



CASCINA  
**SPINASSE**  
*Private Dining*

**WELCOME**  
We are pleased to have you here at Cascina Spinasse. We have prepared a special menu for you, featuring our finest ingredients and traditional recipes. We hope you will enjoy the experience.

**Pasticcio alla Trippa**  
Pasticcio alla Trippa with sage, ricotta, prosciutto, and mushrooms.

**Caviale lacinate**  
Smoked hake with roasted garlic and chili flakes.

**DOLCI**  
**Fegato Ingleso**  
Lakeland cake with cream, chocolate, orange and lemon (and with candied lemon and orange).

**Torte di mele**  
Caramel sauce, apple, cream, vanilla and cinnamon, strawberries.

## Capacity

Up to 40 guests for a seated meal

## Room Fees

Room Fee \$300  
23% Gratuity and Banquet Fee

## Dinner Minimums

Weeknight Dinner: \$2,500 minimum, food and beverage  
Weekend Dinner: \$4,000 minimum, food and beverage  
\*We require a 20% deposit to hold your reservation



# Menu Options & Pricing

## FOOD

### **Appetizers/Cocktail Snacks**

\$25 per person, per hour  
Selection of 4 snacks as passed apps/buffet style

### **Dinner Choices**

Chef's Table \$100/200/300 per person  
Allow our chefs to take you on a culinary journey with unique, specially prepared dishes and bites.

Seated Family Style Meal \$100/115/135 per person  
Enjoy a four to six course meal, ranging from a selection of dishes to the full degustazione menu.

### **Additions**

*Subject to availability*

We are delighted to procure through Spinasse purveyors, if requested, and subject to additional charges:

Truffles, caviar, foie gras, etc. as a supplement  
Linens, flowers, cakes, decorations

## BEVERAGES

### **Wine Choices**

Wine Pairings \$65 and up per person  
Add specially chosen glass pours to each course

Wines by the Bottle Market Price  
Add wines by the bottle to each course from our extensive wine list

Corkage Fee \$50 per bottle  
Guests may bring their own wines, but a corkage fee will apply.

### **Open Bar**

\$250 + \$50 per person  
Add a bartender to make a broader selection of cocktails for the evening

### **Coffee Service ala Carte**

\$5 per person  
Spinasse PDR has a selection of espresso beverages available.

# Sample Menu

## ANTIPASTI

Prosciutto di Parma Pio Tosini 20 month-aged prosciutto with marinated apples and toasted mustard seeds

Insalata di cavolo

Savoy cabbage salad with soft boiled eggs, anchovies and crispy pancetta

## PRIMI

Tajarin al ragù

Fine hand-cut egg pasta with pork and beef ragù

Risotto alle erbe

Risotto with fresh herbs and egg yolk

## SECONDI

Trota alla Piemontese

Pan-seared trout with salsa Piemontese and radishes with salsa verde

Capunet

Braised beef, pork, and veal wrapped in chard with caramelized honey-Barolo vinegar sauce

## DOLCI

Zuppa Inglese

Ladyfinger soaked with acqua di cedro, layered with ricotta mousse and lemon curd with candied lemon zest and crème fraiche