



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 January 2026

Dietary indications are notated throughout the menu as follows:

v - vegetarian | vv - vegan | gf - gluten free | df - dairy free | n - contains nuts

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 Misti **df n**

selection of italian cured meats served with balsamic mustard, cipollini, and piadina romagnola

Prosciutto **df**

prosciutto of parma, thinly sliced, served with balsamic mustard and piadina romagnola

Formaggi Misti **v**

house selection of italian artisan cheeses with house preserves and piadina romagnola

Piadina **v**

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

Insalata Mista **vv gf**

house salad with romaine, frisee, radicchio, arugula, and shredded carrots, with apple cider vinaigrette

PASTA COURSE – Select 2

Pastas are hand made at la Spiga using farm fresh eggs and local Shepherd's Grain flour.

Tortelli di Zucca **vn**

tortelli stuffed with butternut squash and housemade fruit mostarda, sangiovese vellutata

Gnocchi al Pomodoro **v**

potato gnocchi tossed in our house tomato sauce and parmigiano reggiano

Tagliatelle al Burro di Tartufo **v**

tagliatelle with urbani white alba truffle butter

Tagliatelle Ragú

tagliatelle with traditional ragú bolognese

Lasagne Verdi

spinach lasagna noodles layered with ragú 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 Misti **df n**

selection of italian cured meats served with balsamic mustard, cipollini, and piadina romagnola

Prosciutto **df**

prosciutto of parma, thinly sliced, served with balsamic mustard and piadina romagnola

Formaggi Misti **v**

house selection of italian artisan cheeses with house preserves and piadina romagnola

Piadina **v**

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

Insalata Mista **vv gf**

house salad with romaine, frisee, radicchio, arugula, and shredded carrots, with apple cider vinaigrette

Insalata di Cicoria **vv gf n**

escarole and radicchio salad with toasted pistachios, wine-soaked golden raisins, taggiasca olives and orange supremes

Verdure della Spiga **vv gf**

la spiga style grilled vegetables with salsa verde and balsamic mustard

PASTA COURSE – Select 2

Pastas are hand made at la Spiga using farm fresh eggs and local Shepherd's Grain flour.

Tortelli di Zucca **vn**

tortelli stuffed with butternut squash and housemade fruit mostarda, sangiovese vellutata

Gnocchetti alla Boscaiola

ricotta gnocchetti with wild mushroom, sausage, and cream sauce

Gnocchi al Pomodoro **v**

potato gnocchi tossed in our house tomato sauce and parmigiano reggiano

Tagliatelle al Burro di Tartufo **v**

tagliatelle with urbani white alba truffle butter

Tagliatelle Ragú

tagliatelle with traditional ragú bolognese

Lasagne Verdi

spinach lasagna noodles layered with ragú 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**

parma style braised beef cheeks in red wine sugo with patatine, escarole, balsamic cipollini

Zucca e Ceci in Umido **vv gf**

butternut squash, chickpea, and escarole in tomato braise with crispy polenta

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, pieter'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 n**

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 Misti **df n**

selection of italian cured meats served with balsamic mustard, cipollini, and piadina romagnola

Prosciutto **df**

prosciutto of parma, thinly sliced, served with balsamic mustard and piadina romagnola

Formaggi Misti **v**

house selection of italian artisan cheeses with house preserves and piadina romagnola

Insalata Mista **vv gf**

house salad with romaine, frisee, radicchio, arugula, and shredded carrots, with apple cider vinaigrette

Insalata di Cicoria **vv gf n**

escarole and radicchio salad with toasted pistachios, wine-soaked golden raisins, taggiasca olives and orange supremes

Verdure della Spiga **vv gf**

la spiga style grilled vegetables with salsa verde and balsamic mustard

Polenta con Anatra **gf**

crispy fried polenta with braised duck, tomato and sage ragu

Piadina **v**

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

PASTA COURSE – Select 3

Pastas are hand made at la Spiga using farm fresh eggs and local Shepherd's Grain flour.

Tortelli di Zucca **v n**

tortelli stuffed with butternut squash and housemade fruit mostarda, sangiovese vellutata

Gnocchetti alla Boscaiola

ricotta gnocchetti with wild mushroom, sausage, and cream sauce

Pappardelle con l'Anatra **df**

pappardelle with braised duck, tomato, and sage sauce

Gnocchi al Pomodoro **v**

potato gnocchi tossed in our house tomato sauce and parmigiano reggiano

Tagliatelle al Burro di Tartufo **v**

tagliatelle with urbani white alba truffle butter

Tagliatelle Ragú

tagliatelle with traditional ragú bolognese

Lasagne Verdi

spinach lasagna noodles layered with ragú 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**

parma style braised beef cheeks in red wine sugo with patatine, escarole, balsamic cipollini

Salsiccia ai Funghi **gf**

house pork sausage, melted fontina valdostana, local foraged mushrooms, crispy polenta

Zucca e Ceci in Umido **vv gf**

butternut squash, chickpea, and escarole in tomato braise with crispy polenta

**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 n**

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 Misti **df n**

selection of italian cured meats served with balsamic mustard, cipollini, and piadina romagnola

Prosciutto **df**

prosciutto of parma, thinly sliced, served with balsamic mustard and piadina romagnola

Formaggi Misti **v**

house selection of italian artisan cheeses with house preserves and piadina romagnola

Arancine

fried risotto croquettes (sausage OR mushroom)

Crostini con le Salse **vv**

crostini with three dipping sauces: pepperonata, eggplant, and fava pesto

Verdure della Spiga **vv gf**

la spiga style grilled vegetables with salsa verde and balsamic mustard

Spiedini di Salsiccia

house-made pork polpette stuffed with cheese and served with pepperonata dipping sauce

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 salad with romaine, frisee, radicchio, arugula, and shredded carrots, with apple cider vinaigrette

Insalata di Cicoria **vv gf n**

escarole and radicchio salad with toasted pistachios, wine-soaked golden raisins, taggiasca olives and orange supremes

Torta di Nocciola **v gf n**

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

We offer complimentary printed dinner menus that can include a custom event title, phrase, or logo of your choosing. Placed at each guests 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 in your group and our kitchen team will happily provide a meal option 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 or fees may be incurred.

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. The mezzanine is up one flight of stairs.

CHILDREN

On all pre-selected menus, children 5 and under won't be charged for a meal. All ages welcome.

PARKING

There is a covered parking garage across the street from la Spiga in the Trace Building. There are several paid parking lots within 3 blocks of the restaurant. There is also street parking which is paid through 10pm* except on Sundays and holidays when it is free. Guests can park in the Seattle University Lot after 5:00 PM for a flat evening rate of \$8 (located at 901 12th Ave, about a 5 min walk away). This rate is available through the PayByPhone app with location code 31913.

OUTSIDE VENDORS

We welcome outside vendors providing flowers, photography, specialty cakes etc. Our outside dessert fee is \$3/person. Our corkage fee is \$30/bottle. We allow a maximum of 2, 750ml bottles. We kindly request the bottles you bring are not on [our wine list](#). Other vendor 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!