

Restaurant Week

JUL 17-22

2017

SPAGIO

\$30 per diner

tax, gratuity, and beverages not included

First Course CHOOSE ONE

STUFFED MEDJOOOL DATES

(Three per order) Double smoked, bacon wrapped, bleu cheese, Ohio maple syrup glaze.

SPAGIO SALAD

Assorted greens, marcona almonds, sherry tomatoes, manchego cheese, sherry vinaigrette.

HEIRLOOM TOMATOES

Fresh tomatoes, mozzarella di buffalo, red onions, basil-maple dressing.

Second Course CHOOSE ONE

NORWEGIAN SALMON

Roasted red pepper coulis, goat cheese orzo and grilled asparagus

BLACK TRUFFLE & RICOTTA STUFFED SACHETTI PASTA

Grilled asparagus, forrest mushroom light cream sauce, shaved parmesan and fresh herbs.

OHIO GERBER AMISH FARMS MINT GRILLED CHICKEN THIGHS

Grilled red bliss potatoes, seasonal fresh vegetables, herbed beurre blanc.

Third Course CHOOSE ONE

CHOCOLATE DECADENCE

Layers of chocolate cake, dark chocolate mousse and dark chocolate ganache.

HAZELNUT ROLL

Gluten free delight of hazelnut cake filled with pastry cream and nutella.

CHEESE STRUDEL

Flaky pastry layers with cream cheese and a garnish of cherry served with vanilla sauce.

**Vegetarian or vegan options available upon request.

Featured Cocktail

APEROL SPRITZ