



CASCINA
SPINASSE
Private Dining

WELCOME
CASCINA SPINASSE
RISTORANTE
Via...
Tel. ...
Polpettone di vitello con patate,
patate, carote, e piselli.
Caviale bismarck
Braised kale with roasted garlic and chili flakes.
DOLCI
Zuppa inglese
Labridgato cotto con marmella di ciliegia, crema
mascarpone e biscotti (con i dolci cotti) con
gelato.
Torte di pasta
Caramel sauce, ripe pears, stracciatella and
citrus meringue.

Capacity

Up to 34 guests for a seated meal

Room Fees

\$300 / \$500 holiday pricing
23% Gratuity

Food & Beverage Minimums

Weeknight: \$1,800 for up to 16 people / \$2,800 for 17-34 people
Weekend: \$3,000 for up to 16 people / \$4,500 for 17-34 people
* \$500 deposit / \$900 deposit required to hold your reservation



Menu Options & Pricing

FOOD

Appetizers/Cocktail Snacks

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

Dinner Choices

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

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

Tjarin 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