

SPUMANTE E FRIZZANTI (250ml)

Chardonnay/Pinot Bianco Brut, Pittaro, Friuli | NV...22

Champagne "Rose Majeur," Brut Ayala, Aÿ, France...46

BIANCHI (250ml)

Kerner Valle Isarco - Sudtirolo, Alto-Adige | 2018...22

Verdicchio di Metalica Colle Stefano - Marche | 2019...18

Friulano "Vini Orsone" Bastianich - Colli Orientali, Friuli | 2018...17

Chardonnay Blend "Vespa Bianco" Bastianich - Colli, Friuli | 2016...30

ROSATI (250ml)

Nebbiolo Blend "Rosabella" G.D. Vajra - Piemonte | 2018...19

Refosco "RosediCialla," Ronchi di Cialla - Friuli | 2018 ...18

ROSSI (250ml)

Sangiovese Blend "Aragone" La Mozza - Maremma, Toscana | 2011...25

Barbera d'Asti "Montebruna," Braida - Piemonte | 2017...31

Cabernet Sauvignon La Mozza - Maremma, Toscana | 2016...17

Nebbiolo Barolo Luigi Baudana - Piemonte | 2009...44

Sagrantino Blend "Bicunsio" Fongoli - Montefalco, Umbria | 2015...22

BIRRE BOTTIGLIA

"Menabrea" Lager Birra Menabrea Spa - Biella, Italy | 12 oz...8

"Weissbier" wheat Ale Weihenstephaner - Germany | 12 oz...8

"Icelandic Toasted" Porter Einstök - Iceland | 12 oz...8

NON ALCOLICO

Mexican Coke...5

Diet Coke...5

A'Siciliana "Limonata"...5

A'Siciliana "Aranciata"...5

Sprite...5

Ginger Beer...4

Aqua Panna...8

Pellegrino...8

CAFFE

Americano...4

Cappuccino...5

Espresso...5

Latte...5

Macchiato...5

Cortado...5

Flat White...5

Long Black...5

*available at our retail store

- *borlotti beans*
- *cantabrian anchovies*
- *porcini rub*
- *olio nuovo titone*
- *dried sicilian oregano*
- *cider vinegar & syrup*
- *colatura anchovy vinegar*
- *botticella oro balsamic*
- *chickpeas sultano*
- *maldon sea salt*
- *diavolicchi peppers*



chi SPACCA

date:

wednesday, april 28th

chef de cuisine: joseph tagorda

chi SPACCA



SALUMERIA

AFFETTATI MISTI <i>(serves 2-4)</i>	38
coppa	
finocchiona salame	
fennel salame	
napoli picante salame	
trotter fritti	
butcher's pate	
SPACCA CULATELLO	20
24 MONTH PROSCUITTO	20
<i>add puglia burrata</i>	10
FRESH CURES	
veal tongue *	14
<i>oregano vinaigrette</i>	
porchetta fredda	18
<i>chicharron, salsa</i>	
testa	10
FOCACCIA DI RECCO	30
<i>stracchino, olive oil</i>	
TOASTED PANE BIANCO	
fett'unta	6
'nduja	15
puglia burrata	15
bistecca drippings	15
anchovy & butter *	12
S P U N T I N I	
pickled peppers & anchovy	18
warm salted medjool dates	12
pickles	12
<i>market vegetables</i>	
marinated olives & pecorino	12

MACELLERIA

M A R E	
grilled octopus	32
<i>pureed and fried ceci</i>	
carabinero prawns	59
<i>charred lemon, olive oil</i>	
whole branzino alla piastra	45
<i>herb salad, charred lemon</i>	
M E Z Z O	
grilled lamb sausage	31
<i>peppers, onion, calabrian chile</i>	
pepper steak	42
<i>bacon, scallion, peppercorn, chive</i>	
"moorish" lamb shoulder chop	48
<i>mint yogurt, cilantro</i>	
pollo su crostone *	45
<i>bella bella roasted chicken</i>	
P I E S	
potato, comte & caramelized onion pie	32
<i>mustard salad</i>	
pork pie *	45
<i>borlotti al fiasco</i>	
chicken pot pie	37
<i>pea tendrils en cartoccio</i>	
beef & bone marrow pie	55
<i>beef cheek, cippolini, funghi</i>	
lamb shepards pie	32
<i>tongue, sweetbread, mashed potato</i>	
G R A N	
milk roasted pork loin *	75
<i>fennel pollen, crispy sage</i>	
tomahawk porkchop *	95
<i>fennel pollen</i>	
costata fiorentina 42oz	210
<i>dry-aged, bone-in new york</i>	
bistecca fiorentina 50oz	250
<i>dry-aged, bone-in porterhouse</i>	

I N S A L A T E

butter lettuce	18
<i>finest herb, lemon vinaigrette</i>	
little gem	22
<i>sieved egg, bacon vinaigrette</i>	
<i>herbed breadcrumb</i>	
insalata primavera	18
<i>artichokes, fennel, asparagus</i>	
spacca caesar *	22
<i>cauliflower, escarole, anchovy</i>	
C O N T O R N I	
borlotti al fiasco *	14
<i>rosemary, garlic, olive oil</i>	
bloomsdale spinach	12
pea tendrils en cartoccio	14
<i>morels, peas, green garlic, mint, parmigiano</i>	
grilled broccoli di cicco	14
<i>garlic-lemon vinaigrette</i>	
roasted cauliflower	14
<i>crushed lemon bagna cauda</i>	
mashed potato	12

Chi Spacca Burger Pop-up
Every Saturday:
12pm-2:30pm
Order online at
Chispacca.com!



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