

SPAGIO Brunch

Saturdays 11 am to 3 pm and Sundays 10:30 am to 3 pm

Orange and Grapefruit juices - \$3.00

“Brunch Punch” - *(blended fresh fruit purée with a splash of soda)* \$3.25

Chef Hubert’s Spicy Bloody Mary - \$6.50

Mimosa - *(champagne and orange juice)* \$8.50

Kir - *(crème de cassis and white wine)* \$7.50

Kir Royale - *(crème de cassis and champagne)* \$8.50

Champagne Cocktail - *(Champagne poured over bitters soaked sugar cube)* \$8.50

Absolut Peach Bellini - *(Absolut vodka, champagne and peach purée)* \$7.00

Old Fashioned Buttermilk Pancakes

- *roasted Fuji apple topping and Neuske smoked bacon* \$9

Butter Croissant French Toast

- *maple cream cheese, warm Fuji apples and fresh berries* \$9

SPAGIO Steak-n-Eggs

- *4 oz. New York Strip Steak, English muffin, bacon, poached egg, sauce Hollandaise, greens and Sherry dressing* \$14

Eggs à la Maison

- *freshly baked brioche, poached eggs, Black Forest ham, Hollandaise sauce au gratin, home fries and tomato salad* \$11

Omelet of the Day

- *Please be sure to ask your server for today’s featured omelet - market price*

Quiche of the Day

- *Please be sure to ask your server for today’s featured quiche - market price*

The New Yorker

- *pan fried potato cake, dill sour cream, smoked salmon, scrambled eggs, field greens with herb vinaigrette* \$13

Huevos Rancheros

- *tortilla topped with black bean purée, poached eggs, pico de gallo, guacamole and a spicy Hollandaise sauce* \$9

Chef Hubert’s Corned Beef Hash

- *poached eggs, corned beef hash and sauce Hollandaise* \$10

Sausage Gravy and Biscuits

- *all natural turkey sausage gravy atop biscuits and served with scrambled eggs* \$10

Brunch Calzone

- *dough pocket filled with smoked Black Forest ham, Gruyere cheese, sliced tomatoes, fresh eggs and strips of bacon with mayonnaise laced wedge of iceberg lettuce* \$11

Lunch Entrees

Crab Quiche - a flaky crust filled with eggs, cream, lump crab meat, bell peppers and peas garnished with field greens \$14

Quiche Lorraine - a flaky crust filled with eggs, cream, gruyere cheese, bacon and onion garnished with field greens \$13

SPAGIO Seafood Stew - clams, mussels, calamari, shrimp pieces, scallops and salmon in a creamy broth with potatoes and assorted vegetables topped with toasted French bread and garlic aioli \$18

Mother Seifert's Own Recipe of Meatloaf - veal, beef and pork meatloaf served with Yukon Golden mashed potatoes, vegetable medley and demi glaze \$15

Chicken Pot Pie SPAGIO Style - steamed chicken and assorted vegetables in a puff pastry cup, finished with herbed sauce Hollandaise \$11

Hungarian Goulash - over Yukon Golden mashed potatoes with sour cream and parsley \$11

Herb and Lemon Marinated Airline Chicken Breast - with Yukon Golden mashed potatoes, broccoli, carrots and herb jus \$13

Daily Seafood Feature - please ask your server for the special
****Available Tues through Fri**

Sandwiches

Available Tuesday through Friday until 3 P.M.

All Natural Ham and Original Swiss Cheese Sandwich on panini bread with ground mustard-mayonnaise \$10

Turkey and Gouda Cheese Sandwich on focaccia bread with honey mustard, romaine lettuce and tomato \$10

Roast Beef Sandwich on focaccia bread with horseradish mustard sauce and grilled onions \$10

Hawaiian Chicken Salad Sandwich - on flaky croissant \$10

All Full sandwiches are served with choice of:
Mediterranean pasta salad OR red beet-potato salad

Salad/Half Sandwich Combination - Half of a sandwich with a petite salad of field greens and balsamic vinaigrette \$10
*no substitute salads

Soup/Half Sandwich Combination - Half of a sandwich and a small soup of the day \$10 (with Lobster bisque \$11)

Wood Fired Pizzas

(Pizzas are available on white or wheat dough)

Brie Pizza - sweet apple butter, French brie cheese, pears and candied walnuts \$13

Vegetable Pizza Roll - spinach and bell peppers roasted in garlic, artichokes, asparagus, mozzarella and cheddar cheeses finished with roasted red pepper sauce \$12

Eggplant Pizza - marinated eggplant, extra virgin olive oil, garlic, goat cheese, pesto sauce, Parmesan cheese and balsamic reduction drizzle \$11

SPAGIO Four Cheese Pizza - extra virgin olive oil, Gruyere, Gouda, cheddar and mozzarella cheeses, fresh herbs \$10

Mushroom Pizza - mushrooms, bell peppers, Gouda, Parmesan and mozzarella cheeses, housemade tomato sauce and fresh herbs \$12

Tomato Basil Pizza - extra virgin olive oil, garlic, tomatoes, buffalo mozzarella, Parmesan cheese and fresh basil \$11

Smoked Salmon and Dill Pizza - artichokes, black olives, housemade tomato sauce, mozzarella and gorgonzola cheeses topped with sliced smoked salmon, fresh dill \$15

Jalapeño Pizza - Spanish chorizo sausage, bell peppers, olives, jalapeño peppers, mozzarella cheese, housemade tomato sauce \$13

Pepperoni Pizza - grilled white onions, pepperoni, herbs, mozzarella and housemade tomato sauce \$10

Smoked Duck Pizza - house smoked duck, hoisin sauce, scallions, ginger, mozzarella, sesame seeds \$13

Spicy Shrimp Pizza - cayenne-marinated shrimp pieces, sun-dried tomatoes, mozzarella and goat cheese with pesto sauce \$14

Four Seasons Pizza - crimini and shitake mushrooms, artichokes, black olives, tomato sauce, mozzarella, and parmesan topped with sliced prosciutto \$15

Grilled Chicken Pizza - grilled chicken breast, cherry tomatoes, mozzarella and tomato sauce topped with guacamole, red onions, cilantro \$13



European and Pacific Rim Cuisine

Appetizers

Shrimp, Lobster and Jumbo Lump Crabcake - delicate lobster sauce, tomato jam, sesame seeds, arugula \$13

Crispy Louisiana Oysters - with spicy green garlic tartar sauce \$10

Napoleon of Roasted Red Beets - layers of sliced red beets, goat cheese and candied walnuts, finished with arugula \$9

Sweet Thai Chili Tossed Calamari - finished with toasted sesame seeds and green onion \$9

SPAGIO's Traditional Antipasto - Parma prosciutto, Genoa salami, sliced tomatoes, olives, buffalo mozzarella, marinated eggplant and balsamic drizzle \$11

French Charcuterie Plate - country pâtés, cured Tyrolian ham, cornichons, peach jam and Dijon mustard \$11

Wood Fired Vegetables - zucchini, squash, tomatoes, mushrooms, carrots and bell peppers baked with garlic and olive oil served with original SPAGIO yogurt dip \$9

Tarte Flambé - An Alsatian tradition of creamy goat cheese, caramelized onion and smoked bacon atop a crisp, thin wood fired crust \$9

Thin Crust SPAGIO Pizza - olive oil, Roma tomatoes, garlic and Parmesan cheese \$9.50

Soup and Salads

Lobster Bisque - garnished with crème fraîche and lobster \$7.50

Soup of the Day - ask your server for today's feature

Venison Chili - finished with sour cream and cilantro \$7.50

House Salad - assorted greens, roasted whole almonds, tomatoes sautéed in sherry, shaved Manchego cheese and sherry dressing small: \$5.75 full: \$9.75

Refreshing Chopped Salad - leaf lettuce mixed with carrots and cilantro, bell peppers, tomatoes, mozzarella cheese, hard-boiled eggs, herb vinaigrette and tortilla chips small: \$5.75 full: \$9.75

Caesar Salad - Whole leaves of heart of Romaine, anchovies and traditional Caesar dressing finished with croutons and a parmesan crisp \$9.50 one size only

Crab and Avocado Salad - jumbo lump crab meat salad, avocado salad, tomato and cucumber with sweet and spicy ginger vinaigrette \$13 one size only

Niçoise Salad - rare tuna, artichokes, haricots verts, anchovies, sliced potato with herb vinaigrette, olives, hard boiled eggs, fennel and red onion salad and greens with balsamic vinaigrette \$16 one size only

Salad Additions 4 oz. grilled chicken tenders \$4.50
* 3 oz. Salmon filet \$4.50 * Bleu cheese \$3
* 4 oz. Tuna filet \$6.50 * Anchovies \$3
* Fat free French dressing

Pastas

Pasta Pomodoro - plump, red tomatoes, olive oil, garlic, fresh basil, Chardonnay broth, shaved parmesan and fettuccine \$14

North Atlantic Lobster Filled Ravioli - fresh Parisian carrots, sugar snap peas, tomatoes and light beurre blanc sauce \$17

Italian Sausage and Broccolini Filled Ravioli - oven roasted tomatoes, garlic, olive oil, basil and shaved parmesan \$14

Veal Meatball Pasta - Marinara or creamy Alfredo, rigatoni noodles, shaved parmesan and fresh parsley \$14

Smoked Chicken Pasta - smoked chicken breast, spicy tasso ham, bell peppers, fettuccine and garlic cream sauce \$14

Grilled Chicken and Spinach Filled Ravioli - Parisian carrots, tomatoes, sugar snap peas and creamy pesto sauce \$14

Gorgonzola Pasta - bowtie noodles baked in Gorgonzola cheese and cream with broccoli and Roma tomatoes \$10

Jumbo Tortelloni filled with Butternut Squash and Hazelnuts - creamy maple flavored sauce finished with toasted hazelnuts \$16

Weekend Brunch:

Saturdays 11 am to 3 pm Sundays 10:30 am to 3 pm

Old Fashioned Buttermilk Pancakes - roasted Fuji apple topping and smoked bacon \$9

Butter Croissant French Toast - maple cream cheese, warm Fuji apples and fresh berries \$9

SPAGIO Steak-n-Eggs - 4 oz. New York Strip Steak, English muffin, bacon, poached egg, sauce Hollandaise, greens and Sherry dressing \$14

Eggs à la Maison - freshly baked brioche, poached eggs, Black Forest ham, Hollandaise sauce au gratin, home fries and tomato salad \$11

Omelet of the Day - Please be sure to ask your server for today's featured omelet - market price

Crab Quiche - a flaky crust filled with eggs, cream, lump crab meat, bell peppers and peas garnished with field greens \$14

Quiche Lorraine - a flaky crust filled with eggs, cream, gruyere cheese, bacon and onion garnished with field greens \$13

The New Yorker - pan fried potato cake, dill sour cream, smoked salmon, scrambled eggs, field greens with herb vinaigrette \$13

Huevos Rancheros - tortilla topped with black bean purée, poached eggs, pico de gallo, guacamole and a spicy Hollandaise sauce \$9

Chef Hubert's Corned Beef Hash - poached eggs, corned beef hash and sauce Hollandaise \$10

Sausage Gravy and Biscuits - all natural turkey sausage gravy with biscuits and scrambled eggs \$10

Brunch Calzone - dough pocket filled with smoked Black Forest ham, Gruyere cheese, sliced tomatoes, fresh eggs and strips of bacon with mayonnaise laced wedge of iceberg lettuce \$11

House Wines:

Sparkling:

Gruet Brut NV.....bottle 32.00.....glass 8.50

White Wines:

Riesling, Selbach Oster Kabinett 2006.....bottle 32.00.....glass 8.00

Sauvignon Blanc, Giesen 2007.....bottle 32.00.....glass 8.50

Pinot Grigio, San Pietro 2007.....bottle 32.00.....glass 7.50

Chardonnay, SPAGIO 2005.....bottle 32.00.....glass 8.50

Red Wines:

Pinot Noir, Row Eleven Vinas 3 2006.....bottle 35.00.....glass 9.50

Shiraz, Rosemount 2006..... bottle 28.00.....glass 7.00

Merlot, Lesse-Fitch 2006bottle 30.00.....glass 7.50

Cabernet Sauvignon, Cypress 2006.....bottle 24.00.....glass 6.00

Zinfandel, Ravenswood 2005.....bottle 30.00.....glass 7.50

Cocktails:

Chef Hubert's Spicy Bloody Mary.....6.50

Mimosa - (champagne and orange juice)8.50

Kir - (crème de cassis and white wine)7.50

Kir Royale - (crème de cassis and champagne)8.50

Champagne Cocktail -8.50

(Champagne poured over bitters soaked sugar cube)

Absolut Peach Bellini7.00

(Champagne poured over bitters soaked sugar cube)

Beers:

Draft Bitburger Pils (.3L and .5 L)..... 4.00.....5.50

Draft Paulaner Oktoberfest (.3L and .5L) 4.00.....5.50

Budweiser, Bud Light, Michelob Ultra, Miller Light3.50

Kaliber(Non-alcoholic).....4.25

Amstel Lt, Columbus Brewing Pale Ale, Modelo Especial4.75

Stella Artois, Pilsner Urquell5.00

Bell's Two Hearted Ale, Hoegaarden.....5.50

Boddington's Draught Can, Guinness Draught Can.....6.00

Samuel Smith's Taday Porter, Dogfish Head 90 Minute IPA.....6.50

Beverages:

Orange or Grapefruit Juice3.00

"Brunch Punch" (blended fresh fruit purée with a splash of soda).....3.25

Cranberry, Lemonade, Pineapple or Tomato Juice3.00

Coke, Diet Coke, Sprite or Ginger Ale (refills)2.50

Iced Tea, Hot Tea or Coffee (refills).....2.50

500 ml Sparkling Pellegrino3.95

500 ml Panna Spring Water3.95

Espresso2.50

Double Strength Espresso2.95

Cappuccino2.95

Café Latte2.95



1295 Grandview Avenue
Columbus, Ohio 43212
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WWW.SPAGIO.COM
Spagio.restaurant@gmail.com

For our guests under 10:

Entrees:

Alfredo Pasta - our creamy Alfredo sauce
with your choice of rigatoni or fettuccine \$5.00

Marinara Pasta - our housemade Marinara sauce
with your choice of rigatoni or fettuccine \$5.00

Buttered Pasta - melted butter
with your choice of rigatoni or fettuccine \$4.50

Meatball Pasta - two meatballs in marinara sauce
with your choice of rigatoni or fettuccine \$6.25

Classic Cheese Pizza (4 inch pizza)
with housemade tomato sauce, mozzarella and
Parmesan cheeses \$5.00

Pepperoni Pizza (4 inch pizza)
with housemade tomato sauce, pepperoni and
mozzarella cheese \$5.25

Brunch (Saturday and Sunday)

Junior Pancake Breakfast - one buttermilk pancake, maple
syrup, bacon and fruit \$4.75

Junior Scrambler - one scrambled egg, strip of bacon and
homefries \$4.75

Junior French Toast - one piece croissant French toast, maple
syrup, strip of bacon and fruit \$4.75

policies:

We kindly ask that you turn your cellphone to silent mode and use your cellphone in our lobby area only.

SPAGIO is a smoke free establishment (including the patio).
Gluten free menu available upon request.

Our Junior Menu is offered for families dining with children.
These menu items are not available for adults.

We will gladly prepare separate checks.
Please alert your server allow extra time for this process.

All groups of six or more will have an automatic gratuity
of 18% added to the check.

SPAGIO accepts Mastercard, Visa, Discover and
American Express. Sorry, we do not accept checks.

**PLEASE alert your server to any food allergies
or dietary restrictions as not all ingredients are listed
for the menu items.**

Peanut oil is used with all fried foods.

Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illness.

Appetizers

- Shrimp, Lobster and Jumbo Lump Crabcake** - delicate lobster sauce, tomato jam, sesame seeds, arugula \$13
- Crispy Louisiana Oysters** - with spicy green garlic tartar sauce \$10
- Roasted Red Beef Napoleon** - layers of sliced beets, goat cheese and candied walnuts, finished with arugula \$9
- French Charcuterie Plate** - country pâtés, cured Tyrolian ham, cornichons, peach jam and coarse Dijon mustard \$11
- Thin Crust SPAGIO Pizza** - olive oil, Roma tomatoes, garlic and Parmesan cheese \$9.50

Soups and Salads

- Lobster Bisque** - garnished with crème fraîche and lobster \$7.50
- Soup of the Day** - ask your server for today's feature
- Venison Chili** - finished with sour cream and cilantro \$7.50
- House Salad** - assorted greens, roasted whole almonds, tomatoes sautéed in sherry, shaved Manchego cheese and sherry dressing small: \$5.75 full: \$9.75
- Refreshing Chopped Salad** - leaf lettuce mixed with carrots and cilantro, bell peppers, tomatoes, mozzarella cheese, hard-boiled eggs, herb vinaigrette and tortilla chips small: \$5.75 full: \$9.75
- Caesar Salad** - Whole leaves of heart of Romaine, anchovies and traditional Caesar dressing finished with croutons and a parmesan crisp \$9.50 one size only
- Crab and Avocado Salad** - jumbo lump crab meat salad, avocado salad, tomato and cucumber with sweet and spicy ginger vinaigrette \$13 one size only
- Niçoise Salad** - rare tuna, artichokes, haricots verts, anchovies, sliced potato with herb vinaigrette, olives, hard boiled eggs, fennel and red onion salad and greens with balsamic vinaigrette \$16 one size only
- Salad Additions** 4 oz. grilled chicken tenders \$4.50
* 3 oz. Salmon filet \$4.50 * Bleu cheese \$3
* 4 oz. Tuna filet \$6.50 * Anchovies \$3
* Fat free French dressing

Wood Fired Oven

SPAGIO Seafood Stew - clams, mussels, calamari, shrimp pieces, scallops and salmon in a creamy broth with potatoes and assorted vegetables topped with toasted French bread and garlic aioli \$18

(Pizzas are available on white or wheat dough)

- Brie Pizza** - sweet apple butter, French brie cheese, pears and candied walnuts \$13
- Vegetable Pizza Roll** - spinach and bell peppers roasted in garlic, artichokes, asparagus, mozzarella and cheddar cheeses finished with roasted red pepper sauce \$12
- Eggplant Pizza** - marinated eggplant, extra virgin olive oil, garlic, goat cheese, pesto sauce, Parmesan cheese and balsamic reduction drizzle \$11
- SPAGIO Four Cheese Pizza** - extra virgin olive oil, Gruyere, Gouda, cheddar and mozzarella cheeses finished with fresh herbs \$10
- Mushroom Pizza** - mushrooms, bell peppers, Gouda, Parmesan and mozzarella cheeses, housemade tomato sauce and fresh herbs \$12
- Tomato Basil Pizza** - extra virgin olive oil, garlic, tomatoes, buffalo mozzarella, Parmesan cheese and fresh basil \$11
- Smoked Salmon and Dill Pizza** - artichokes, black olives, housemade tomato sauce, mozzarella and gorgonzola cheeses topped with sliced smoked salmon and fresh dill \$15
- Jalapeño Pizza** - Spanish chorizo sausage, bell peppers, olives, jalapeño peppers, mozzarella cheese, housemade tomato sauce \$13
- Pepperoni Pizza** - grilled white onions, pepperoni, fresh herbs, mozzarella and housemade tomato sauce \$10
- Smoked Duck Pizza** - house smoked duck, hoisin sauce, scallions, ginger, mozzarella, sesame seeds \$13
- Spicy Shrimp Pizza** - cayenne-marinated shrimp pieces, sun-dried tomatoes, mozzarella and goat cheese with pesto sauce \$14
- Four Seasons Pizza** - crimini and shitake mushrooms, artichokes, black olives, tomato sauce, mozzarella, and parmesan topped with sliced prosciutto \$15
- Grilled Chicken Pizza** - grilled chicken breast, cherry tomatoes, mozzarella and tomato sauce topped with guacamole, red onions, cilantro \$13

Sweet Thai Chili Tossed Calamari - finished with toasted sesame seeds and green onion \$9

SPAGIO's Traditional Antipasto - Parma prosciutto, Genoa salami, sliced tomatoes, olives, buffalo mozzarella, marinated eggplant and balsamic drizzle \$11

Wood Fired Vegetables - zucchini, squash, tomatoes, mushrooms, carrots and bell peppers baked with garlic and olive oil served with original SPAGIO yogurt dip \$9

Tarte Flambé - An Alsatian tradition of creamy goat cheese, caramelized onion and smoked bacon atop a crisp, thin wood fired crust \$9

SPAGIO

European and Pacific Rim Cuisine

Dinner Entrees

(available after 5pm Tues-Sat and after 4pm Sun)

- Alaskan Salmon** - with potato-bacon and cabbage hash, sautéed spinach and creole mustard sauce \$24
- Macadamia Encrusted Regal Springs Fresh Tilapia** - with sticky rice and charred pineapple relish \$23
- Hoisin Glazed Seared Rare Tuna** - with wasabi mayonnaise, pickled ginger and chilled cucumber-beet potato salad finished with toasted sesame and seaweed salad \$24
- Sautéed Diver Scallops** - with Yukon Golden mashed potatoes, broccolini and lemon-caper butter sauce \$26
- Ginger Marinated Jumbo Tiger Shrimp** - with sticky rice, steamed bok choy and hoisin glaze \$26
- Choucroute Garni** - house cured and smoked pork chop and sausages over Riesling infused sauerkraut, Yukon Golden whipped potatoes and Sweet Bavarian mustard \$24
- Maple Leaf™ Spit Roasted Duck** - with braised red cabbage, German potato dumpling, duck au jus and finished with toasted almonds \$25
- Peppercorn Encrusted Berkshire Pork Tenderloin** - with potato-turnip gratin, demi glaze and Ohio peach chutney \$20
- 16 oz. Southwestern Marinated Berkshire Pork Chop** - with chipotle vinaigrette, Yukon Golden mashed potatoes, chilled zesty corn salsa and apple-jalapeño chutney, topped with fried tobacco onions \$19
- Wienerschnitzel** (cut from veal) - with matchstick fries and a creamy medley of baby peas and carrots \$23
- Mother Seifer's Own Recipe of Meatloaf** - veal, beef and pork meatloaf served with Yukon Golden mashed potatoes, vegetable medley and demi glaze \$15
- Braised Beef Short Ribs** - with braised red cabbage and butternut squash puree \$24
- Two 4 oz Beef Tournados** - with potato-turnip gratin, broccolini and finished with Porcini reduction \$28

Please check with your server for today's daily feature

Pastas

- Pasta Pomodoro** - plump, red tomatoes, olive oil, garlic, fresh basil, Chardonnay broth, shaved parmesan and fettuccine \$14
- North Atlantic Lobster Filled Ravioli** - fresh Parisian carrots, sugar snap peas, tomatoes and light beurre blanc sauce \$17
- Italian Sausage and Broccolini Filled Ravioli** - oven roasted tomatoes, garlic, olive oil, basil and shaved parmesan \$14
- Veal Meatball Pasta** - Marinara or creamy Alfredo, rigatoni noodles, shaved parmesan and fresh parsley \$14
- Smoked Chicken Pasta** - smoked chicken breast, spicy tasso ham, bell peppers, fettuccine and garlic cream sauce \$14
- Grilled Chicken and Spinach Filled Ravioli** - Parisian carrots, tomatoes, sugar snap peas and creamy pesto sauce \$14
- Gorgonzola Pasta** - bowtie noodles baked in Gorgonzola cheese and cream with broccoli and Roma tomatoes \$10
- Jumbo Tortelloni filled with Butternut Squash and Hazlenuts** - creamy maple flavored sauce finished with toasted hazlenuts \$16

Chef de Cuisine: Felipe Saavedra Sous Chef: Christine Remley

Appetizers

- Shrimp, Lobster and Jumbo Lump Crabcake** - delicate lobster sauce, tomato jam, sesame seeds, arugula \$13
- Oysters Rockefeller** - oysters on the half shell topped with a mixture of chopped spinach, butter and seasoned bread crumbs baked in our wood fired oven Six - \$9.00 Dozen - \$18
- Roasted Red Beet Napoleon** - layers of sliced beets, goat cheese and candied walnuts, finished with arugula \$9
- Chef Hubert's Assorted Pâtés** - served with traditional Waldorf salad and lingonberry jam \$12
- Thin Crust SPAGIO Pizza** - olive oil, Roma tomatoes, garlic and Parmesan cheese \$9.50

Soups and Salads

- Lobster Bisque** - garnished with crème fraîche and lobster \$7.50
- Soup of the Day** - ask your server for today's feature
- House Salad** - assorted greens, roasted whole almonds, tomatoes sautéed in sherry, shaved Manchego cheese and sherry dressing small: \$5.75 full: \$9.75
- Refreshing Chopped Salad** - leaf lettuce mixed with carrots and cilantro, bell peppers, tomatoes, mozzarella cheese, hard-boiled eggs, herb vinaigrette and tortilla chips small: \$5.75 full: \$9.75
- Caesar Salad** - Whole leaves of heart of Romaine, anchovies and traditional Caesar dressing finished with croutons and a parmesan crisp \$9.50 one size only
- Crab and Avocado Salad** - jumbo lump crab meat salad, avocado salad, tomato and cucumber with sweet and spicy ginger vinaigrette \$13 one size only
- Salad Additions** 4 oz. grilled chicken tenders \$4.50
* 3 oz. Salmon filet \$4.50 * Bleu cheese \$3
* 4 oz. Tuna filet \$6.50 * Anchovies \$3
* Fat free French dressing

Wood Fired Oven

- SPAGIO Seafood Stew** - clams, mussels, calamari, shrimp pieces, scallops and salmon in a creamy broth with potatoes and assorted vegetables topped with toasted French bread and garlic aioli \$18
- (Pizzas are available on white or wheat dough)
- Brie Pizza** - sweet apple butter, French brie cheese, pears and candied walnuts \$13
- Vegetable Pizza Roll** - spinach and bell peppers roasted in garlic, artichokes, asparagus, mozzarella and cheddar cheeses finished with roasted red pepper sauce \$12
- Eggplant Pizza** - marinated eggplant, extra virgin olive oil, garlic, goat cheese, pesto sauce, Parmesan cheese and balsamic reduction drizzle \$11
- Mushroom Pizza** - mushrooms, bell peppers, Gouda, Parmesan and mozzarella cheeses, housemade tomato sauce and fresh herbs \$12
- Tomato Basil Pizza** - extra virgin olive oil, garlic, tomatoes, buffalo mozzarella, Parmesan cheese and fresh basil \$11
- Smoked Salmon and Dill Pizza** - artichokes, black olives, housemade tomato sauce, mozzarella and gorgonzola cheeses topped with sliced smoked salmon and fresh dill \$15
- Jalapeño Pizza** - Spanish chorizo sausage, bell peppers, olives, jalapeño peppers, mozzarella cheese, housemade tomato sauce \$13
- Smoked Duck Pizza** - house smoked duck, hoisin sauce, scallions, ginger, mozzarella, sesame seeds \$13
- Spicy Shrimp Pizza** - cayenne-marinated shrimp pieces, sun-dried tomatoes, mozzarella and goat cheese with pesto sauce \$14
- Four Seasons Pizza** - crimini and shiitake mushrooms, artichokes, black olives, tomato sauce, mozzarella, and parmesan topped with sliced prosciutto \$15
- Grilled Chicken Pizza** - grilled chicken breast, cherry tomatoes, mozzarella and tomato sauce topped with guacamole, red onions, cilantro \$13

- Sweet Thai Chili Tossed Calamari** - finished with toasted sesame seeds and green onion \$9
- SPAGIO's Traditional Antipasto** - Parma prosciutto, Genoa salami, sliced tomatoes, olives, buffalo mozzarella, marinated eggplant and balsamic drizzle \$11
- Wood Fired Vegetables** - zucchini, squash, tomatoes, mushrooms, carrots and bell peppers baked with garlic and olive oil served with original SPAGIO yogurt dip \$9
- Tarte Flambé** - An Alsatian tradition of creamy goat cheese, caramelized onion and smoked bacon atop a crisp, thin wood fired crust \$9
- Shrimp and Jumbo Lump Crab Cocktail** - served with thinly sliced asparagus and pineapple in mixed greens and finished with Chef Hubert's creamy cognac cocktail sauce \$16

Valentine's Menu

SPAGIO

European and Pacific Rim Cuisine

Dinner Entrees

- Oven Roasted Day Boat Cod** - served with fingerling potatoes and melted leeks and finished with pancetta and littleneck clam sauce \$25
- Alaskan Salmon** - served with potato-bacon and cabbage hash, sautéed spinach and creole mustard sauce \$24
- Mirin Glazed Seared Rare Tuna** - served with fried rice and an Asian salad of daikon marinated in sudachi \$24
- Sautéed Diver Scallops** - with Yukon Golden mashed potatoes, broccolini and lemon-caper butter sauce \$26
- Roasted Colorado Rack of Lamb** - with rosemary infused demi glaze, lemon - hazelnut risotto and asparagus \$26
- Filet of Beef Tenderloin** - topped with foie gras mousse and truffle sauce and served with Yukon golden mashed potatoes and haricots verts \$29
- Dry Aged Prime Rib** - with Yukon Golden mashed potatoes, a medley of roasted root vegetables and fresh horseradish \$28
- Crispy Seared Duck Breast** - with sundried cherry reduction, creamy goat cheese mashed potatoes and sautéed baby spinach \$25
- Lacquered Pork Tenderloin** - marinated with teriyaki glaze and served with soba noodles, peanut sauce and braised bok choy \$22

Pastas

- Seafood Ravioli** - North Atlantic lobster and asparagus filled ravioli topped with Jumbo prawn and finished with rich, creamy lobster sauce \$21
- Italian Sausage and Broccolini Filled Ravioli** - oven roasted tomatoes, garlic, olive oil, basil and shaved parmesan \$14
- Veal Meatball Pasta** - Marinara or creamy Alfredo, rigatoni noodles, shaved parmesan and fresh parsley \$14
- Smoked Chicken Pasta** - smoked chicken breast, spicy tasso ham, bell peppers, fettuccine and garlic cream sauce \$14
- Grilled Chicken and Spinach Filled Ravioli** - Parisian carrots, tomatoes, sugar snap peas and creamy pesto sauce \$14
- Jumbo Tortelloni filled with Butternut Squash and Hazelnuts** - creamy maple flavored sauce finished with toasted hazelnut \$16

Chef de Cuisine: Felipe Saavedra Sous Chef: Christine Remley

Cocktails

- Pomegranate Martini** - Absolut Vodka shaken with Pama Pomegranate liqueur, Cointreau and garnished with a lemon twist \$9.00
- Espressofini** - Freshly brewed double espresso blended with Smirnoff Vanilla Twist and a dash of Kahlua \$7.50
- Ronnie's Chocolate Covered Cherry**- Captain Morgan's Spiced Rum, Godiva Chocolate Liqueur and grenadine with a Maraschino cherry.....\$7.00
- Key Lime Martini** - A mixture of the tart and the sweet Smirnoff Vanilla Twist shaken with fresh lime juice\$7.00
- Apple Martini** Absolut Vodka shaken with sour apple pucker and garnished with a cherry\$8.75
- Chocolate Kiss Martini** Baileys Irish Cream, Smirnoff Vanilla Twist and Dark Godiva Chocolate Liqueur served in a sugar rimmed glass\$7.75
- Handcrafted Cuervo Gold Margarita** Freshly squeezed lemon and lime juice blended with sugar, Grand Marnier and Cuervo Gold Tequila served on the rocks with a salt rim\$7.50
- Classic Sidecar** E&J Brandy with freshly squeezed lemon juice and sugar served up in a sugar rimmed glass\$6.75
- 1930's Waldorf Old Fashioned** Woodford Reserve Small Batch Bourbon with bitters soaked sugar served on the rocks with a twist of lemon\$6.75
- Lemon Drop** Absolut Citron, Triple Sec and freshly squeezed lemon juice served up in a sugar rimmed glass\$7.50

Coffee Drinks

- Alpine Coffee** - Baileys Irish Cream, Peppermint Schnapps, hot coffee and whipped cream\$6.50
- Nutty Coffee** - Frangelica, Amaretto, Malibu Coconut Rum, hot coffee and whipped cream\$6.50
- Chef Hubert's Delight** - Double espresso topped with Godiva White Chocolate Liqueur, Myers Dark Rum and whipped cream\$6.50
- White Knight** - Smirnoff Vanilla Twist, Godiva White Chocolate Liqueur, Baileys Irish Cream, and Amaretto with hot coffee and whipped cream\$6.50

Beers:

- Draft Bitburger Pils (.3L and .5 L)..... 4.00.....5.50
- Draft Paulaner Oktoberfest (.3L and .5L) 4.00.....5.50
- Budweiser, Bud Light, Michelob Ultra, Miller Light3.50
- Kaliber(Non-alcoholic).....4.25
- Amstel Lt, Modelo Especial, Columbus Brewing Pale Ale.....4.75
- Stella Artois, Pilsner Urquell5.00
- Bell's Two Hearted Ale, Hoegaarden5.50
- Boddington's Draught can, Guinness Draught Can6.00
- Samuel Smith's Taddy Porter, Dogfish Head 90 Minute IPA.....6.50

Beverages:

- Orange or Grapefruit Juice3.00
- Cranberry, Lemonade, Pineapple or Tomato Juice3.00
- Coke, Diet Coke, Sprite or Ginger Ale (refills)2.50
- Iced Tea, Hot Tea or Coffee (refills).....2.50
- 500 ml Sparkling Pellegrino or Panna Spring Water3.95
- Republic of Tea bottled flavored teas.....4.25
- Espresso2.95
- Double Espresso (double strength)3.75
- Espresso Macchiato (with a dollop of frothed milk)3.15
- Espresso con panna (with sweet whipped cream)3.20
- Cappuccino3.25
- Flavored Cappuccino (caramel, vanilla or hazelnut)3.70
- Café Latte3.25
- Flavored Cappuccino (caramel, vanilla or hazelnut)3.70
- Hot Chocolate (topped with whipped cream)4.00



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Wines by the Glass

- Sparkling:**
Gruet Brut NV.....glass 8.50
- White Wines:**
Riesling, Selbach Oster Kabinett 2007.....glass 8.50
Sauvignon Blanc, Giesen 2006.....glass 8.50
Pinot Grigio, San Pietro 2007.....glass 8.50
Chardonnay, SPAGIO 2005.....glass 8.75
- Red Wines:**
Pinot Noir, Row Eleven Vinas 3 2007.....glass 9.50
Shiraz, Rosemount 2005.....glass 7.00
Merlot, Leese-Fitch 2004glass 7.50
Cabernet Sauvignon, Cypress 2007.....glass 6.00
Zinfandel, Ravenswood 2006.....glass 7.50

* Plan your next special event to be held at **SPAGIO** (birthday, rehearsal dinner, book club, baby shower)

* You may make a wine selection from the shelves of Spagio Cellars to be served at SPAGIO at state minimum pricing with a \$15 corkage fee.
Please ask Spagio Cellars clerks for assistance with the transfer.

For our guests under 10:

- Alfredo Pasta - our creamy Alfredo sauce with your choice of rigatoni or fettuccine \$5.00
- Marinara Pasta - our housemade Marinara sauce with your choice of rigatoni or fettuccine \$5.00
- Buttered Pasta - melted butter with your choice of rigatoni or fettuccine \$4.50
- Meatball Pasta - two meatballs in marinara sauce with your choice of rigatoni or fettuccine \$6.25
- Classic Cheese Pizza (4 inch pizza) with housemade tomato sauce, mozzarella and Parmesan cheeses \$5.00
- Pepperoni Pizza (4 inch pizza) with housemade tomato sauce, pepperoni and mozzarella cheese \$5.25

Policies:

- We kindly ask that you turn all cell phones to silent mode and use your cellphone in our lobby area only for the benefit of our guests near you.
- SPAGIO restaurant and patio are non smoking.**
- Our Junior Menu is offered for families with children. These menu items are not available for adults.
- We gladly prepare separate checks.
Please alert your server and allow extra time for this process.
- All groups of six or more will have an automatic gratuity of 18% added to the check.
- Reservations are accepted for parties of all sizes.
SPAGIO accepts Mastercard, Visa, Discover and American Express.
Sorry, we do not accept checks.
- PLEASE alert your server to any food allergies or dietary restrictions. Gluten Free Menu is available. Not all ingredients are listed for the menu items. Peanut oil is used with all fried foods.**
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.