



# 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 April 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**

OSTERIA LA SPIGA 1429 12TH AVENUE, SEATTLE • 206 323 8881 • [laspiga.com](http://laspiga.com)



# 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

#### Insalata Mista vv gf

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

#### Piadina Melanzane v

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

### PASTA COURSE – Select 2

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

#### Tortelli di Porcini v

tortelli filled with porcini mushrooms and ricotta, tossed with truffle butter and parmigiano reggiano

#### 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

### Insalata Mista vv gf

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

### Verdure della Spiga vv gf

la spiga style grilled vegetables with salsa verde and balsamic mustard

### Piadina Melanzane v

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

### Piadina Tartufata

la vera piadina romagnola stuffed with prosciutto, truffle pate, mozzarella

## PASTA COURSE – Select 2

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

### Tortelli di Porcini v

tortelli filled with porcini mushrooms and ricotta, tossed with truffle butter and parmigiano reggiano

### Gnocchi di Zucca v

butternut squash gnocchi with gorgonzola and radicchio walnut pesto

### 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 locally and sustainably.

### Pollo Arrosto gf df

rosemary roasted chicken with roasted potatoes

### Stinco di Maiale df

beer-braised skin-on pork shank with escarole and balsamic cipollini

### Casseroiola vv gf

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

## 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 Mandorla v gf n

flourless chocolate almond 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

**Verdure della Spiga vv gf**

la spiga style grilled vegetables with salsa verde and balsamic mustard

**Piadina Melanzane v**

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

**Piadina Tartufata**

la vera piadina romagnola stuffed with prosciutto, truffle pate, mozzarella

**Piadina Piccante**

la vera piadina romagnola stuffed with salame piccante, pecorino al peperoncino, peperonata, arugula

## PASTA COURSE – Select 3

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

**Tortelli di Porcini v**

tortelli filled with porcini mushrooms and ricotta, tossed with truffle butter and parmigiano reggiano

**Gnocchi di Zucca v**

butternut squash gnocchi with gorgonzola and radicchio walnut pesto

**Tagliolini Verdi al Cinghiale**

spinach tagliolini with braised wild boar ragu and pecorino romano

**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 locally and sustainably.

**Pollo Arrosto gf df**

rosemary roasted chicken with roasted potatoes

**Stinco di Maiale df**

beer-braised skin-on pork shank with escarole and balsamic cipollini

**Casseroiola vv gf**

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

**Filetto ai Funghi gf**

grilled beef tenderloin with mushrooms and truffle potatoes  
+additional \$15/person

\*\*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

### Torta di Mandorla **v gf n**

flourless chocolate almond cake

# BENVENUTO MENU

**\$40/PERSON**

Your selections will be served buffet style.



## COCKTAIL PARTY or STANDING RECEPTION – Select 4

### 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

### Verdure della Spiga **vv gf**

la spiga style grilled vegetables with salsa verde and balsamic mustard

### Insalata Mista **vv gf**

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

### Piadina Melanzane **v**

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

### Piadina Tartufata

la vera piadina romagnola stuffed with prosciutto, truffle pate, mozzarella

### Piadina Piccante

la vera piadina romagnola stuffed with salame piccante, pecorino al peperoncino, peperonata, arugula

### Torta di Mandorla **v gf n**

flourless chocolate almond 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 guest's 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 rusticly 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.

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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!