

SPIGA RESTAURANT

1 EURO = \$1

APPETIZERS

HOUSE MADE LIGURIAN OLIVE
MOZZARELLA CREAM, TOMATO CARPACCIO, CHERRY TOMATOES, CAPERS, AVOCADO, BASIL OIL,
BALSAMIC REDUCTION
GF/V 14

ROAST BUTTERNUT SQUASH SOUP, MUSHROOM RAVIOLO V 11

MIXED LETTUCES, ENDIVE, FENNEL, RADISH, BEETS, GORGONZOLA DOLCE,
HONEY BALSAMIC VINAIGRETTE
GF/V 12

MIXED BABY LETTUCES, CAESAR DRESSING, PARMIGIANO, CROUTONS V 11

BLUE CRAB AND SHRIMPS CAKE, MUSTARD SAUCE 14

TOMATO BASIL LOBSTER BISQUE, LOBSTER AND BLUE CRAB RAVIOLO 12

LOBSTER, SHRIMPS, MOZZARELLA CREAM, AVOCADO, TOMATOES,
LEMON DRESSING GF 15

TUNA CARPACCIO, CAPERS, OLIVES, TOMATOES, BASIL OLIVE OIL GF 14

SALMON AND MAHI TARTARE, AVOCADO, CUCUMBER, CHIVE OIL GF 12

SHRIMPS AND HOUSE CURED SALMON, RADISH, ENDIVE, FENNEL,
LEMON DRESSING GF 12

SEARED ANGUS BEEF CARPACCIO, PARMIGIANO, ARUGULA,
WHITE TRUFFLE OIL GF 14

CURED BEEF "BRESAOLA", RICOTTA CHEESE, BASIL, GUADELOUPE MELON, MANGO, ARUGULA,
LEMON DRESSING GF 14

V=VEGETARIAN

GF= GLUTEN FREE

FRESH PASTA MAIN COURSE

SPINACH RICOTTA GNOCCHI, MOZZARELLA CREAM,
SWEET GRAPE TOMATO SAUCE, ARUGULA, BASIL OIL V 16

DUO OF PUMPKIN AND MUSHROOM RAVIOLI, BUTTER, SAGE,
TOASTED PINE NUTS V 17

POTATO GNOCCHI, TALEGGIO, BLACK TRUFFLE CREAM V 18

LOCAL SPINY LOBSTER, BLUE CRAB, JAPANESE EGGPLANT AND MASCARPONE RAVIOLI, SAFFRON
CREAM SAUCE 19

TAGLIOLINI, SHRIMPS, BLUE CRAB, SWEET GRAPE TOMATOES,
WHITE WINE SAUCE 19

TAGLIOLINI, SHRIMP, SCALLOPS, CAPERS, OLIVES, SWEET GRAPE TOMATO 19

TAGLIOLINI, CLAMS, SHRIMP, ZUCCHINI, GARLIC, GINGER, WHITE WINE 18

DUO OF BRAISED ANGUS BEEF SHORT RIB RAVIOLI AND
MUSHROOM RAVIOLI, IN ITS OWN BRAISING SAUCE 19

TAGLIATELLE, TRADITIONAL BOLOGNESE 18

PAPPARDELLE, ITALIAN SAUSAGE, LEEKS, SWEET PEPPERS 17

TAGLIATELLE, BRAISED LAMB SHOULDER RAGU, MINT 19

V=VEGETARIAN
ALSO AVAILABLE GLUTEN FREE PENNE

FISH AND MEAT MAIN COURSE

ROAST PORK TENDERLOIN, PANCETTA, MUSHROOM SAUCE, BRUSSELS SPROUTS,
BUTTERNUT SQUASH PUREE, ROAST POTATOES 25

CHIANTI BRAISED ANGUS BEEF SHORT RIB,
MUSHROOM RISOTTO, BABY CARROTS 28

ALL NATURAL CHICKEN BREAST, PROSCIUTTO, PROVOLONE,
SUN-DRIED TOMATO CREAM SAUCE, MIXED VEGETABLES, ROAST POTATOES GF 24

ANGUS BEEF TENDERLOIN, ASPARAGUS, ROASTED POTATOES,
RED WINE SAUCE 34

VEAL OSSOBUCO, MUSHROOM RISOTTO, GREMOLATA 31

HERB CRUSTED NEW ZEALAND LAMB CHOPS, ROAST POTATOES,
MIXED VEGETABLES, DEMI GLACE 32

CIOPPINO: MAHI, SNAPPER, SHRIMPS, CLAMS, BRODO DI PESCE,
TAGLIOLINI PASTA 24

LOCAL RED SNAPPER FILET, LEEKS, SWEET PEPPERS,
OLIVES, CAPERS, TOMATO, BABY POTATOES GF 27

FILET OF SALMON AND SHRIMPS, PESTO CREAM SAUCE, MIXED VEGETABLES
GF 24

SEAFOOD RISOTTO: SCALLOPS, SHRIMPS, CLAMS, GINGER, GARLIC GF 28

FILET OF MAHI MAHI STUFFED WITH CRAB,
CREAMY LOBSTER SAUCE, BASIL RISOTTO GF 25

MEDITERRANEAN SEA BASS, LOBSTER, SAFFRON SAUCE, MIXED VEGETABLES GF 29

GF= GLUTEN FREE

PRICES INCLUDE 4 % SALES TAX TGCA: 162196
VISA, MASTER CARD, ACCEPTED. NO TRAVELER'S CHEQUES