

SPAGIO

Celebrating Love & Passionate Food

FEBRUARY 14

appetizers

- PAN-SEARED MARYLAND CRAB CAKE chipotle aioli, micro greens 15
- SEAFOOD COCKTAIL 🍷 pickled oysters, shrimp, lump crab, BBQ cocktail sauce 15
- SWEET THAI CHILI CALAMARI thai chili sauce, soy reduction, toasted sesame seeds, scallions 12
- STUFFED MEDJOOOL DATES 🍷 three per order, applewood smoked bacon-wrapped, bleu cheese, ohio maple syrup glaze 9
- SALUMI ANTIPASTI 🍷 cured meats, Chef Hubert's country paté, bocconcini mozzarella, herbed artichokes, balsamic eggplant, sherry tomatoes 18

soups & salads

- LOBSTER BISQUE crème fraîche, lobster claw meat 9
- SPAGIO SALAD 🍷🍷 assorted greens, marcona almonds, sherry tomatoes, manchego cheese, sherry vinaigrette 8
- CAESAR SALAD 🍷 chopped romaine, brioche croutons, anchovies, parmesan reggiano, Caesar dressing 11
- BEEF SALAD 🍷🍷 goat cheese, pepitas, pumpkin vinaigrette 10
- ADDITIONS 5 oz. sliced strip steak 9 • 4 oz. grilled chicken tenders 6 • 3 oz. salmon filet 6 • bleu cheese 3 • anchovies 3

entrées

- BONE-IN FILET MIGNON WITH LOBSTER
au gratin potato, Winter vegetable ragout 38
- NEW ZEALAND RACK OF LAMB 🍷
au gratin potato, haricots verts sautéed with smoked bacon, tomato concasse, chimichurri sauce 30
- FRIED OHIO GERBER AMISH FARMS CHICKEN 🍷
yukon golden mashed potatoes, carrot purée, New Orleans tasso ham cream sauce 24
- BRAISED PORK BELLY 🍷
creamy polenta, Winter vegetable ragout, Barolo wine reduction, cranberries 28
- BLACK TRUFFLE & RICOTTA STUFFED SACHETTI PASTA
grilled asparagus, forest mushroom light cream sauce, shaved parmesan reggiano, fresh herbs 26
- LOBSTER RAVIOLI
Parisian carrots, sugar snap peas, light beurre blanc sauce 20
- NORWEGIAN SALMON & JUMBO SCALLOP 🍷
served medium rare with Riesling sauerkraut, mashed potatoes, asparagus, vin beurre blanc 27
- RED SNAPPER
crayfish Étouffée, served over vol au vent pastry 36
- ROASTED VEGETABLE STACK 🍷🍷
marinated stack of eggplant, zucchini, seasonal squash, portabella mushroom and roasted pepper
over polenta cake with spinach & arugula, roasted pepper coulis 18
+ salmon filet 24 + grilled or blackened chicken 24 + strip steak 27

sides

- au gratin potatoes 6 • yukon golden mashed potatoes 6
haricots verts wrapped in applewood smoked bacon 6 • grilled asparagus 8

sorry, no substitutions on Valentine's menu
🍷 may be altered to be prepared gluten free