



1429 12<sup>th</sup> Ave Seattle 98122 – 206.323.8881 – [www.laspiga.com](http://www.laspiga.com)

## **La Gazzetta della Spiga**

*July 2009*

### **Chef's Garden**

I grew up harvesting produce from our family garden in Fairbanks, Alaska and have always treasured that experience. As a result I have continued to grow produce at home as a hobby and to pass on the experience to my own two children. As an added benefit I have planted produce that I could harvest and share with our guests of La Spiga. Among some of the produce that you may enjoy on any given evening, are zucchini blossoms, zucchini, wild arugula, various tomatoes (not quite ripe yet), and herbs such as sage, oregano, basil, chives, Italian parsley and thyme. It's with great satisfaction that I share my "fruits" with you. Enjoy!

-Sabrina Tinsley, Chef Owner

### **La Spiga Cyclists**

It came to our attention early this Spring that many employees of La Spiga had the common goal of getting back in the saddle and taking their cycling to the next level. As a result, Pietro took it upon himself to order in some old fashioned cycling jerseys for our newly formed team. Be on the look out for us riding the streets of Seattle in our schnazzy new jerseys with La Spiga's tagline "Fernet about it." Jerseys will also go on sale soon. For purchase information please write [hello@laspiga.com](mailto:hello@laspiga.com)

### **New Facebook Members**

La Spiga has been catapulted into the 21<sup>st</sup> century with our new Facebook account. Become a friend and keep current on events, take Romagnolan dialect quizzes, get new recipe ideas, follow our vacations in Italy, and chat with employees. See you there!

### **Stay in the Know**

If you are interested in receiving e-mailings on our special events, wine tastings, and cooking classes, as well as our monthly newsletter and wine newsletter, you may fill out a form, provided by your server with your e-mail address and name and we will be happy to keep you in the know.

### **Valet Parking**

Now available at La Spiga's front door, on Thursday's, Friday's and Saturday's...valet parking. The cost? \$12. The time you save to enjoy more La Spiga? Priceless. Please also note that patrons of any neighboring restaurant may use the service as well.

### **New Neighbors**

We would like to introduce you to our new neighbors, who will open their doors mid July. After much deliberation, Café Stellina owners, Terry and Mike, decided to trade in their café to pursue catering avenues full time. The new owner, Makini Howell, is an established vegan café owner on Capitol Hill's 15<sup>th</sup> Ave with Hillside Quickie. Her new space next door to La Spiga, Plum, will also be a vegan restaurant open for breakfast, lunch, and dinner, adding to the diversity of the neighborhood. Help us welcome her to 12<sup>th</sup> Ave, spread the word, and try it out.

## **Featured Ingredient of the Month**

### **BURRATA**

Burrata is mozzarella filled with unstretched mozzarella curd and cream. A relatively young tradition of the Puglia (Apulia) region in the South of Italy, this form of cheese making was born from the necessity to utilize the leftover scraps of mozzarella production. To form mozzarella, the heated curd is stretched to achieve the stringy texture typical of mozzarella. In the case of burrata, a thin layer of this stretched curd is filled with unstretched curd and a little cream, it is then tied up by hand forming a snowman shaped product. At La Spiga, we are serving burrata as a special with various accompaniments when it is available to us. Most of our product will come directly from Italy, but we will also be serving a nice burrata which is produced in California.