

**Primo Anniversario di Spina
June 21 – June 25**

ANTIPASTI

A 'MPEPATA E COZZE

neapolitan mussels in a peppered white wine broth

2008 Manincor Moscato Giallo, Trentino-Alto Adige, IT

POLPETTINE

meat balls in tomato sauce

2008 Damiani Wine Cellars Pinot Noir Reserve 2008, Finger Lakes, NY

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PRIMI

TAGLIATELLE

saffron tagliatelle, broccoli rabe, bay scallops

2008 Maramiero Anima Trebbiano, Abruzzo, IT

TRENETTE

veal ragu, lemon, rosemary

2005 Shaw Cabernet Sauvignon, Finger Lakes, NY

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SECONDI

BATTUTA

chicken breast topped with organic baby greens, lemon vinaigrette

2008 Maramiero Anima Trebbiano, Abruzzo, IT

MILANESE

pork chop topped with arugula, cherry tomatoes and red onions in a merlot vinaigrette

2008 Damiani Wine Cellars Pinot Noir Reserve 2008, Finger Lakes, NY

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DOLCI

BISCOTTI

assorted italian cookies

Tasting Menu \$35

Tasting Menu with Wine \$60

Ask your server about Spina's Anniversary Wines by the Glass

June 26, 2010

ANTIPASTI

MOSAICO DI POLPO

octopus, panna acida, fennel, citrus

CARPACCIO DI MANZO

beef tenderloin, arugula, chanterelle mushrooms, shaved parmigiano, truffle oil

2008 Grosjean Petite Arvine "Vigna Rovetta", Vallee d'Aoste

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PRIMI

AGNOLOTTI

rabbit sausage, pecorino stagionato, tomato sauce, basil

ORECCHIETTE

lamb ragu

RISOTTO CON GAMBERONI

arborio rice, hawaiian blue prawns, tomato sauce

1995 Fattoria di Felsina Fontallora Super Tuscan, Toscana, IT

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SECONDI

FILETTO DI VITELLO CON SALSIA DI TARTUFO NERO ESTIVO

veal tenderloin, asparagus, potato gratin, black truffle sauce

BRANZINO IN CROSTA DI SALE

branzino, thyme, zucchini, fregola sarda

1996 Cantina Vignaioli Elvio Pertinace Barbaresco, Piemonte, IT

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DOLCI

GIANDUIA

frangelico and chocolate custard, vanilla gelato

PANNA COTTA

blackberry panna cotta

Tasting Menu including Italian Magnum Pairings \$78

**Executive Chef:
Roberto Patriarca**