

EASTER brunch

APRIL 1
until 3 pm

starters

DEVILED EGGS with candied bacon 11

CINNAMON & SUGAR DOUGHNUT HOLES with caramel sauce 6

SMOKED SALMON ON MINI BLINIS with crème fraîche, red onions & capers 15

soups & salads

LOBSTER BISQUE crème fraîche, lobster claw meat 10

CREAM OF WILD MUSHROOM SOUP crème fraîche, lobster claw meat 9 SPAGIO SALAD[Ⓢ][Ⓥ] assorted greens, marcona almonds, cherry tomatoes, manchego cheese, sherry vinaigrette 8

REFRESHING CHOPPED SALAD[Ⓢ][Ⓥ] leaf lettuce chopped with carrots & cilantro, bell peppers, tomatoes, mozzarella cheese, hard-boiled eggs, herb vinaigrette, tortilla strips 8

ADDITIONS

5 oz. sliced strip steak 9 • grilled chicken tenders 6 • bleu cheese 3 • anchovies 3 • fat free french dressing • gluten-free bread 2

entrées

ROSEMARY-MARINATED LAMB LOIN oven roasted vegetable risotto, mint gremolata, rosemary jus 30

BLACKENED MAHI MAHI FISH TACOS lime marinated slaw, Spanish rice, black beans, sour cream 30

VEAL MEATBALL PASTA marinara or creamy Alfredo sauce, rigatoni noodles, parmesan reggiano, fresh herbs 15

GORGONZOLA PASTA bow-tie noodles, creamy gorgonzola cheese sauce, broccoli, roma tomatoes 13
+ grilled or blackened chicken 19 + strip steak 22

easter brunch

CRAB SKILLET BENEDICT lump crab cake, two poached eggs, golden hash browns, chipotle hollandaise sauce, served with refreshing salad & creamy dressing 18

FRIED EGG BLT fried egg, double-smoked bacon, lettuce, tomato, mayonnaise on toasted brioche with hash browns, refreshing salad & herb vinaigrette 15

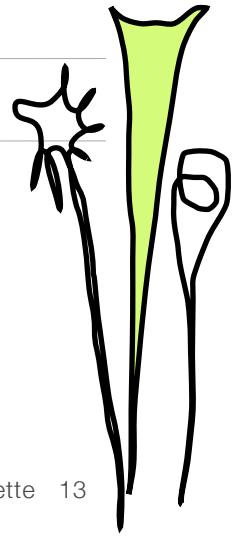
QUICHE LORRAINE gruyère cheese, applewood-smoked bacon & onion, served with refreshing salad & herb vinaigrette 15

VEGETARIAN QUICHE gruyère cheese, bell peppers & onions, served with refreshing salad & herb vinaigrette 13

BANANA STUFFED FRENCH TOAST with caramelized bananas 13

EGGS À LA MAISON Black Forest ham, poached eggs, house-baked brioche, Hollandaise sauce served with hash browns, refreshing salad & herb vinaigrette 13

BISCUITS & GRAVY Sunny side up eggs, buttermilk biscuits, sausage gravy 13



brunch beverages

MIMOSA 6.5

GRAND MIMOSA 9

BLOODY MARY 6.5

ABSOLUT BLOODY MARY 7

**FRESH FRUIT-INFUSED
LEMONADE** 3.75

a la carte

DOUBLE-SMOKED BACON [Ⓢ]

four strips per order 4

GOLDEN HASH BROWNS [Ⓢ] [Ⓥ] 5

HOUSE-BAKED BRIOCHE TOAST [Ⓥ] 1.5

GLUTEN-FREE BREAD [Ⓢ] [Ⓥ] 2

SPAGIO Kids FOR GUESTS 10 AND UNDER

JUNIOR SCRAMBLER one scrambled egg, strip of bacon & cinnamon-sugar doughnut holes 6

ALFREDO PASTA our creamy Alfredo sauce with your choice of rigatoni or fettuccine 5

MARINARA PASTA our house-made marinara sauce with your choice of rigatoni or fettuccine 5

BUTTERED PASTA melted butter with your choice of rigatoni or fettuccine 4.50

MEATBALL PASTA two meatballs in marinara or alfredo sauce with your choice of rigatoni or fettuccine 6.25