



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

La Gazzetta della Spiga

March 2009

Presentation of May Tour in Emilia-Romagna

If you have ever had interest in a guided tour through Italy then this is a presentation you will not want to miss. On March 23rd at 6:00pm, La Spiga Co-Owner and host, Pietro Borghesi, will present the 11-day tour along with wine importer GianPietro Ottolini. There will be Prosecco and small snacks, slide show, a day by day presentation of events, restaurants and hotels, detail of terms and Q&A session. There is no cost for the presentation. Pietro and GianPietro will lead the tour beginning on May 18, 2009 in Bologna, and treat their guests to all of the jewels Emilia-Romagna has to offer. RSVP Pietro Borghesi at p.borghesi@laspiga.com

Future Foodies Dinner and Launch of La Spiga's New Kids' Menu

In an effort to promote food awareness and encourage savvy young diners Red Tricycle and Future Foodies have joined forces to organize dinners at popular restaurants around town that are family friendly. On Tuesday March 24, La Spiga will host such a dinner to show our strong support of children having an active role in their food experiences. On the same night we will launch our new Kid's Menu that will be available on a regular basis after that. To make your reservation for March 24, please call 206.323.8881 and mention Future Foodies. (La Spiga will be open to all patrons on this day.)

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

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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

BOTTARGA

Bottarga is salt cured and dried fish roe. It is primarily produced in Sicily and Sardegna using either tuna or grey mullet eggs. It comes in hardened bricks (or filets) for grating or in a dried powder for convenient use. The flavor is strong, so must be used in moderate quantities, but lends a nice fish flavor to your cooking. Some complimentary ingredients include: parsley, basil, lemon zest, pasta, celery, garlic, onions.

NEXT MONTH

Learn how you can have your celebratory cake custom made by our in house Pastry Chef.