



the gem of Grandview

Small Bites

Mediterranean Olives

mixed olives marinated in extra virgin olive oil with garlic and rosemary \$3

Assorted nuts

a mix of nuts with wasabi coated peas \$1.50

Bavarian Pretzel

with whole grain German mustard \$1.75

Cold Plates

Traditional Antipasto

featuring Parma prosciutto, Genoa salami, tomatoes, buffalo mozzarella, olives and marinated eggplant with balsamic drizzle \$12

Charcuterie Plate

country pâté and cured Tyrolean ham served with cornichons, peach jam and coarse Dijon mustard \$12

Mediterranean Dips

hummus and baba ganoush served with toasted pita chips \$6

Refreshing Salad

field greens, roasted whole almonds, tomatoes sautéed in sherry, shaved Manchego cheese and sherry dressing small \$6.75 full \$10.75

Roasted Beet Napoleon

sliced beets, goat cheese and candied walnuts, finished with arugula \$10

Empanada
Wednesdays

7-10 PM

Select your favorite South American Wine and enjoy it with a selection of three empanadas for \$1 (\$6 without wine purchase)

No Corkage Fees

TUESDAY-FRIDAY

4 - 7 PM

Make your selection from our featured wines of the month, select sparkling and staff picks. A great way to try something new! As always, wines are priced at Ohio State minimum standards.

Cheese

Marinated Spanish Idiazabal

sheep's milk cheese from the Basque region marinated in extra virgin olive oil with rosemary, olives, garlic and black peppercorns \$9.50

Artisan Cheese Board

assortment of international cheeses and dried fruits served with sliced baguette \$12.50

Sliced French baguette

half a loaf, sliced \$1.75

Warm Plates

Sweet Thai Chili Tossed Calamari

fried and topped with toasted sesame seeds and green onion \$10

Spinach & Artichoke Dip

served with pita crisps \$6

Asian Marinated Chicken Wings

slightly sweet & tangy served with sliced green onion \$5

Alsatian Tarte Flambé

traditional Alsatian appetizer of a very light and crisp dough topped with creamy goat cheese, caramelized onion and smoked bacon \$10

Wood Fired Vegetables

zucchini, squash, tomatoes, mushrooms, carrots and bell peppers topped with olive oil and garlic and served with original SPAGIO yogurt dip \$10

Thin crust SPAGIO Flatbread

brushed with olive oil and topped with Roma tomatoes, garlic and parmesan cheese \$10.50

ALWAYS LOCAL ● SEASONAL ● WHEN POSSIBLE

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www.spagio.com

visit us at facebook/twitter: SpagioGrandview

Wood Fired Pizzas

using only the best of ingredients, including homemade white or wheat dough

Brie Pizza *sweet apple butter, French brie cheese, pears and candied walnuts \$14*

Vegetable Pizza Roll *spinach and bell peppers roasted in garlic, artichokes, asparagus, mozzarella and cheddar cheeses finished with roasted red pepper sauce \$13*

Eggplant Pizza *marinated eggplant, extra virgin olive oil, garlic, goat cheese, pesto sauce, Parmesan cheese and balsamic reduction drizzle \$12*

SPAGIO Four Cheese Pizza *extra virgin olive oil, Gruyere, Gouda, cheddar and mozzarella cheeses finished with fresh herbs \$11*

Mushroom Pizza *mushrooms, bell peppers, Gouda, Parmesan and mozzarella cheeses, SPAGIO tomato sauce and fresh herbs \$13*

Tomato Basil Pizza *extra virgin olive oil, garlic, tomatoes, buffalo mozzarella, Parmesan cheese and fresh basil \$12*

Bruschetta Pizza *extra virgin olive oil, roasted garlic, diced tomatoes, Parma prosciutto, mozzarella cheese and fresh basil \$14*

Smoked Salmon and Dill Pizza *artichokes, black olives, SPAGIO tomato sauce, mozzarella and gorgonzola cheeses topped with sliced smoked salmon and fresh dill \$16*

Pepperoni Pizza *grilled white onions, sliced pepperoni, fresh herbs, mozzarella and SPAGIO tomato sauce \$11*

Smoked Duck Pizza *house smoked duck, hoisin sauce, scallions, ginger, mozzarella and sesame seeds \$14*

Spicy Shrimp Pizza *cayenne-marinated shrimp, sun-dried tomatoes, mozzarella and goat cheese with pesto sauce \$15*

Jalapeño Pizza *Spanish chorizo sausage, bell peppers, olives, jalapeño peppers, mozzarella cheese, SPAGIO tomato sauce \$14*

Four Seasons Pizza *crimini and shiitake mushrooms, artichokes, black olives, SPAGIO tomato sauce, mozzarella, and parmesan topped with sliced prosciutto \$16*

Alfredo Chicken Pizza *grilled chicken breast, Alfredo sauce, diced tomatoes, caramelized onion, mozzarella cheese and balsamic glaze \$14*

Grilled Chicken Pizza *grilled chicken breast, cherry tomatoes, mozzarella and SPAGIO tomato sauce topped with guacamole, red onions, cilantro \$14*

Sweet Endings

ask your server for the latest decadent desserts and coffee creations

Chef de Cuisine: Felipe Saavedra Sous Chef: David Toth

We gladly prepare separate checks. PLEASE alert your server to any food allergies or dietary restrictions.
Peanut oil is used with all of our fried foods.