



**SEATTLE  
RESTAURANT  
WE  K**

If you will be dining with  
us at La Spiga, please help  
us with social distancing  
by making a reservation.  
*Thank you!*

SPRING 2021 • 3-COURSE DINNER \$35

EXECUTIVE CHEF: **SABRINA TINSLEY**

~ choose one from each course ~

## APPETIZERS

### **Zuppa di Ceci e Farro** v

chickpea soup with farro, escarole and parmigiano broth

### **Gnocco Fritto**

fried bread puffs of emilia, thinly sliced prosciutto and house-made mustard

### **Insalata Primavera** v gf

springtime salad with asparagus, fava beans, spring peas, mixed baby lettuces, pecorino fresco cheese, toasted pumpkin seeds, and house dressing

### **Crostino ai Funghi** v

crostini with spring mushrooms and porcini vellutata

### **Mortadella alla Griglia**

grilled mortadella with 30th anniversary balsamic vinegar and macrina ciabatta

## ENTREES

### **Gnocchi al Pomodoro** v

hand-curved potato gnocchi with our house tomato sauce

### **Tagliatelle al Burro di Tartufo** v

tagliatelle with white alba truffle butter

### **Casseruola** vv gf

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

### **Stinco di Maiale** df

beer-braised pork shank and roasted potatoes

### **Salmerino Alpino con Caponata** p df gf

pan-roasted arctic char with eggplant and caper caponata

## DESSERTS

### **Panna Cotta al Caramello** gf

vanilla panna cotta with bitter caramel and crispy meringue crumble

### **Sorbetto** vv gf

passion fruit sorbet from gelatiamo

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

flourless hazelnut chocolate cake

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