



**SEATTLE
RESTAURANT
WEEK**

FALL 2022 4-COURSE DINNER \$50

~ choose one from each course ~

APPETIZER

Prosciutto di Parma

thinly sliced prosciutto di parma and house-made balsamic mustard served with la Spiga house-made bread

Insalata di Scarola vv gf

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

Zuppa del Giorno vv gf

house-made soup of the day

Formaggi v

selection of two italian artisan cheeses with house-made preserves and piadina romagnola

PASTA

Tortelli di Zucca v

tortelli stuffed with butternut squash and house-made fruit mostarda, tossed with butter and sage

Tagliolini Caprese v

tagliolini tossed with sungold tomato sauce and pesto genovese, with creamy burrata on the side

Tagliatelle al Tartufo v

tagliatelle noodles with white alba truffle butter

Gnocchi al Pomodoro v

our signature hand-curved yukon gold potato gnocchi, house tomato sauce and parmigiano reggiano

Lasagne Verdi

spinach lasagna noodles layered with ragù bolognese (meat and tomato sauce), béchamel and parmigiano reggiano

ENTREE

Guancia di Maiale gf

milk-braised pork cheeks with porcini sugo, sautéed escarole, and butternut squash purée

Pesce del Giorno p

chef's special fish of the day preparation

Coscia di Pollo alla Cacciatora gf df

braised chicken hindquarter with tomato, rosemary and potatoes

Please ask your server about other vegan/gluten-free options.

IN THE SPOTLIGHT!

**AMARO
AVERNA
SICILIANO**

Italians love their amari, and we are highlighting a special amaro during Seattle Restaurant Week.

"Averna has a mouth-coating and bittersweet taste, carrying hints of orange and licorice, balanced with notes of myrtle, juniper berries, rosemary, and sage."

Mr. Wicks

Averna & Lime, Shaken, Served Neat \$11

Mr. Cone

Averna, Smith & Cross Jamaican Rum, Cinnamon Simple and Lime; Garnished with Mint—Our Take on a Rhum Punch \$14

DESSERT

Panna Cotta al Caramello gf

vanilla panna cotta with bitter caramel and crispy meringue crumble

Torta di Nocciola v gf

flourless chocolate and hazelnut cake

Il Mascarpone di Ida* v

our house-made tiramisu—pietro's mother's recipe (as per Italian tradition, we use fresh raw eggs in the composition of our tiramisu)

EXECUTIVE CHEF: **SABRINA TINSLEY**

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

* Consuming raw or undercooked eggs may increase your risk of food borne illness.