

# Spiga

RISTORANTE

*Chi ben comincia é a metà dell'opera*

## GUAZZETTI

Our house specialty are these little stews made of seafood, meats and vegetables, simmered in a broth—often with tomato—and infused with aromatic herbs and spices. Enjoy them as appetizers or as a satisfying meal.

**CAPE BAY MUSSELS** - Chickpeas ~ smoked Italian peppers ~ saffron broth 15/19

**MANILA CLAMS** - Touch of pancetta ~ potato cubes ~ crostini ~ shrimp garnish 15/21

**HOUSE-CURED ATLANTIC COD** - Red peppers, tomato, garlic, chili peppers ~ touch of red wine vinegar 15/21

**VEAL SHOULDER** - Porcini mushrooms ~ blueberries ~ smoky coffee dust ~ creativity 16/22

**BRAISED BRISKET** - Caramelized onions, tomato, thyme, cumin, sherry vinegar ~ celery root spuma 15/21

**CHICKEN** - White and dark meat ~ smoky Italian pepper broth 15/21

**ROMAN ARTICHOKE** - Potatoes, shallots, mint ~ sunchoke broth ~ ricotta salata 15/20

**GREEN BEANS** - Yukon golds ~ onions ~ vine-ripe tomatoes ~ basil ~ smoked Vermont blue cheese 15/19

**EGGPLANT** - Eggplant caponata ~ Pecorino Abruzzese ~ oven-finished & fragrant 15/19

## CICCHETTI

When it comes to small appetizers, Spanish *tapas* and Greek *mezedes* don't have the corner on the market, you know. Italians have *cicchetti*, and here are some delicious ones.

**MOZZARELLA & TOMATOES** - Argentieri mozzarella ~ mortadella crema ~ tomato & basil salad 14

**GRILLED CALAMARI** - Salad of charred baby squid ~ friggittelli peppers & endive ~ lemon dressing 14

**PROSCIUTTO PLATE** - Prosciutto di Parma ~ spicy Calabrese nduia ~ Pecorino Abruzzese ~ vegetable giardiniera 16

**SAVORY BREAD PUDDING** - Chef Marisa's 30-year specialty: Stuffing-like & baked with assorted vegetables ~ Parmigiano-Reggiano crema ~ fig jam 14

**CAULIFLOWER CANNOLI** - Parmigiano-Reggiano crisps ~ roasted cauliflower mousse filling 14

**ROASTED VEGETABLES** - Seasonal assortment ~ garlic, thyme & extra virgin dressing 12

## INSALATE

**BABY ARTISANAL GREENS** - Baby arugula & romaine ~ haricot vert ~ cucumber ~ fennel ~ house-made Italian vinaigrette 11

**UNTRADITIONAL CAESAR** - Warm romaine hearts ~ wood oven-roasted egg gratin ~ anchovies ~ garlic & lemon vinaigrette 11

**ROASTED BEETROOT** - Arugula & fresh herbs ~ whole roasted bittersweet orange ~ fennel & mascarpone dressing 11

## PRIMI

Our pasta menu combines house-made creations from semolina and sundry old-world wheats as well as curated short cuts made by fine artisans. (And for you, our gluten-free *Spigamici*? Ask about our delicious options.)

**RAFFICHE SCAMPI** - House-made potato gnocchi morsels ~ sweet red pepper & shrimp ragù 18

**CHITARRA ALLE VONGOLE** - Local clams ~ garlic ~ extra virgin ~ lots of parsley ~ seafood broth 18

**BUCATINI ALLA AMATRICIANA** - Guanciale ~ pancetta ~ San Marzano tomatoes ~ Pecorino Romano & Parmigiano-Reggiano 18

**PAPPARDELLE BOLOGNESE** - House-made egg pappardelle ~ ragù with three meats ~ authenticity 19

**SPAGHETTI ALLA CARBONARA** - House-cured smoked salmon ~ poached egg ~ Parmigiano-Reggiano ~ pancetta dust 18

**OLD-WORLD-GRAIN ORECCHIETTE** - Sausage ~ rabe ~ smashed broccoli ~ spicy garlic olive oil condiment 19

**RISOTTO ALLO ZAFFERANO** - Chef's whim o' cheese ~ Italian saffron ~ orange zest 19

**RAVIOLI** - Imported ricotta & spinach filling ~ tomato sauce ~ Parmigiano-Reggiano 22

**AGNOLOTTI** - Roasted chicken-filled ravioli ~ porcini ragù ~ whipped mozzarella wisps 22

**TIMBALLO** - Chef Dario's mamma's recipe: Crespelle ~ meat ragù ~ dried mozzarella ~ love 22

## SECONDI

To cook most of our entrees we use *la fornacella*...what we call our charcoal pit where we burn aromatized wood to roast, grill and smoke our meat and fish.

**SEAFOOD STEW** - Abruzzo's authentic seafood stew. Ask for delicious details. (MKT)

**ROASTED CHICKEN** - Organic wood-roasted half chicken ~ artichokes & roasted squash ~ comfort 24

**EGGPLANT PARMIGIANA** - Thin layers of eggplant ~ fresh mozzarella ~ Parmigiano-Reggiano ~ tomato sauce ~ baked in a crispy puff pastry 23

**HOUSE-MADE SAUSAGE** - Crispy polenta with fresh cheese & rape greens 23

**DUO OF PORK** - Artisanal pork chop & crisped pork belly ~ roasted-star anise cauliflower ~ warm spiced grape jam 27

**FARM-RAISED PRIME STEAK** - Aged and smoked rib eye ~ arugula ~ Parmigiano-Reggiano ~ pink peppercorn dressing\* (MKT)

**LAMB ARROSTICINI** - Lean grilled skewers ~ wood oven-roasted rosemary potatoes ~ chimichurri sauce\* 24

**BRANZINO** - Imported fish from the Mediterranean ~ vegetable caponata ~ salsa verde (MKT)

Executive Chef: Marisa Iocco

Chef Iocco's recipes were meticulously created with your (g)astronomical pleasure in mind. Spiga thanks you in advance for not requesting substitutions. (We don't want you to miss the magic!)

\* Denotes raw or undercooked product.

Massachusetts law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness. Please inform your server of any food allergies or dietary restrictions as menu items include most but not all ingredients.