to sip as a digestive drink after your meal.