

LA SPEZIA

RESTAURANT AND WINE BAR

PRIMI

ANTIPASTI	\$18 for two / \$32 for four
Assorted cured meats and cheeses, olives, pickled mustard seed, eggplant caponata, artichoke hearts, and crostini	
HOUSE SALAD	\$8
Mixed greens, cucumber, cherry tomatoes, red onion, roasted shallot vinaigrette	
CLASSIC CAESAR	\$8
Romaine lettuce, creamy caesar dressing, house-made croutons	
KALE SALAD	\$13
Kale, lemon thyme vinaigrette with crispy pancetta, shaved red onion, radish, goat cheese, fried soft poached egg	
SOUP OF THE DAY	\$8
PIZZA	\$11
House-made crust, arrabbiata, fresh mozzarella, local sweet basil (add anchovies, spicy salami or prosciutto + four dollars)	
MOZZARELLA FRESCA	\$12
Fresh mozzarella, prosciutto, fig port reduction	
GNOCCHI	\$12 / \$18 entree
House-made potato gnocchi, with a sage brown butter sauce	
ARANCINI	\$10
House-made risotto stuffed with fresh mozzarella and fried. Served with balsamic reduction.	

ENTRÉES

LASAGNA	\$16 arrabbiata / \$18 bolognese
Four cheeses, spinach, zucchini, béchamel	
SPAGHETTI	\$14 arrabbiata / \$18 bolognese
SPICY MEATBALLS & SPAGHETTI	\$18
WINTER RISOTTO	\$18
Arborio rice, roasted butternut squash, swiss chard, fresh herbs and grana padano	
VONGOLE E GAMBERETTI	\$24
Spaghetti, fresh local clams, local shrimp, red chili flakes, seafood broth, and fresh herbs	
MELANZANE ALLA PARMIGIANA	\$18
Eggplant parmesan with pesto linguine	
BUCATINI CON FUNGHI	\$21
Local mushrooms, tomatoes, pancetta, porcini cream sauce, grana padano	
PUTTANESCA	\$18
Spaghetti, tomatoes, olives, capers, anchovies	
RAVIOLI	\$19
House-made ravioli with smoked salmon, ricotta, lemon dill cream sauce, fried capers	
PAN-ROASTED CHICKEN	\$23
Free range airline chicken breast, soft polenta, roasted oven-roasted tomatoes, olive ragu	
SCALLOPINI DI VITELLO	\$22
Pan seared natural veal scallopini, "hot naked" capellini, piccata sauce	
HANGER STEAK	\$24
Natural beef, with potato puree, sauteed green beans, salsa verde and red wine veal demi glaze	

DESSERT

Changes nightly.

Offerings include amaro cheesecake, chocolate torte, vanilla cardamom panna cotta.

The dinner menu changes seasonally.