

Spiga

RISTORANTE

Chi ben comincia é a metà dell'opera

HOUSE SPECIALTY ~ 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. May be ordered with rice or pasta for a complete meal.

16

CAPE BAY MUSSELS - Chickpeas ~ saffron-smoked Italian peppers

MANILA CLAMS - Touch of pancetta ~ potato cubes ~ crostini ~ shrimp garnish

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

VEAL SHOULDER - Porcini mushrooms ~ blueberries ~ smoky coffee dust ~ creativity

BRAISED BRISKET - Caramelized onions, tomato, thyme, cumin, sherry vinegar ~ celery root spuma

CHICKEN - White and dark meat ~ smoky Italian pepper broth

ROMAN ARTICHOKE - Potatoes, shallots, mint, chives ~ sunchoke broth ~ ricotta salata

GREEN BEANS - Yukon golds ~ onion ~ vine-ripe tomato ~ basil ~ smoked Vermont blue cheese

EGGPLANT - Eggplant caponata ~ Pecorino Abruzzese ~ oven-finished & fragrant

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 two tasty ones.

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

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

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

PASTE

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

SPAGHETTI ALLE VONGOLE - Local clams ~ garlic ~ oil ~ lots of parsley ~ seafood broth 14

BUCATINI ALLA AMATRICIANA - Guanciale ~ pancetta ~ San Marzano tomatoes ~ Pecorino Romano 14

RIGATONI BOLOGNESE - Ragú with three meats ~ comfort 16

SPAGHETTI ALLA CARBONARA - House-cured smoked salmon ~ poached egg ~ Parmigiano-Reggiano ~ pancetta dust 14

TIMBALLO - Chef Dario's mamma's recipe: Crespelle ~ meat ragú ~ dried mozzarella ~ love 16

EGGPLANT PARMIGIANA - Thin layers of eggplant ~ fresh mozzarella ~ Parmigiano-Reggiano ~ tomato sauce ~ baked in a crispy puff pastry 14

PANINI

Served with dressed greens.

VEGETARIAN - Eggplant ~ roasted peppers ~ mozzarella ~ tomato ~ basil 14

PROSCIUTTO DI PARMA - Pecorino Abruzzese ~ roasted portobello 14

ITALIAN TUNA - Local tomato tapenade ~ shaved Parmigiano-Reggiano 14

HOUSE-MADE SAUSAGE - Fresh cheese & spicy broccoli rape 14

PIZZE BIANCHE (15)

POTATO - Imported Italian cheese ~ rosemary ~ extra virgin

ROASTED MUSHROOM - Garlic ~ parsley ~ fresh cheese ~ extra virgin

HOUSE-MADE SAUSAGE & BROCCOLI RAPE - Pecorino Abruzzese ~ mozzarella ~ extra virgin

PIZZE ROSSE (15)

MARGHERITA - Fresh mozzarella ~ San Marzano tomatoes ~ basil ~ extra virgin

GRAN SASSO - Sheep's milk ricotta ~ sausage ~ San Marzano tomatoes ~ extra virgin

PEPPERS - Assorted peppers ~ onions ~ tomatoes & basil

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.