



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

La Gazzetta della Spiga

February 2009

La Spiga Internship Opportunities

Starting in March, La Spiga will begin a chef internship program. Applicants must be destined for a career in cooking and have a strong interest in Italian cuisine, they should be available to commit to three months of part time work. We will accept one intern per quarter and of the four interns, one will be selected (annually) to participate in an externship in Italy. If you would like to know more, please contact Chef Sabrina Tinsley at s.tinsley@laspiga.com

Tour in Emilia-Romagna

Co-owner, Pietro Borghesi will lead a tour to his beloved home region of Emilia-Romagna along with close friend and wine expert GianPietro Ottolini. The two have booked space in 4-star hotels, in typical and Michelin rated restaurants, and will treat you to the most notable pleasures, culture, food and wine the region has to offer. The tour will take place in May 2009. For more information on the tour itself or to sign up for the presentation of the tour, contact Pietro Borghesi at p.borghesi@laspiga.com

Pasta Making and Wine Tasting

If you enjoy learning about food and wine of Italy consider joining us for our 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:
March 14, April 4, May 16

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.

Featured Ingredient of the Month

GRAPPA

Grappa is the national distilled drink of Italy. The clear liquid is sometimes aged in wine barrels taking on amber hues and adding a complexity that rounds out the flavor. Distilled from the crushed grape must, grappa is a by-product of wine making. In fact, most wine producers sell their signature grappas which are readily available throughout Italy. In the past we have struggled to find a decent selection of grappas, but with its growing popularity in Seattle, we have recently acquired quite a collection and sell them nightly from our new custom made grappa cart. Italians generally drink grappa after dinner to aid in the digestion of their meal.

NEXT MONTH

Future Foodies of America event on March 24 coupled with the launch of our new Kid's Menu.