

Dinner menu

(Menu 1)

APPETIZERS – Choice of...

Insalata Spiga- Mixed greens, salami, prosciutto, capers, red onion, roasted red pepper, Roma tomato, pepperoncini, crushed Pistachios, champagne vinaigrette

Insalata Caesar- Hearts of romaine, house croutons, shaved parmesan, classic Caesar dressing

Salmone- House-cured salmon, pickled garlic, green apple, watercress, citrus vinaigrette

MAIN COURSE – Choice of...

Risotto Funghi- Wood oven-roasted wild mushrooms, Parmesan, pinenuts, porcini jus

Trancia Di Salmone – Sesame-crusting salmon, sesame oil drizzle, smashed garlic mini potato, seasonal vegetable*

Pollo Arrosto- Lightly seared crispy skin chicken, garlic mini potato, seasonal vegetables, and pan jus

Brasato di Manzo- Slow braised short rib, polenta, sautéed seasonal vegetables

DESSERT – Choice of...

Tiramisu- Ladyfingers dipped in espresso and rum, Kahlua & Bailey's Irish Cream mascarpone cheese

Bouchon- Warm flourless chocolate cake made with Vahlrona chocolate

Dinner menu

(Menu 2)

APPETIZER

Antipasto Spiga- Grilled red peppers, eggplant and mushrooms, chef's selection of meats, sliced tomatoes topped with buffalo mozzarella cheeses, smoked salmon & grilled tiger shrimp

MAIN COURSE- Choice of...

Linguine Nero- Santa Barbara mussels, shrimp, clams, calamari, scallops, roasted red pepper, tomato, shallot, spicy sugo

Pollo Arrosto- Lightly seared crispy skin chicken, garlic mini potato, seasonal vegetables, and pan jus

Bistecca "Sofia"- 12 oz. NY strip steak, grilled asparagus, roasted garlic mashed potatoes, red wine pan jus, crispy*

Trancia Di Salmone – Sesame-crust salmon, sesame oil drizzle, smashed garlic mini potato, seasonal vegetable*

DESSERT- Choice of...

Tiramisu- Ladyfingers dipped in espresso and rum, Kahlua & Bailey's Irish Cream mascarpone cheese

Crème Brulee- Classic vanilla bean crème brulee, fresh berries

Spiga
CUCINA ITALIANA

Dinner menu

(Menu 3)

APPETIZER

Antipasto Spiga- Grilled red peppers, eggplant and mushrooms, chef's selection of meats, sliced tomatoes topped with buffalo mozzarella cheese, smoked salmon & grilled tiger shrimp

MAIN COURSE- Choice of...

Bucatini all 'Amatriciana- Thicker style spaghetti with sautéed crispy brown guanciale, chili flakes, fresh tomato sauce

Trancia Di Salmone - Sesame-crust salmon, sesame oil drizzle, smashed garlic mini potato, seasonal vegetable*

Pollo Arrosto- Lightly seared crispy skin chicken, garlic mini potato, seasonal vegetables, and pan jus

Osso Bucco – Braised veal shank over creamy polenta & chef's selected vegetables

DESSERT- Choice of...

Tiramisu- Ladyfingers dipped in espresso and rum, Kahlua & Bailey's Irish Cream mascarpone cheese

Crème Brulee- Classic vanilla bean crème brulee, fresh berries

Spiga
CUCINA ITALIANA

Dinner menu

(Menu 4)

APPETIZER- Choice of...

Insalata Cesare- Hearts of Romaine lettuce, house croutons, shaved parmesan, classic Caesar dressing

Carpaccio di Manzo- Thinly sliced aged beef tenderloin, arugula, shaved red onion, caper berry, fennel, lemon preserve, EVOO drizzle, and shaved Parmigiano-Reggiano

Beet “Ravioli”- Golden & red beet stuffed with herbed goat cheese, chervil, micro greens, lemon preserve, crushed pistachio, sherry vinaigrette

MAIN COURSE- Choice of...

Pappardelle Bolognese-Classic Bolognese with veal, beef & pork, black pepper-crusting ricotta

Trancia di Salmone – Sesame-crusting fresh salmon, sesame oil drizzle, smashed garlic mini potato, seasonal vegetable*

Pollo Arrosto- Lightly seared crispy skin chicken, garlic mini potato, seasonal vegetables, and pan jus

Bistecca “Sofia” – 12 oz. NY strip steak, grilled asparagus, roasted garlic mashed potatoes, red wine pan jus, crispy onion*

DESSERT- Choice of...

Tiramisu- Ladyfingers dipped in espresso and rum, Kahlua & Bailey’s Irish Cream mascarpone cheese

Chocolate Truffle Tartufo- Zabaione cream center surrounded by chocolate gelato and caramelized hazelnuts

Dinner menu

(Menu 5)

APPETIZER

Antipasto Spiga- Grilled red peppers, eggplant, chef's selection of meats, sliced tomatoes topped with buffalo mozzarella cheese, smoked salmon & grilled tiger shrimp

PASTA AND RISOTTO COMBINATION

Pappardelle Bolognese- Classic Bolognese with veal, beef, & pork, black pepper-crusting ricotta

&

Risotto Funghi- Wood oven-roasted wild mushroom, parmesan, pinenuts, porcini jus

MAIN COURSE- Choice of...

Trancia di Salmone - Sesame-crusting salmon, sesame oil drizzle, smashed garlic mini potato, seasonal vegetable*

Pollo Arrosto- Lightly seared crispy skin chicken, garlic mini potato, seasonal vegetables, and pan jus

Bistecca "Sofia" – 12 oz. NY strip steak, grilled asparagus, roasted garlic mashed potatoes, red wine pan jus, crispy onion*

DESSERT- Choice of...

Tiramisu- Ladyfingers dipped in espresso and rum, Kahlua & Bailey's Irish Cream mascarpone cheese

Bouchon- Warm flourless chocolate cake made with Vahlrona chocolate

Spiga
CUCINA ITALIANA