

FALL 2026 • 3-COURSE • \$35

~ select one from each course ~

ANTIPASTI

Zuppa del Giorno
Chef Sabrina's soup of the day

Insalata Mista **vv gf**
house mixed salad tossed in apple cider
vinaigrette

ENTRÉE

Gnocchi al Pomodoro **v**
potato gnocchi tossed in our house tomato
sauce and parmigiano reggiano

Tagliatelle al Tartufo **v**
tagliatelle with white alba truffle butter

Tagliatelle al Ragu
tagliatelle with white traditional ragu
bolognese sauce

Lasagne Verdi
spinach lasagna noodles layered with ragu
bolognese, béchamel and parmigiano
reggiano

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

DOLCE

Torta di Nocciola **v gf n**
flourless hazelnut cake with dark
chocolate pieces and Frangelico
chantilly

Sorbetto al Limone **gf vv**
artisanal lemon sorbet with mint
infused vodka

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ANTIPASTI - ALL INCLUDED

Antipasti Misti **n**

Chef's choice of "Levoni" Italian cured meats, artisan cheese, grilled and preserved vegetables

Insalata Mista **vv gf**

house mixed salad with apple cider vinaigrette

Breads of Emilia-Romagna

selection of our house made breads

ENTRÉES - CHOOSE TWO

Gnocchi al Pomodoro **v**

potato gnocchi tossed in our house tomato sauce and parmigiano reggiano

Tagliatelle al Tartufo **v**

tagliatelle with Urbani white alba truffle butter

Lasagne Verdi

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

Pappardelle con l'Anatra **df**

pappardelle with braised duck, tomato and sage sauce

Gnocchetti alla Boscaiola

ricotta gnocchi with wild mushroom, sausage, and cream sauce

Tortelli di Zucca **vn**

tortelli stuffed with butternut squash and house-made fruit mostarda with a sangiovese vellutata sauce

Maiale al Latte **gf**

milk braised pork cheek medallions with roasted butternut squash and sauteed escarole

Casseruola **vv gf**

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

DOLCI - SELECT ONE

Il Mascarpone di Ida **v**

la Spiga's tiramisu, Pietro's mothers coveted recipe

Sorbetto al Limone **vv gf**

artisanal lemon sorbet with mint infused vodka

Torta di Nocciola **v gf n**

flourless hazelnut cake with dark chocolate pieces and Frangelico chantilly

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tagliatelle with Urbani white alba truffle butter

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artisanal lemon sorbet with mint infused vodka

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flourless hazelnut cake with dark chocolate pieces and Frangelico chantilly