

SPIGA

RISTORANTE ITALIANO

ANTIPASTI

COZZE 'MPEPATE	12
<i>Wellfleet mussels, white wine, garlic, peppercorn medley, roasted corn, crostini</i>	
MISTICANZA CON LE PERE	10
<i>Organic mesclun mix, red wine poached pears, caprino cheese, pear vinaigrette</i>	
BURRATA PUGLIESE	14
<i>Sweet string cheese filled with mozzarella cream, artichokes, soppressata, carta musica</i>	
FRITTO MISTO	13
<i>Crispy calamari, shrimp, smelt and shishito peppers, tartar dip</i>	
INSALATA DI RAPE DOLCI	13
<i>Roasted beet salad, vidalia onions, pecans, gorgonzola, orange dressing</i>	
TRADITIONAL CAESAR SALAD	12
<i>Romaine hearts, anchovies, croutons, crispy ricotta polpettine</i>	
CARPACCIO	15
<i>Thin sliced prime tenderloin, arugula and shaved parmesan, truffle vinaigrette</i>	
FIORI DI ZUCCA	16
<i>Tempura blossoms filled with bufala ricotta, grilled vegetables, truffle aioli</i>	
CRUDO DI TONNO	16
<i>Ahi tuna and avocado tartare, sesame dressing, seaweed salad</i>	
TAGLIERE DI AFFETTATI	16
<i>Prosciutto san danielle, smoked speck, spinach flan, calzoncini di crescenza</i>	
POLIPO ALLO ZENZERO	16
<i>Warm ginger octopus, purple potatoes, tomatoes, green beans, olives, evoo</i>	
CROSTONE DI POLENTA	14
<i>Grilled polenta, wild mushroom ragu and short ribs</i>	

PRIMI

RISOTTO	19
<i>Daily inspiration of vialone nano rice creation</i>	
PAPPARDELLE	21
<i>Braised short rib, red wine sauce, morel mushrooms</i>	
AGNOLOTTI AL PLIN	21
<i>Half-moon ravioli filled with beef, veal and mozzarella, cream of spinach and parmesan sauce</i>	
CHITARRINE ALL'ASTICE	27
<i>Whole lobster fra diavolo, lobster fume, tomatine, calabrese hot peppers</i>	
PACCHERI AI FRUTTI DI MARE	24
<i>Artisan tube pasta with medley of shrimp, calamari, mussels, asparagus in crustacean sauce</i>	
BOLOGNESE	22
<i>Slow cooked veal, lamb, and beef ragu, hand cut fettuccine, basil, cream</i>	
TORTELLI DI ZUCCA	21
<i>Honey-roasted butternut squash filling, winter vegetables, shaved manone cheese sauce</i>	
GNOCCHETTI DI PATATE	23
<i>Hand rolled potato dumplings, littlenecks clams, seafood meatballs, baby zucchini, pear tomatoes</i>	
RAVIOLI DI BUFALA	22
<i>Sweet ricotta heart, wild mushroom flan, truffle butter sauce</i>	

SECONDI

ANATRA ALLE PERE	29
<i>Pan roasted mallard duck breast, spicy pear and honey pan sauce, roasted sweet potatoes</i>	
OSSOBUCO ALLA MILANESE	34
<i>Center cut provimi veal hind shank, saffron and marrow risotto</i>	
TONNO	29
<i>Rare seared ahi tuna steak encrusted with sesame, chick pea minestra, sweet peppers</i>	
MELANZANE IN CROSTA	24
<i>Classic eggplant parmesan, mozzarella and tomato sauce layers, baked in a crispy puff pastry</i>	
BRANZINO	32
<i>Table-side boned fish baked in a salt crust, tomato concasse, grilled vegetables & fregola sarda</i>	
POLLO AL MATTONE	26
<i>Cage-free roasted chicken "under the brick" with toasted spices, whipped potatoes, pan jus</i>	
STINCO DI AGNELLO	29
<i>6-hour braised lamb shank, flageolet bean casserole</i>	
FILETTO DI MANZO	34
<i>Prime angus beef tenderloin, wild mushroom timbale, truffled demi-glace</i>	
CARRÈ DI AGNELLO	34
<i>Center-cut rack of lamb wood fired in a herb and olive crust, potato gratin</i>	
CIOPPINO	32
<i>Seafood stew in a rich tomato broth with half lobster, squid, shrimp, clams, scallop, monkfish, swordfish, garlic crostone</i>	
SALMONE	26
<i>Wood-fired Faroe Island catch, pink peppercorn & fennel pollen crust, sunchoke puree, brussel sprouts</i>	

CONTORNI

<i>Wild Mushrooms Medley Broccoli Rabe Whipped Potatoes Roasted Brussel Sprouts Truffled Fries Grilled Polenta</i>	6
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EXECUTIVE CHEF: GIANNI CARUSO

IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM YOUR SERVER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.