



LUNCH • SPRING • 2017

SOUPS, SALADS & STARTERS

Served with *piadina romagnola*, our homemade traditional flat bread. **vv**

Prosciutto di Parma **df**

prosciutto of parma thinly sliced to order, served with balsamic mustard 8

Formaggi Misti **v**

chef's selection of 3 italian artisan cheeses served with balsamic mustard/house preserves 8

Insalata Mista della Casa **vv gf**

house salad with romaine, frisee, radicchio, arugula and shredded carrots tossed in our apple cider vinaigrette 5/7

» add grilled chicken breast 3

Insalata Primavera **v**

spring salad with asparagus, fava, spring peas, bibb lettuce, pecorino fresco and croutons 11

La Nostra Zuppa

homemade soups rotate daily 5/7

Il Duetto

bowl of our homemade soup of the day and small house salad, or large salad with a cup of homemade soup 11

PANINI

Sandwiches are grilled and served hot.

Add a cup of soup (\$4) or small house salad (\$4).

Tartufata

prosciutto, mozzarella, truffle *piadina* 10

Petto di Pollo **df**

grilled chicken breast panini with fresh tomato, romaine lettuce, house made balsamic mustarda 10

Quattro Formaggi **v**

griddled four cheese sandwich with roasted tomatoes 10

» add smoky speck 2

ENTREES

Pastas are homemade as always.

Add a cup of soup (\$4) or small house salad (\$4).

Lasagne Verdi

la Spiga's signature six-layer lasagna with homemade fresh spinach noodles, meat ragu, béchamel and parmigiano 14 (eggplant version also available **v**)

Gnocchi al Pomodoro **v**

potato gnocchi tossed in our house tomato sauce 13

Tagliatelle al Burro di Tartufo **v**

tagliatelle with white alba truffle butter 14

Tagliatelle al Ragu

tagliatelle with traditional ragu bolognese 14



LA SPIGA IS PARTICIPATING IN THE JAMES BEARD FOUNDATION'S BLENDED BURGER PROJECT™ AND WE NEED YOUR VOTE! The challenge is to blend ground meat with finely chopped mushrooms to create a tasty, healthier, and more sustainable burger. Our creation will be on the menu from

May 29 thru July 31. Vote for our burger and get more details at www.jamesbeard.org/blendedburgerproject

"Il Piemontese"

3 oz. piemontese beef and velvet pioppini mushroom patty, balsamic and barbera braised onions, toma piemontese cheese, roasted tomato, arugula, house prepared mustard and mayonnaise on our challah bun 10

[#blendedburgerproject](#)

DOLCI

All desserts are homemade at la Spiga.

Il Mascarpone di Ida* **v**

la Spiga's popular tiramisu (Pietro's mother's recipe) 6

Panna Cotta **gf**

sweet cream panna cotta with caramel or mixed berry sauce 6

Gelato **v** o Sorbetto **vv**

house made gelato or sorbet 5

(flavors change daily – ask your server what's churning today)

v - vegetarian | **vv** - vegan | **gf** - gluten free | **df** - dairy free

GLUTEN FREE PASTA AND HOMEMADE GLUTEN FREE BREAD AVAILABLE: ADD \$1

* Consuming raw or undercooked eggs may increase your risk of food borne illness.

EXECUTIVE CHEF: **SABRINA TINSLEY**