



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

La Gazzetta della Spiga

December 2008

Now available, La Spiga Gift cards

Our new flexible gift cards allow you to upload any amount to offer as a gift or use yourself. You may add it to your bill or purchase it separately. The card may be used until the balance is gone, then simply return the card to La Spiga for recycling or re-load it for further use.

Gift cards are not replaceable if lost or stolen.

Specialty Ingredients of the Month

Tartufi Bianchi – White Alba Truffles are now in season. We will carry them regularly at La Spiga for shaving over your favorite dish. Please allow 3 days notice for truffle pre-orders.

Grappa – ask your server to roll over our new Grappa Cart and make your choice table side

Formaggio di Fossa – literally translated, “pit cheese”. It is a sheep’s milk cheese aged in ancient clay rich, farm house pits located in three villages of Emilia-Romagna and Le Marche (Sogliano al Rubicone, Talamello, Sant Agata Feltria). After the sheep’s milk cheese is removed from its original cheese rings, it is wrapped in linen, and then tightly packed into the pits (that are lined with hay for moisture absorption) stacked up to 10’ high. The pit is then sealed. The cheese is allowed to mature for 6 months in this oxygen free environment and with the help of naturally occurring bacteria, a unique flavored cheese is born. When the pit is opened, the cheese makers must evacuate the premises for 3 days while the gases escape into the atmosphere. With the help of our direct importer “Corsican Cellar” and our contact in Emilia-Romagna “L’Antica Cascina”, this pungent hard cheese has been available at La Spiga for over two years. Try it in one of our menu items or order it by the once with our home made caramelized figs.