

Small Bites

*TUNA SLIDER

ahi tuna burger marinated with soy & ginger
topped with ponzu aioli on brioche bun \$4

*KOBE BEEF SLIDER

served well with mustard aioli on brioche bun \$3

*PARMESAN FRIES

served with roasted garlic aioli \$3

*CRAB RANGOON

jumbo lump crab, cream cheese & scallions in wonton purse
with ginger plum sauce \$10

MEDITERRANEAN OLIVES

marinated in extra virgin olive oil, garlic, rosemary \$3

ASSORTED NUTS

with wasabi peas \$3

FRENCH HALF BAGUETTE \$1.75

*AVAILABLE AFTER
4PM DAILY

Cold Plates

with sliced baguette

ANTIPASTO

parma prosciutto, genoa salami, sliced tomatoes, olives, buffalo
mozzarella, marinated eggplant & balsamic reduction \$12

CHEESE TRIO

artisan selection with fruits, nuts \$12.5

*TUSCAN WHITE BEAN DIP

infused with rosemary, drizzled with a balsamic reduction
served with pita chips \$8

Salads & Soups

SPAGIO SALAD

field greens, roasted almonds, tomatoes sautéed in sherry,
shaved manchego cheese, sherry vinaigrette half \$6.75 full \$10.75

REFRESHING CHOPPED SALAD

leaf lettuce mixed with carrots & cilantro, bell peppers, tomatoes, mozzarella cheese,
hard-boiled eggs, herb vinaigrette & tortilla chips half \$6.75 full \$10.75

CAESAR SALAD

whole leaves of heart of romaine, anchovies, & traditional caesar dressing,
finished with croutons & a parmesan crisp \$9.5

ROASTED BEET NAPOLEON

layers of beets, goat cheese & candied walnuts,
finished with arugula & herbed vinaigrette \$10

SALAD ADDITIONS

4oz. grilled chicken tenders \$4.50, 3oz. salmon filet \$4.50, 4oz. tuna filet \$6.50, bleu cheese \$3, anchovies \$3

LOBSTER BISQUE

crème fraîche & lobster claw meat \$8

SOUP DU JOUR

daily seasonal offering \$market

Warm Plates

*STEAK FRITES

pepper-encrusted 8 oz black angus strip steak with pomme frites \$16

CRAB MAC N' CHEESE

jumbo lump crab blended with aged white & yellow cheddar, parmesan cheese \$13

*AVAILABLE AFTER
4PM DAILY

*PRINCE EDWARD ISLAND MUSSELS

steamed with choice of chimay or chardonnay, half baguette \$10

*SWEET THAI CHILI CALAMARI

fried, tossed with sesame seeds, & green onion \$10

*FONDUE

fontina cheese, herbs, cracked black peppercorn with half baguette \$9

ALSATIAN TARTE FLAMBÉ

goat cheese, caramelized onion & smoked bacon on a thin, crisp, wood-fired crust \$11

WOOD-FIRED VEGETABLES

zucchini, squash, tomatoes, mushrooms, carrots, & bell peppers fire-roasted with garlic & olive oil, served with SPAGIO yogurt dip \$9

Wood-Fired Oven Pizzas

house-made white or wheat dough

FOUR SEASONS

prosciutto, crimini & shiitake mushrooms, artichokes, black olives, SPAGIO tomato sauce, mozzarella & parmesan cheeses \$16

SPICY SHRIMP

sun-dried tomatoes, mozzarella & goat cheeses, pesto sauce \$15

SMOKED DUCK

house-smoked maple leaf duck, hoisin sauce, scallions, ginger, mozzarella & sesame seeds \$14

ALFREDO CHICKEN

diced tomatoes, caramelized onion, mozzarella cheese, balsamic glaze \$14

SMOKED SALMON

artichokes, black olives, fresh dill, SPAGIO tomato sauce, mozzarella & gorgonzola cheeses \$16

VEGETABLE ROLL

garlic-roasted spinach & bell peppers, artichokes, asparagus, mozzarella & cheddar cheeses, with roasted red pepper sauce \$13

TOMATO BASIL

tomatoes, buffalo mozzarella, parmesan cheese, extra virgin olive oil, garlic, & fresh basil \$12

SPAGIO THIN CRUST

roma tomatoes, garlic, & parmesan cheese on a white thin crust brushed with olive oil \$10.5

BRIE

sweet apple butter, french brie cheese, pears, candied walnuts \$14

alert your server to any food allergies or dietary restrictions. peanut oil is used with all fried foods. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.