

Appetizers

SHRIMP, LOBSTER & JUMBO LUMP CRAB CAKE
our signature seafood cake atop a delicate lobster sauce finished with zesty tomato jam, sesame seeds, & arugula \$13

ROASTED RED BEET NAPOLEON
layers of sliced beets & whipped goat cheese served with candied walnuts, arugula, & herb vinaigrette \$10

THIN CRUST SPAGIO PIZZA
roma tomatoes, garlic, & parmesan cheese atop a thin crust brushed with olive oil \$10.50

SPAGIO'S TRADITIONAL ANTIPASTO - parma prosciutto, genoa salami, sliced tomatoes, olives, buffalo mozzarella, & marinated eggplant with balsamic drizzle \$12

WOOD-FIRED VEGETABLES
zucchini, squash, tomatoes, mushrooms, carrots, & bell peppers baked in our wood-fired oven with garlic & olive oil, served with SPAGIO yogurt dip \$9

TARTE FLAMBÉ
An alsatian tradition of creamy goat cheese, caramelized onion, & smoked bacon atop a crisp, thin wood-fired crust \$11

Weekend Brunch

Saturday & Sunday until 3pm
we locally source our eggs from Woodbee Farm of Sunbury, OH

CORNERED BEEF HASH
topped with two poached Ohio eggs, finished with sauce Hollandaise \$13

BLUEBERRY FRENCH TOAST
buttery croissant filled with blueberry whipped cream cheese served with a fresh berry compote \$11

PILLOWY PANCAKES
three fluffy buttermilk pancakes served with Ohio maple syrup & cinnamon-honey whipped butter \$9.5

EGGS À LA MAISON
black forest ham & poached eggs perched atop freshly baked brioche, topped with hollandaise sauce au gratin. sides include home fries, & wedge of iceberg with creamy herb dressing \$11

FRITTATA OF WOODBEE FARM FRESH EGGS
baked with chorizo sausage, bell peppers, onions, Manchego cheese, & diced potato, garnished with roasted red pepper coulis \$12

QUICHE LORRAINE
a flaky crust filled with eggs, cream, gruyère cheese, bacon, & onion, served with wedge of iceberg with creamy herb dressing \$13

CLASSIC STEAK & EGGS
6oz top sirloin steak with two poached Ohio eggs, sauce Hollandaise & golden hash browns \$15

THE NEW YORKER
smoked salmon atop house-baked brioche with capers, fresh dill, & onion served with scrambled egg, cucumber salad & crème fraîche \$13

OMELETTE OF THE DAY
please ask your server for today's feature Market price

Featured Beverages

MIMOSA \$6.5

GRAND MIMOSA \$9

BLOODY MARY \$6.5

ABSOLUT BLOODY MARY \$7

BELLINI \$8

FRESH FRUIT-INFUSED LEMONADE \$3.7

Lunch Entrées

SPAGIO SEAFOOD STEW
clams, mussels, calamari, shrimp pieces, scallops, & salmon in a creamy broth with potatoes & assorted vegetables, topped with toasted French bread & garlic aioli \$18

WOOD-FIRED CHICKEN BREAST
fingerling potatoes, tomato-vegetable ragout, finished with an olive, basil & pine nut tapenade \$19

A La Carte

CINNAMON & SUGAR WAFFLE "FRIES"
with berry sauce & creme anglaise \$4

TWO OHIO FARM FRESH EGGS
poached or scrambled \$3.5

APPLE-WOOD SMOKED BACON STRIPS \$3

OHIO PORK SAUSAGE LINKS \$3

GOLDEN HASH BROWNS \$3

SEASONAL FRESH FRUIT \$3

CINNAMON & HONEY WHIPPED BUTTER \$1.5

Children's Menu
Available

Pasta

NORTH ATLANTIC LOBSTER-FILLED RAVIOLI

fresh parisian carrots, sugar snap peas, tomatoes,
& a light beurre blanc sauce \$17

GRILLED CHICKEN & SPINACH-FILLED RAVIOLI

parisian carrots, sugar snap peas, tomatoes, & creamy pesto sauce,
topped with shaved parmesan reggiano & fresh herbs \$14

GORGONZOLA PASTA

bowtie noodles baked in creamy gorgonzola cheese sauce in our
wood-fired oven, topped with broccoli & roma tomatoes \$10
with grilled or blackened chicken \$14.5

*PASTA PRIMAVERA

rosemary pappardelle tossed with a vegetable medley of crimini
mushrooms, petite peas, parisian carrots, haricots verts, & root
vegetables, in a sauce of extra virgin olive oil, lemon, shallot, & chervil,
served with shaved parmesan reggiano, & fresh herbs \$14
with grilled or blackened chicken \$18.5

*gluten free option: brown rice fettucini
with either olive oil sauce or house-made marinara

Soups & Salads

LOBSTER BISQUE

garnished with crème fraîche & lobster claw meat \$7.75

SOUP DU JOUR

daily seasonal offering \$market

SPAGIO SALAD

assorted greens, roasted Spanish almonds, tomatoes, sautéed in sherry,
shaved manchego cheese & sherry dressing small: \$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
small: \$6.75 full: \$10.75

CRAB & AVOCADO SALAD

jumbo lump crab meat salad, avocado salad, tomato, & cucumber with
sweet & spicy ginger vinaigrette \$13 one size only

CAESAR SALAD

whole leaves of heart of romaine, anchovies, & traditional caesar dressing,
finished with croutons & a parmesan crisp \$9.50 one size only

NIÇOISE SALAD

rare tuna, artichokes, haricots verts, anchovies, sliced potato with herb
vinaigrette, olives, hard-boiled eggs, fennel, & red onion salad, served with
mixed greens tossed with balsamic vinaigrette \$16 one size only

SALAD ADDITIONS

4 oz. grilled chicken tenders \$4.50, 3 oz. Salmon filet \$4.50

4 oz. Tuna filet \$6.50, Bleu cheese \$3, Anchovies \$3

Fat free French dressing

Pizza

white or wheat house-made dough

BRIE

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

VEGETABLE ROLL

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

EGGPLANT

marinated eggplant, extra virgin olive oil, garlic, goat
cheese, pesto sauce, Parmesan cheese, & balsamic
reduction drizzle \$12

SPAGIO FOUR CHEESE

extra virgin olive oil, gruyère, gouda, cheddar &
mozzarella cheeses finished with fresh herbs \$10

MUSHROOM

crimini mushrooms, bell peppers, gouda, parmesan
& mozzarella cheeses, SPAGIO tomato sauce, &
fresh herbs \$13

TOMATO BASIL PIZZA

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

SMOKED SALMON & DILL

artichokes, black olives, SPAGIO tomato sauce,
mozzarella & gorgonzola cheeses topped with sliced
smoked salmon & fresh dill \$16

PEPPERONI

grilled white onions, sliced pepperoni, fresh herbs,
mozzarella cheese & SPAGIO tomato sauce \$11

SMOKED DUCK

house smoked duck, hoisin sauce, scallions, ginger,
mozzarella cheese, & sesame seeds \$14

SPICY SHRIMP

cayenne-marinated shrimp, sun-dried tomatoes,
mozzarella & goat cheese with pesto sauce \$15

JALAPEÑO

spanish chorizo sausage, bell peppers, olives,
jalapeño peppers, mozzarella cheese, & SPAGIO
tomato sauce \$14

FOUR SEASONS

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

ALFREDO CHICKEN

grilled chicken breast, alfredo sauce, diced
tomatoes, caramelized onions, mozzarella cheese, &
balsamic glaze \$14

GRILLED CHICKEN

grilled chicken breast, cherry tomatoes, mozzarella
cheese, & SPAGIO tomato sauce topped with
guacamole, red onions, & cilantro \$14



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Tim Wagner
Day Manager



SpagioGrandview

POLICIES

SPAGIO restaurant & patio are non-smoking. We gladly prepare separate checks. Please alert your server & allow extra time for this process. All groups of six or more will have an automatic gratuity of 18% added to the check. Alert your server to any food allergies or dietary restrictions as not all ingredients are listed on the menu. 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.