



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, 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 alla Boscaiola

spinach and ricotta filled tortelli with sausage, wild mushroom and light cream sauce

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 Ragù

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

Lasagne Verdi

spinach lasagna noodles layered with ragù 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, 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

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, 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 alla Boscaiola

spinach and ricotta filled tortelli with sausage, wild mushroom and light cream sauce

Gnocchetti al Pesto **v**

ricotta and tomato gnocchi with pesto genovese 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

Filetto Estivo **gf df**

beef tenderloin filet*, arugula, sweet 100 cherry tomatoes, fresh herbs, salsa di vino and grilled polenta

Casseruola **vv gf**

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

Pesce del Giorno

our Chef's rotating fish special

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, 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 con Ragu Bianco di Pesce **gf df pescetarian**

crispy fried polenta with whitefish 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 alla Boscaiola

spinach and ricotta filled tortelli with sausage, wild mushroom and light cream saucee

Gnocchetti al Pesto **v**

ricotta and tomato gnocchi with pesto genovese and burrata

Tagliolini Neri al Bianco di Pesce **df pescetarian**

cuttlefish ink tagliolini, whitefish ragu with sungold tomatoes and basil

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

Filetto Estivo **gf df**

beef tenderloin filet*, arugula, sweet 100 cherry tomatoes, fresh herbs, salsa di vino and grilled polenta

Costata di Maiale **gf df**

tender korabuta pork short rib, served with pressed rosemary potato and roast heirloom tomato, balsamic and mustard sauce

Pesce del Giorno

our Chef's rotating fish special

Casseruola **vv gf**

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

**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, served with house balsamic mustard

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 green sauce

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.

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.

We look forward to helping you create a memorable event!