



Menu Planner for Private and Large Party Dinners Fall 2009

Menu items change seasonally and will be updated as changes occur. If your event occurs on the cusp of a menu change, feel free to use this Menu Planner as a guideline that we can adjust when the changes are made. The next menu change will occur in the Winter. Menu choices are served family style. We can do buffet or plated if desired.

Menu #1 \$30/person

Antipasti (Appetizers) Choose 3

- Affettati Misti – cured meats
- Prosciutto Leporati di Parma – prosciutto
- Formaggi Misti – selection of Italian cheeses
- Barbabietola All'Arancia – roasted baby beets, orange, taggiasca olives, arugula micro-greens
- Insalata Mista della Casa – house mixed salad
- Cavolfiori Fritti - Fried cauliflower, La Spiga seasoned salt

Primi (Pasta Course) Choose 2

- Gnocchi al Pomodoro – potato gnocchi, tomato sauce
- Tagliatelle al Burro di Tartufo – tagliatelle noodles, white truffle butter
- Tagliatelle al Ragu – tagliatelle noodles, meat ragu
- Lasagne Verdi – thin spinach noodles, meat ragu, bechamel, Parmigiano Reggiano
- Tortelli di Porcini al Fumé – porcini filled tortelli with tomato, cream and speck sauce

Dolce (Dessert) Choose 1

- Il Mascarpone di Ida – tiramisu
- Ciambella – traditional short cake, great for dipping
- Panna Cotta di Stagione – seasonal panna cotta
- Specialty Cake* (add \$2/person)

*Designed especially for you by Pastry Chef Betsy Balog, please contact her directly at
HYPERLINK "mailto:b.balog@laspiga.com"b.balog@laspiga.com

Menu #2 \$45/person

Antipasti (Appetizers) Choose 3

Affettati Misti – cured meats

Prosciutto Leporati di Parma – prosciutto

Formaggi Misti – selection of Italian cheeses

Insalata Mista della Casa – house mixed salad

Barbabietola All'Arancia – roasted baby beets, orange, taggiasca olives, arugula micro-greens

Cavolfiori Fritti - Fried cauliflower, La Spiga seasoned salt

La Panzanella con Rucola e Finocchio – bread salad with tomato, arugula, red onion and fennel, rosemary and red wine vinaigrette

Primi (Pasta Course) Choose 2

Gnocchi al Pomodoro – potato gnocchi, tomato sauce

Tagliatelle al Burro di Tartufo – tagliatelle noodles, white truffle butter

Tagliatelle al Ragù – tagliatelle noodles, meat ragù

Lasagne Verdi – thin spinach noodles, meat ragù, bechamel, Parmigiano Reggiano

Tortelli di Porcini al Fumé – porcini filled tortelli with tomato, cream and speck sauce

Gnocchi di Zucca – butternut squash gnocchi, sausage and Formaggio di Fossa

Lasagnette di Castagna al Cinghiale e ceci – wide chestnut pasta, braised wild boar, chick-peas

Secondi (Meat Course) Choose 1

Salsiccia alla Griglia – Grilled pork sausage, roasted bell peppers and onions

Tagliata al Rosemarino (add \$5/person) – grilled beef tenderloin, balsamic walnut sauce with rosemary, grilled baby frisee

Pollo Arrosto – rosemary roasted chicken, roasted potatoes

Porchetta – pork roasted with rosemary, garlic, sage and fennel seeds served with braised Savoy cabbage

Dolce (Dessert) Choose 1

Il Mascarpone di Ida – tiramisu

Ciambella – traditional short cake, great for dipping

Panna Cotta di Stagione – seasonal panna cotta

Specialty Cake*

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Menu #3 \$65/person

Antipasti (Appetizers) Choose 3

Affettati Misti – cured meats

Olive Italiane – assorted Italian olives

Prosciutto Leporati di Parma – prosciutto

Formaggi Misti – selection of Italian cheeses

Insalata Mista della Casa – house mixed salad

Barbabietola All'Arancia – roasted baby beets, orange, taggiasca olives, arugula micro-greens

Cavolfiori Fritti - Fried cauliflower, La Spiga seasoned salt

Piadina di Farro con Bresaola – farro grain piadina filled with bresaola, mozzarella, mushrooms,
arugula, shaved Parmigiano

Primi (Pasta Course) Choose 3

Gnocchi al Pomodoro – potato gnocchi, tomato sauce

Tagliatelle al Burro di Tartufo – tagliatelle noodles, white truffle butter

Tagliatelle al Ragu – tagliatelle noodles, meat ragu

Lasagne Verdi – thin spinach noodles, meat ragu, bechamel, Parmigiano Reggiano

Tortelli di Porcini al Fumé – porcini filled tortelli with tomato, cream and speck sauce

Gnocchi di Zucca – butternut squash gnocchi, sausage and Formaggio di Fossa

Lasagnette di Castagna al Cinghiale e ceci – wide chestnut pasta, braised wild boar, chick-peas

Secondi (Meat Course) Choose 2

Salsiccia alla Griglia – Grilled pork sausage, roasted bell peppers and onions

Tagliata al Rosemarino – grilled beef tenderloin, balsamic walnut sauce with rosemary, grilled
baby frisee

Pollo Arrosto – rosemary roasted chicken, roasted potatoes

Porchetta – pork roasted with rosemary, garlic, sage and fennel seeds served with braised
Savoy cabbage

Dolce (Dessert) Choose 3 OR Choose 1 specialty cake:

Il Mascarpone di Ida – tiramisu

Ciambella – traditional short cake, great for dipping

Panna Cotta di Stagione – seasonal panna cotta

Gelato/Sorbetto (choose one) – house churned ice cream and sorbet: (chocolate, stracciatella,
vanilla, pistacchio, fruit sorbets)

Crostata di Stagione – seasonal tarts, such as: chocolate ganache, lemon scented pastry
cream/pine nut, or seasonal fruit

Specialty Cake*

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HYPERLINK "mailto:b.balog@laspiga.com"b.balog@laspiga.com

Menu #4 \$30/person

Cocktail Reception Choose 6

Affettati Misti – cured meats

Prosciutto Leporati di Parma – prosciutto

Formaggi Misti – selection of Italian cheeses

Olive Italiane – selection of Italian olives

Insalata Mista della Casa – house mixed salad

Barbabietola All' Arancia – roasted baby beets, orange, taggiasca olives, arugula micro-greens

Cavolfiori Fritti - Fried cauliflower, La Spiga seasoned salt

Salsiccia alla Griglia – Grilled pork sausage, roasted bell peppers and onions

Lasagne Verdi – thin spinach noodles, meat ragu, bechamel, Parmigiano Reggiano (vegetarian available)

Mortadella alla Griglia - grilled mortadella with balsamic vinegar

Additional Options

Custom Menus, including menu items not listed above, are an option but may incur additional fees.

Children

On all pre selected menus, children under 5 eat for free, children 6-13 pay \$10 each and children 14 and over pay full price.

Wine, Cocktails and Other Beverages

Wine should be selected in advance to insure availability. Your planning agent will be happy to help you select appropriate wines. Also, consider whether you would like to offer your guests cocktails, gourmet Italian beers, after dinner drinks, dessert wine, coffee, tea, sparkling water, soda, beer, etc.

Disclaimer

Prices are subject to change without notice as dictated by the current market.