

ASSAGGI 3/\$12 5/\$20

White bean, rosemary & truffle spread \$4
 Wood-fired eggplant caponata \$4
 Assorted marinated olives \$4
 Polenta fries & garlic aioli \$6
 Fried heirloom tomatoes \$5
 Chef's charcuterie selection \$6
 Wood-roasted peppers \$4
 Arancini-filled with risotto, bolognese & pecorino \$4
 Marinated anchovies \$4
 Spiga fries-spiced Yukon gold shoestring potatoes & parmigiano cream \$4
 Bocconcini di mozzarella-breaded, fried mozzarella & spicy tomato sauce \$4
 Caprino croccante- crispy goat cheese & red beet dip \$4

SALADS/APPETIZERS

Beef tartare, 30-second egg yolk, & rosemary focaccia \$14
 Fennel flan, house-cured bacon & vincotto \$14
 Arugula, oven-dried tomatoes red onion, shaved pecorino & balsamic glacé \$14
 Wood-grilled chicken salad, grilled romaine & Mediterranean bruschetta \$15

PREVIEW WEEK

FROM OUR WOOD-BURNING GRILL

NY strip steak, roasted fingerling potatoes & daily vegetable \$26
 Fish of the day with garlic, lemon & olive oil SMP
 Stuffed pork chop, peperonata & pecorino cheese sauce \$22

**PASTA**

Cavatelli - oxtail ragù & citrus gremolata \$14
 Orecchiette - robiola, basil & tomato \$12
 Gnocchi di porcini - roasted garlic porcini cream & parmigiano \$15
 Crespelle - roasted eggplant cream, prosciutto & asiago \$12

ENTRÉE

Spiga Burger - Angus beef, herbed goat cheese, onion mostarda, Applewood bacon, spinach & french fries \$12
 Homemade cotechino with primavera lentils, tomato & fried egg \$18
 Crispy seared striped bass over wilted greens, bell pepper marmellata, fennel pollen & extra virgin olive oil \$22
 Mussels with zucchini, onion, saffron & wood-grilled crostini \$18

PIZZA

Fig mostarda, gorgonzola cheese & prosciutto \$12

Red onions, peperonata, sweet fennel sausage & pecorino \$14

Tomato, fresh mozzarella & basil \$12

Strawberry, balsamic onion & robiola cheese \$14

Artichoke, arugula & lardo \$14

Arugula & prosciutto \$12

PANINI SLIDERS \$8

Spiga BLT - tomato, herbed goat cheese & house-smoked bacon

Pork, provolone & broccoli rabe

Fresh tomato, mozzarella, prosciutto, arugula & balsamic glacé

Philadelphian - grilled skirt steak, parmigiano cream & balsamic onions

Grilled marinated pesto chicken with fresh mozzarella & tomato

DESSERT

Cannoli trio - chocolate, pistachio & vanilla \$6

Tiramisù cheesecake \$6

Fig and mascarpone pizza \$6

Gelato trio \$6

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness*

