

# alla SPINA

alimentari del bar : BAR FOOD

## ON THE BLACK BOARD

oysters on the ½ shell M.P.

crudo di pesce

crudo di carne

crudo di verdura

## SFIZI "CRAVINGS"

porcini devilled eggs \$4

baked oysters with parmigiano, lemon and parsley \$16

tonnato stuffed bell peppers \$6

baccala chowder \$8

housemade pretzel with spicy beer cheese \$5

"schisola" polenta stuffed with taleggio cheese \$4

"sottaceti" house pickles \$6

## SALUMI \$8

*served with rye beer bread*

young salame with italian coleslaw

lamb speck with horseradish butter

prosciutto cotto with charred pineapple

rustic pork terrine with apple sauce

## FRITTI

"involtini di muratore" fried mortadella with fontina cheese \$10

pig tails fennel agrodolce \$8

fried snails with garlic and parsley tartar sauce \$16

beef fat french fries \$5

testina "pig sticks" with salsa rossa \$6

crispy sunchokes with sea salt \$4

## ALLA PIASTRA "PLANCHA"

louisiana gulf prawns with citrus butter vinaigrette \$18

razor clams with salsa verde \$15

marrow bones with radish and parsley \$12

tomino with currant eccles cake \$10

mortadella with mustard fruits \$8

oyster mushrooms trifolati \$5

luganega sausage with charred onions and house made grain mustard \$8

## PANINI

*served with choice of salt and vinegar chips or bbq chips*

mortadella hotdog with spicy pickles and cabbage relish \$8

taleggio grilled cheese with roasted red peppers and green tomato conserva \$10

swordfish "blt" with basil and guanciale \$14

veal breast milanese hoagie with bacon maionese \$12

## PASTA AL FORNO

crepelle della Mamma Pina \$16

lasagna verde alla bolognese \$16

bufala milk ricotta mac n cheese \$14

## ROBA DI ALLA SPINA "SIGNATURES"

poutine with guinea hen leg bolognese and mozzarella curd \$14

pig pot pie \$16

italian rarebit with sunny side up egg and apple wood smoked bacon \$12

Sals giambot salad \$10

## BESTIE "BEASTS"

whole trout alla piastra with brown butter and baby lettuce \$18

maple glazed fried chicken with fries \$16

whole roasted pork shoulder with mustard green salad and sottaceti serves 4 \$80

ode to the publican

Buy the Kitchen a 6-pack : \$10

You can ring the bell!



## birre alla spina : DRAFT 10 OZ

### VICINI / LOCAL

**victory, novello** *alla spina exclusive* \$5 / blonde / pa / 7%  
**sly fox, pikeland pils** \$4 / pilsner / pa / 4.9%  
**dogfish head, namaste** \$6 / spiced wheat / de / 5%  
**yards, brawler** \$4 / english session / phila / 4.2%  
**stoudts, scarlet lady** \$4.5 / esb / pa / 5%  
**dockstreet, dude de garde** \$5 / biere de garde / phila / 6.5%  
**brooklyn, mary's maple porter** \$6 / porter / ny / 7.5%  
**victory, donnybrook stout** *nitro* \$6 / stout / pa / 3.7%

### L'AZZURI / ITALIAN

**del borgo, genziana** \$8 / saison / lazio / 6.2%  
**baladin, isaac** \$9 / wheat / piemonte / 5.3%  
**l'olmaia, karkade** \$8 / spiced ale / tuscan / 5.5%  
**del borgo, reale extra anniversary** \$8 / ipa / lazio / 6.4%  
**loverbeer, madamin** \$13 / sour / piemonte / 5.7%  
**del ducato, verdi** \$10 / stout / emilia-romagna / 8.2%

### BELGIO / BELGIAN

**monk's café, flemish sour** \$7 / sour red / belgium / 6%  
**'t brouwkot, netebuk** \$8 / strong golden / flanders / 7.5%

### GERMAN

**schneider, aventinus** \$7 / weizenbock / germany / 8.2%

### TU VUO FA / AMERICAN

**allagash, white** \$5.5 / wheat / me / 5.5%  
**spire, dark & dry** \$4 / cider / nh / 5%  
**port, mongo** \$7 / double ipa / ca / 8.5%

### DELLA BOTTE / CASK

**stoudts, karnival kolsch** \$6 / style: kolsch / pa / abv: 5.8  
**yards, bourbon bart** \$7 / barleywine / phila / 9%

## vini alla spina : WINE 5OZ

**elisabet, prosecco nv** \$9 / sparkling / veneto / 11.5%  
**hermann j. wiemer, gewurz/riesling** *draft* \$11 / white / ny / 12.5%  
**bocchino, nebbiolo** *draft* \$11 / red / piemonte / 12.8%

## shandyland : beer cocktails

**birmosa** \$5 peroni / mango juice  
**schillacci** \$9 stout / averna / root  
**ribot** \$7 dunkel / blood orange oj  
**chiappucci** \$9 sour ale / alpine liqueur / maraschino  
**quattro pazzo** \$8 peroni / oj / prosecco / aperol  
**"bourbon milkshake"** \$5 lancaster milk stout / innis & gunn

## the usual : classic cocktails

**bellini** \$9 prosecco, fruit puree  
**bicicletta** \$9 / campari, white wine, soda  
**"martini on the rocks"** \$7 martini e rossi bianco vermouth  
**negrone** \$11 gin, campari, sweet vermouth  
**sgroppino** \$11 prosecco, vodka, lemon sorbet  
**spritz** \$10 aperol, prosecco, soda  
**vermouth e soda** \$9 carpano antica, soda

### DAILY FLIGHT SPECIALS

VINTAGE / LARGE FORMAT / CORDIAL LIST UPON REQUEST

HALF POURS AVAILABLE FOR A LITTLE MORE THAN HALF PRICE

all of our servers/bartenders/managers have passed or are studying for their cicerone beer server certification.

## e in bottiglia : BOTTLE

### ITALIAN MACRO

**peroni, nastro azzuro** \$7 / italy / 5.2% / 12oz  
**menabrea, ambrata** \$8 / piemonte / 5.5% / 12oz

### PILSNER

**stoudts, pils** \$6 / pa / 5.4% / 12oz  
**pausa cafe, oak aged p.i.l.s.** \$17 / piemonte / 4.8% / 11.2oz  
**schlenkerla, helles** \$11 / germany / 5.1% / 16.9oz

### WHEAT

**allagash, white** \$7 / me / 5.5% / 12oz  
**fritz briem, berliner weiss 1809** \$13 / germany / 5% / 16.9oz  
**weihenstephaner, original** \$7 / germany / 5.1% / 12oz

### BITTER / CREAM ALE

**wells, bombardier** \$6.5 / uk / 3.8% / 14oz can  
**sixpoint, sweet action** \$7 / ny / 5.2% / 14oz can

### BELGIAN PALE / BLONDE / STRONG GOLDEN

**lost abbey, devotion** \$20 / ca / 6.25% / 25oz  
**russian river, damnation** \$14 / ca / 7.8% / 12.7oz  
**de dolle, arabier** \$11 / belgium / 8.1% / 11.2oz  
**moortgat duvel, duvel** \$12 / Belgium / 8.5% / 12oz

### SAISON

**del borgo, te** \$27 / lazio / 4.2% / 25oz  
**saison dupont** \$12 / belgium / 6.8% / 12.7oz

### SOUR

**russian river, consecration** \$22 / ca / 10% / 12.7oz  
**montegioco, tibir** \$32 / piemonte / 6.8% / 25oz  
**italiano, scires** \$40 / lombardia / 7.5% / 25oz

### PALE ALE

**sierra nevada, pale ale** \$6 / pa / 5.6% / 12oz  
**flying fish, extra pale** \$6 / nj / 5.2% / 12oz  
**bruton, lilith** \$29 / tuscan / 5.5% / 25.4oz

### AMBER ALE

**collesi, imper ale ambrata** \$22 / marche / 7.5% / 16.9oz  
**troeg's, nugget nectar** \$7 / pa / 7.5% / 12oz

### BOCK / DUNKEL

**ayinger, altbarisch dunkel** \$10 / germany / 5% / 16.9oz  
**beba, toro** \$22 / piemonte / 5.5% / 16.9oz

### IPA

**dogfish head, 60 min** \$6 / de / 6% / 12oz  
**port, wipeout** \$14 / ca / 6.1% / 22oz

### DOUBLE IPA

**victory, yakima glory** \$7 / pa / 8.1% / 12oz  
**weyerbacher, double simcoe ipa** \$19 / pa / 8% / 25oz

### TRIPLE

**allagash, tripel** \$9 / me / 8.5% / 12oz  
**collesi, triplo malto** \$29 / marche / 8.8% / 25oz

### PORTER / STOUT

**yards, george washington tavern porter** \$7 / phila / 8.1% / 12oz  
**hantverksbryggeriet, kosacken** \$13 / sweden / 7.5% / 12oz

### BROWN / DUBBEL / STRONG DARK

**brooklyn, local 2** \$25 / ny / 9% / 25oz  
**rochefort, 10** \$13 / belgium / 13.1% / 11.2oz

### BARLEY WINE

**baladin, al-iksir** \$38 / piemonte / 8.1% / 25oz  
**bruton, "10"** \$33 / toscana / 10% / 25oz  
**del ducato, l'ultima luna e. dupont calvados barrel** \$22 / 11% / 12oz

### OTHER

**leipzig, gose** \$9 / germany / 4.8% / 12oz  
**e. dupont, bouche brut cider** \$16 / france / 5.5 / 12oz  
**baladin, nora** \$13 / piemonte / 6.8% / 8.45oz  
**del borgo/dfh, my antonia** \$20 / lazio / 7.5% / 12.7oz  
**dogfish head, noble rot** \$25 / de / 9% / 25oz

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