

private dining & events

Inspired by years of visits to Italy and a true love of finely made beer, the Vetri family has brewed up their version of an Italian gastropub with Alla Spina (Italian for “from the tap”). Diners can expect a large selection of both local brews and Italian beers, as well as pub fare including house-made sausages, braised meats and oysters. Staying true to its moniker, Alla Spina is a haven for seasonal craft beers.



Guests can grab a spot at the bar and order from one of the 20 taps on the custom copper draft towers—which include hard-to-find Italian brews, a choice of domestic and international offerings and two cask ales; five other taps are dedicated to pouring wine, cocktails, and spirits. There’s a list of 75 bottled beers too, as well as an exclusive house beer from local craft brewery Victory, which changes seasonally.

Signature dishes include “Italian” Poutine; Pig Tails with fennel agrodolce; Maple Glazed Fried Chicken; and Pig Pot Pie. Desserts include beer milkshakes, soft serve, and decadent dishes such as Donut Bread Pudding.

Guests can enjoy the atmosphere in a number of ways; in the colorful dining room, at the bar, in a casual lounge space watching soccer or Philly sports teams on the TVs, or when weather permits, enjoying the outdoor seating while looking into the restaurant through the dramatic floor-to-ceiling garage doors.

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Room Specifics:

Layout: Alla Spina offers three exciting dining spaces for your event: The Cage Table, The Lounge and the Communal Table.



There is a smaller semi private space lovingly referred to as “**The Cage**”. As it is the only space lofted on the second story of the restaurant, overlooking the bar/dining room, this area has a lovely air of exclusivity. The Cage at Alla Spina holds a minimum of 10 guests, and a maximum of 20. To book this table requires a \$500 food and beverage minimum Sunday through Thursday and a \$750 food and beverage minimum Friday and Saturday evenings, with a contract in place.



Alla Spina has a semi-private area called “The Lounge” . This space can seat a maximum of 34 guests (45 standing for a cocktail reception.) This space has a food and beverage minimum on Sunday through Thursday evenings of \$750 and \$1,500 on Friday and Saturday evenings.



There is a large table in the center of the restaurant, right in the middle of all of the action. The Communal Table can seat a maximum of 16 guests and does not hold a food and beverage minimum any day of the week.



Room Specifics (Continued)

Menu: For seated and standing events, we offer a predetermined menu to be served family style. Our family style approach allows interaction through sharing and ensures that your event receives the best possible service and experience for your guests. It is our pleasure to tailor the menu to accommodate any dietary restrictions or food allergies.

We offer two price tier options.: 3 courses for \$35 per guest and 4 courses for \$50 per guest. The menus do change with the seasons to offer the freshest farm goods for your event. Please refer to the menu selections on page 4.

Beverage Options: Alla Spina is known for our wide array of craft beer selections that can be charged upon consumption. We also offer wines that can be preselected for your event.

We are always happy to create a special beverage menu to cater best to your event.

Additional Décor: We like to decorate the spaces with fresh flowers in beer bottles to accompany the fun Alla Spina atmosphere. We are always happy to get in special flower colors for your group.

Next Steps: To book your event with us, we require a signed contract with a 50% deposit (excluding the Communal Table) of the food and beverage minimum.





Seated Dinner Menus: Below is the full list of menu options that we offer for each price tier; as well as the selections offered for each course. We are always happy to make menu proposals for you and your guests featuring some of Alla Spina's signature dishes.

The predetermined menus are served family style, with multiple large platters so that everyone can sample as much variety as possible.

3 Courses for \$35 per guest:

1st Course

- house made pretzels with spicy beer cheese
- beef fat french fries
- 3 items from sfizi "cravings" and/or al pezzo

2nd Course

- 3 items from secondi di alla spina
- 1 item from contorni "sides"

3rd Course

- donut bread pudding
- "choco taco"

4 Courses for \$50 per guest:

1st Course

- house made pretzels with spicy beer cheese
- beef fat french fries
- 4 items from al pezzo and/or salumi

2nd Course

- 3 items from sfizi "cravings"

3rd Course

- 4 items from secondi di alla spina
- 2 items from contorni "sides"

4th Course

- donut bread pudding
- "choco taco"
- 1 item from dolci section



alla SPINA

AL PEZZO

lemon and parmesan wings

calamari spiedini with fennel and tomato soffrito

crab and horseradish deviled eggs

chicken croquette with spicy egg salad

luganega sausage with charred onions and whole grain mustard

SFIZI “CRAVINGS”

pig tails with fennel agrodolce

poutine with short rib and mozzarella curds

kale caesar with bagna cauda, toasted pine nuts, parmesan and croutons

bitter greens salad with sweet date vinaigrette and crispy duck confit

oven roasted cauliflower with mint, dark raisins, toasted pine nuts and lemon yogurt

finocchiona stuffed clams with fennel sausage and parmesan cheese



SECONDI DI ALLA SPINA

carbonara burger with fried egg, guanciale and black pepper pecorino maionese

mortadella hotdog with spicy pickles and cabbage relish

north philly sausage cheesesteak on a pretzel roll

roasted ribeye french dip with spinach, horseradish and mozzarella

falafel burger with avocado maionese and spicy cucumber salad

trentino grilled cheese with gorgonzola, provolone, speck, and figs

pig pot pie

maple glazed fried chicken with mozzarella curd mashed potatoes

smoked duck pastrami reuben with house made sauerkraut and thousand island dressing

seared ahi tuna with charred tomato crema and chick pea and fava bean salad

beer battered fish tacos with cabbage slaw

CONTORNI "SIDES"

oyster mushrooms trifolati

beer battered onion rings with samurai sauce



alla SPINA

DOLCI

brownie sundae with fiordilatte soft serve and mocha sauce
white chocolate coconut eclair

ADDITIONL ADD ON OPTIONS

- assorted oysters on the ½ shell \$18pp
- whole roasted pork shoulder with housemade pickles \$10pp
- roasted pigs head with beer agrodolce and crostini \$15pp
- louisiana gulf prawns with citrus butter vinaigrette \$6pp



**Thank you for your interest in
Alla Spina Private Dining &**



Events!

For further information,
please email events@vetrifamily.com

