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La Gazzetta della Spiga

August 2009

Ferragosto

The Italian mid-summer festival is upon us once again. On August 16th, La Spiga will celebrate our 2nd annual Ferragosto by bringing the street fair into the restaurant. Enjoy street foods such as porchetta (whole roasted pig), spiedini di pesce (seafood skewers), and bomboloni (pastry cream filled pastries, made by our very own pastry chef Betsy Balog) on the patio while listening to the jazzy vibes of a music trio. All are welcome to join in on the festivities. 4-9pm.

Team La Spiga Goes Triathletic

It's what we've been training for all summer, the Lake Samish Triathlon. On August 8th, six La Spigonians (Betsy Balog, Rochelle Brooks, Aham Oluo, Naomi Oluo, Bracey Rogers and Sabrina Tinsley) will test their strength in this sprint length triathlon near Bellingham. Results will be posted online at lakesamishtriathlon.com

Evening Magazine Features

Evening Magazine will feature Chef Sabrina Tinsley with her 2 children on their "cooking with kids" series. Show airs August 5th, and may be viewed on the King 5 website after the air date.

Facebook

Become a friend of La Spiga on Facebook and view pictures and journal entries of Pietro and Sabrina's travels through Italy beginning August 22nd.

Reservations Online

We have a new way of making last minute reservations thanks to Urbanspoon. Visit our website and click on the "reservations" icon on the [home page](#) to view available times for the evening. Follow the directions and receive confirmation quickly. For large party reservations or reservations for future dates, please call La Spiga directly 206.323.8881.

Featured Ingredient of the Month

PORCHETTA

Porchetta (pour-ket-ah) is slow roasted whole pig filled with wild fennel seed, rosemary, sage and garlic, with some variations from region to region. The skin is crisped and eaten along with the meat. Porchetta is considered a street food in Italy and is present at festivals all over Italy but is most typically from central Italian regions such as Le Marche, Emilia-Romagna, Lazio and Umbria. At La Spiga, we roast only the shoulder (without the skin) for convenience. The thick layer of fat that covers the shoulder helps to keep the meat moist during the long roasting process. For Ferragosto, Sous Chef Jon Langley will tie and roast whole pigs for your eating and viewing pleasure. Hope to see you there!