



# Private Event Menu Planner



Menu items change seasonally and will be updated as changes occur. If your event occurs on the cusp of a menu change, feel free to use this Menu Planner as a guideline. Adjustments can be made when the changes occur. Prices listed do not include tax and gratuity.

The next menu change will be in October 2025

Dietary indications are notated throughout the menu as follows:

v - vegetarian | vv - vegan | gf - gluten free | df - dairy free

EXECUTIVE CHEF: **SABRINA TINSLEY**

# PRIMO MENU

\$60/PERSON

Your selections will be served family style



## STARTERS – Select 3

Mix & match a balanced selection of our premium quality starters.

### Affettati **df**

italian meats served with our house balsamic mustard and piadina romagnola

### Prosciutto di Parma **df**

thinly sliced prosciutto, served with house balsamic mustard and piadina romagnola

### Formaggi **v**

selection of italian artisan cheeses served with house-made preserves and piadina romagnola

### Piadina **v**

stuffed piadina with mozzarella, eggplant, roasted tomatoes and salsa verde

### Insalata Mista **vv gf**

house mixed greens with apple cider vinaigrette

## PASTA COURSE – Select 2

As always, pastas are hand made at la Spiga using local eggs and Shepherd's Grain flour.

### Tortelli al Burro e Salvia **v**

spinach and ricotta filled tortelli with butter, sage and parmigiano reggiano

### Gnocchi al Pomodoro **v**

our signature hand-curved yukon gold potato gnocchi, house tomato sauce and parmigiano reggiano

### Tagliatelle Tartufo **v**

tagliatelle noodles with white alba truffle butter and parmigiano reggiano

### Tagliatelle Ragu

tagliatelle noodles with traditional bolognese ragu (meat and tomato sauce)

### Lasagne Verdi

spinach lasagna noodles layered with ragu bolognese, béchamel, parmigiano reggiano

## DESSERT – Select 1

All desserts are lovingly made at la Spiga using the freshest and finest ingredients available.

### Il Mascarpone di Ida\* **v**

our popular tiramisu, petro's mother's coveted recipe (as per italian tradition, we use fresh raw eggs in the composition of our tiramisu)

### Panna Cotta **gf**

panna cotta with seasonal topping

# FESTIVO MENU

\$80/PERSON

Your selections will be served family style



## STARTERS – Select 3

Mix & match a balanced selection of our premium quality starters.

### Affettati **df**

italian meats served with our house balsamic mustard and piadina romagnola

### Prosciutto di Parma **df**

thinly sliced prosciutto, served with house balsamic mustard and piadina romagnola

### Formaggi **v**

italian artisan cheeses with house-made preserves and piadina romagnola

### Piadina **v**

stuffed piadina with mozzarella, eggplant, roasted tomatoes and salsa verde

### Insalata Mista **vv gf**

house mixed greens with apple cider vinaigrette

### Caprese **v gf**

fresh mozzarella with sungold heirloom tomatoes, fresh basil, and extra virgin olive oil

### Verdure Grigliate **vv gf**

grilled zucchini, eggplant, carrot and bell peppers with balsamic mustard, lemon and thyme

## PASTA COURSE – Select 2

As always, pastas are hand made at la Spiga using local eggs and Shepherd's Grain flour.

### Tortelli al Burro e Salvia **v**

spinach and ricotta filled tortelli with butter, sage and parmigiano reggiano

### Gnocchetti al Pesto **v**

ricotta and tomato gnocchi with pesto genovese, cherry tomatoes and burrata

### Gnocchi al Pomodoro **v**

our signature hand-curved yukon gold potato gnocchi, house tomato sauce and parmigiano reggiano

### Tagliatelle Tartufo **v**

tagliatelle noodles with white alba truffle butter and parmigiano reggiano

### Tagliatelle Ragu

tagliatelle noodles with traditional bolognese ragu (meat and tomato sauce)

### Lasagne Verdi

spinach lasagna noodles layered with ragu bolognese, béchamel, parmigiano reggiano

## ENTREES – Select 1

We source our meats and fish locally and sustainably.

### Pollo Arrosto **gf df**

rosemary roasted chicken with roasted potatoes

### Stracotta alla Parmigiana **gf df**

slow braised beef cheeks, red wine sugo and crispy polenta

### Casseruola **vv gf**

oven-baked cannellini and cranberry beans with parsnips, escarole, butternut squash, and roasted tomatoes topped with a polenta herb crust

### Salsiccia ai Ferri **gf df**

grilled house pork sausage with roasted bell peppers and onions

## DESSERTS – Select 1

All desserts are lovingly made at la Spiga using the freshest and finest ingredients available.

### Il Mascarpone di Ida\* **v**

our popular tiramisu, pietro's mother's coveted recipe (as per italian tradition, we use fresh raw eggs in the composition of our tiramisu)

### Panna Cotta **gf**

panna cotta with seasonal topping

### Torta di Nocciola **v gf**

flourless chocolate hazelnut cake

# LUSSO MENU

\$105/PERSON

Your selections will be served family style



## STARTERS – Select 3

Mix & match a balanced selection of our premium quality starters.

### Affettati **df**

italian meats served with our house balsamic mustard and piadina romagnola

### Prosciutto di Parma **df**

thinly sliced prosciutto, served with house balsamic mustard and piadina romagnola

### Formaggi **v**

italian artisan cheeses with house-made preserves and piadina romagnola

### Insalata Mista **vv gf**

house mixed greens with apple cider vinaigrette

### Caprese **v gf**

fresh mozzarella with sungold heirloom tomatoes, fresh basil, and extra virgin olive oil

### Verdure Grigliate **vv gf**

grilled zucchini, eggplant, carrot and bell peppers with balsamic mustard, lemon and thyme

### Polenta e Gamberi **gf**

crisply polenta with shrimp, tomato and basil ragu

### Piadina **v**

stuffed piadina with mozzarella, eggplant, roasted tomatoes and salsa verde

## PASTA COURSE – Select 3

As always, pastas are hand made at la Spiga using local eggs and Shepherd's Grain flour.

### Tortelli al Burro e Salvia **v**

spinach and ricotta filled tortelli with butter, sage and parmigiano reggiano

### Gnocchetti al Pesto **v**

ricotta and tomato gnocchi with pesto genovese, cherry tomatoes and burrata

### Tagliolini al Prosciutto

tagliolini with prosciutto ragu, shaved parmigiano reggiano and wild arugula from chef's garden

### Gnocchi al Pomodoro **v**

our signature hand-curved yukon gold potato gnocchi, house tomato sauce and parmigiano reggiano

### Tagliatelle Tartufo **v**

tagliatelle noodles with white alba truffle butter and parmigiano reggiano

### Tagliatelle Ragu

tagliatelle noodles with traditional bolognese ragu (meat and tomato sauce)

### Lasagne Verdi

spinach lasagna noodles layered with ragu bolognese, béchamel, parmigiano reggiano

## ENTREES – Select 2

We source our meats and fish locally and sustainably.

### Pollo Arrosto **gf df**

rosemary roasted chicken with roasted potatoes

### Stracotta alla Parmigiana **gf df**

slow braised beef cheeks, red wine sugo and crispy polenta

### Salsiccia ai Ferri **gf df**

grilled house pork sausage with roasted bell peppers and onions

### Casseruola **vv gf**

oven-baked cannellini and cranberry beans with parsnips, escarole, butternut squash, and roasted tomatoes topped with a polenta herb crust

### Polenta e Gamberi **gf**

sustainably harvested shrimp in light tomato basil sauce over soft polenta with pecorino siciliano

\*\*our chefs take great care to remove all bones, but it's possible that an occasional bone may be found in this dish as a result of the cooking process

\*Consuming raw or undercooked meat or eggs has been known to increase your risk of food borne illness.

LUSSO CONT. »

# LUSSO MENU

\$105/PERSON

[CONT.]



## DESSERTS – Select 2

All desserts are lovingly made at la Spiga using the freshest and finest ingredients available.

### Il Mascarpone di Ida\* v

our popular tiramisu, pietro's mother's coveted recipe  
(as per italian tradition, we use fresh raw eggs in the  
composition of our tiramisu)

### Panna Cotta gf

panna cotta with seasonal topping

### Gelato

chef's choice of seasonal gelato

### Sorbetto vv gf

chef's choice of seasonal sorbet

### Torta di Nocciola v gf

flourless chocolate hazelnut cake

# BENVENUTO MENU

\$40/PERSON

Your selections will be served buffet style.



## COCKTAIL PARTY or STANDING RECEPTION – Select 4

### Olive Affumicate **vv gf**

smoked taggiasca olives, orange and fennel

### Anacardi Piccante **vv gf**

roasted cashews with rosemary, cayenne and sea salt

### Affettati **df**

italian meats served with our specialty balsamic mustard

### Prosciutto di Parma **df**

thinly sliced prosciutto, served with house balsamic mustard and piadina romagnola

### Formaggi **v**

selection of italian artisan cheeses served with house-made preserves

### Arancine

fried risotto croquettes (sausage or mushroom)

### Bruschetta Classica **vv**

classic bruschetta with garlic, diced tomato, basil and extra virgin olive oil

### Verdure Grigliate **vv gf**

grilled zucchini, eggplant, carrot and bell pepper with balsamic mustard, lemon and thyme

### Spiedini di Salsiccia **df gf**

house-made pork and prosciutto sausage skewers with roasted bell peppers and onions

### Crostini del Bar

crostini with fresh mozzarella, prosciutto and truffle pate

### Piadina **v**

stuffed piadina with mozzarella, eggplant, roasted tomatoes and salsa verde

### Insalata Mista **vv gf**

house mixed greens with apple cider vinaigrette

### Caprese **v gf**

fresh mozzarella with sungold heirloom tomatoes, fresh basil, and extra virgin olive oil

### Torta di Nocciola **v gf**

flourless chocolate hazelnut cake

## WINE, COCKTAILS & OTHER BEVERAGES

You have options when it comes to beverage service at Osteria la Spiga. Whether it's beer & wine only, full bar, guests pay or hosted, you can create your own beverage menu that works for the occasion and your budget. Beverages will be charged based on consumption. We offer Italian wines, beer, signature cocktails, mocktails, non alcoholic beverages, Prosecco toasts, after dinner drinks and more. Drip coffee service is available for \$3 per guest.

Our staff is happy to pair the perfect red and white from our house wine collection, or if you'd like to pick your own wines, you may select bottles from our [Wine List here](#).



## PERSONAL TOUCH

- **PERSONALIZED MENUS:** We offer complimentary printed event menus that can include a custom title or logo of your choosing. Placed at each setting, this service adds a personal touch to your event.

## DIETARY RESTRICTIONS

We will do our best to accommodate special dietary needs. Please let us know about any allergies or dietary restrictions as soon as possible, and we will happily provide meal options for your guests.

## EVENT DURATION

You will have up to 3 hours to enjoy the space for your event without incurring additional fees. All decorations, supplies, etc. must be removed from the restaurant immediately following the end of the event.

## ATMOSPHERE

La Spiga is located in an architecturally beautiful and rustically elegant space. Our mezzanine “floats” over the main dining room, and while events there will be private, you will be able to hear the din of the restaurant below. If your event requires a more quiet atmosphere, please consider a daytime event, Tuesday through Saturday, before we open at 5pm. Our building is also a historic and green building. We offer light air conditioning in the summer to counteract some of the heat during peak temperatures.

## CHILDREN

On all pre-selected menus, children 5 and under eat for free.

## PARKING

There is a covered parking garage across the street from la Spiga in the Trace Building, and there are two paid parking lots within 2 blocks of the restaurant. There is also street parking which is paid through 10pm\* except on Sundays and holidays when it is free.

## OUTSIDE VENDORS

We welcome outside vendors providing flowers, photography and wedding cakes. Fees may apply.

## GIFT CERTIFICATES

Available in different amounts for your gifting needs.

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## CONTACT

We encourage you to use the short private dining inquiry [form on our website](#) so that we may learn a bit more about your event. Once received, Event Manager Heather Adams, or one of our team members will be in touch to go over all of your options. If you have specific questions about private dining at la Spiga, feel free to send us an email at [parties@laspiga.com](mailto:parties@laspiga.com).

We look forward to helping you create a memorable event!