

# 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 ~ smoked Italian peppers ~ saffron broth

**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.