

Dinner

SPARTINA



CAL-ITAL DINING on MELROSE



SPARTINA

Host your next
Special Event
at the most charming and intimate
dining experience on Melrose.

SPARTINA

Casual receptions or formal celebrations,
we'll create a perfect, private dining experience
featuring the most delicious menu,
that you and your guests will never forget.



We're here to serve.

Please contact with any questions,
pricing, or to inquire about availability.

Phone: 323.783.1023

Email: events@spartina.la

SPARTINA

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Family Style Sit Down Dinner Menu & Autumn 2023

\$65 Per Person

ANTIPASTI

Chickpea Farinata, Avocado Caponata
Brussels Sprouts Fritti, Calabrian Chilies, Caper Dressing, Feta Cheese
Cucumber, Little Gem, Chickpea, Scallion, Feta, Olives, Tomato, Caper Dressing
Neapolitan Meatballs, Lemon, Capers, San Marzano Tomato

SECONDO

Grilled Boneless Half Chicken, Slow Roasted Parsnip, Cremini, Artichoke Hearts, Chicken Sugo
Grilled Sea Bass, Sweet 100 Tomatoes, Baby Turnips, Artichoke Hearts, Zucchini Buttons, Aioli
Bucatini Arrabbiata, Tomato, Chilies, Parmigiano Reggiano
Beef Short Rib in Tortelloni, Brown Butter, Sage, Parmigiano Reggiano

DOLCE

Walnut Pie
Tiramisu

\$80 Per Person

ANTIPASTI

Chickpea Farinata, Avocado Caponata
Brussels Sprouts Fritti, Calabrian Chilies, Caper Dressing, Feta Cheese
Cucumber, Little Gem, Chickpea, Scallion, Feta, Olives, Tomato, Caper Dressing
Neapolitan Meatballs, Lemon, Capers, San Marzano Tomato

PRIMI

Spaghetini, White and Black garlic, Calabrian Chilies, Pecorino
Fazzoletti filled with Whipped Ricotta, Tomato Sauce, Creamed Spinach, Pecorino
Beef Short Rib in Tortelloni, Brown Butter, Sage, Parmigiano Reggiano

SECONDO

Grilled Boneless Half Chicken, Slow Roasted Parsnip, Cremini, Artichoke Hearts, Chicken Sugo
Grilled Sea Bass, Sweet 100 Tomatoes, Baby Turnips, Artichoke Hearts, Zucchini Buttons, Aioli
Wood Grilled Skirt Steak, Charred Japanese Sweet Potatoes, Brown Butter, Pistachios
Charred Broccolini, Crushed Red Pepper, Garlic

DOLCE

Blackberry Bread Pudding
Walnut Pie
Tiramisu

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Family Style Sit Down Dinner Menu & Autumn 2023

\$95 Per Person

ANTIPASTI

Chickpea Farinata, Avocado Caponata
Brussels Sprouts Fritti, Calabrian Chilies, Caper Dressing, Feta Cheese
Cucumber, Little Gem, Chickpea, Scallion, Feta, Olives, Tomato, Caper Dressing
Neapolitan Meatballs, Lemon, Capers, San Marzano Tomato

PRIMI

Spaghettoni, White and Black garlic, Calabrian Chilies, Pecorino
Fazzoletti filled with Whipped Ricotta, Tomato Sauce, Creamed Spinach, Pecorino
Beef Short Rib in Tortelloni, Brown Butter, Sage, Parmigiano Reggiano

SECONDO

Grilled Boneless Half Chicken, Slow Roasted Parsnip, Cremini, Artichoke Hearts, Chicken Sugo
Grilled Sea Bass, Sweet 100 Tomatoes, Baby Turnips, Artichoke Hearts, Zucchini Buttons, Aioli
45 Day Dry Aged Porterhouse, Wild Arugula
Charred Broccolini, Crushed Red Pepper, Garlic

DOLCE

Tiramisu
Blackberry Bread Pudding
Walnut Pie
Chocolate Cake



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