

SPIGA

RISTORANTE ITALIANO

ANTIPASTI

FRITTO MISTO <i>Crispy calamari, shrimp, smelts and shishito peppers, tartar dip</i>	11.95
TAGLIERE DI AFFETTATI <i>Prosciutto san danielle, smoked speck, spinach flan, calzoncini di crescenza</i>	12.95
TRADITIONAL CAESAR SALAD <i>Romaine hearts, anchovies, croutons, crispy ricotta polpettine</i>	9.95
POLIPO ALLO ZENZERO <i>Warm ginger octopus, purple potatoes, cured tomatoes, green beans, olives, evoo</i>	13.95
CAPRESE <i>Imported buffalo mozzarella, tomato, bibb lettuce, basil pesto</i>	10.95
MISTICANZA CON LE PERE <i>Organic mesclun mix, red wine poached pears, caprino cheese, pear vinaigrette</i>	8.95
INSALATA DI TONNO <i>Ahi tuna, roasted fingerlings, olives, string beans, avocado, cipollini cold pressed evoo</i>	10.95
CROSTONE DI POLENTA <i>Grilled polenta with wild mushroom ragu</i>	10.95

PANINI

AMERICANO <i>Beef tender steak sandwich, caramelized onions, mustard, oregano</i>	12.95
CAMPAGNOLO <i>Italian sausage, broccoli rabe, peppered pecorino</i>	11.95
NONNA <i>Hearty meatballs in marinara sauce, shredded mozzarella</i>	10.95
VEGETARIANO <i>Grilled vegetables, provolone auricchio</i>	10.95
AFFETTATI <i>Salame, peperoni, smoked caciocavallo</i>	11.95
NOSTRANO <i>Prosciutto e mozzarella, organic tomatoes, basil</i>	12.95
COTOLETTA <i>Parmesan breaded chicken breast, marinara and baked mozzarella</i>	12.95

PIZZE

MARGHERITA <i>Crushed tomatoes, buffalo mozzarella, basil</i>	10.95
BIANCA <i>Wild mushrooms, sausage, fontina and mozzarella</i>	12.95
PROSCIUTTO <i>Thin sliced Parma, tomatoes and mozzarella</i>	13.95
CARPACCIO <i>Slivers of tenderloin, mozzarella, mashed potatoes, white truffle oil</i>	13.95
PIZZA OF THE DAY	12.95

SECONDI

RISOTTO <i>Daily inspiration of vialone nano rice creation</i>	15.95
GNOCCHI SORRENTINA <i>Wood baked potato dumplings, cherry tomato, bufala mozzarella and basil</i>	13.95
TAGLIATELLE <i>Black garlic kneaded pasta, cockles, bottarga, pear tomatoes, baby kale</i>	14.95
PESTO <i>Classic trenette, pesto genovese, potatoes, string beans, mild pecorino</i>	12.95
AMATRICIANA <i>Hand-shaped garganelli, cured pancetta, sweet onions, cherry tomatoes, sprinkle of chili flakes</i>	14.95
BOLOGNESE <i>Slow cooked veal, lamb, and beef ragu, hand cut fettuccine, basil, cream</i>	13.95
ORECCHIETTE <i>Apulia's "little ears" pride, spicy sausage broccoli rabe, goat cheese, pear tomatoes</i>	13.95
MELANZANE IN CROSTA <i>Classic eggplant parmesan, mozzarella, and tomato sauce layers, baked in puff pastry</i>	12.95
POLLO <i>Sauteed chicken tenders, sun dried tomatoes, potatoes, spinach, white wine sauce</i>	15.95
SCALOPPINE <i>Veal and prosciutto saltimbocca, pan roasted potatoes, and peppers</i>	16.95
SALMONE <i>Wood roasted salmon marinated in maple syrup and mustard, broccoli rabe</i>	16.95
TAGLIATA <i>Grilled beef tender, arugula and parmesan salad, truffle vinaigrette</i>	16.95

CONTORNI

<i>Wild Mushrooms Medley Broccoli Rabe Whipped Potatoes Roasted Brussel Sprouts Truffled Fries Grilled Polenta</i>	5.00
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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.