

CASCINA
SPINASSE
Private Dining

WELCOME
We are pleased to have you here at Cascina Spinasse. We hope you will enjoy the experience of our private dining room.

Palato di Carne
Panzanella with Trout roach with asparagus, potato, carrots, and mushrooms

Carne di Manzo
Roasted loin with roasted garlic and chili flakes

DOLCI
Tiramisu
Ladoleghe rolled with ricotta di cremona, mascarpone and lemon (and with candied lemon and wine)

Torte di pasta
Caramel sauce, apple pie, strudel and cinnamon streusel

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