



European and Pacific Rim Cuisine



Please follow us: SpagioGrandview

Soups and Salads

Lobster Bisque - garnished with crème fraîche and lobster \$7.50

Soup of the Day - ask your server for today's feature (one size only)

House Salad - assorted greens, **roasted Spanish almonds**, tomatoes sautéed in sherry, shaved Manchego cheese and sherry dressing small: \$5.75 full: \$9.75

Refreshing Chopped Salad - leaf lettuce mixed with carrots and cilantro, bell peppers, tomatoes, mozzarella cheese, hard-boiled eggs, herb vinaigrette and tortilla chips small: \$5.75 full: \$9.75

Crab and Avocado Salad - jumbo lump crab meat salad, avocado salad, tomato and cucumber with sweet and spicy ginger vinaigrette \$13 one size only

Caesar Salad - Whole leaves of heart of Romaine, anchovies and traditional Caesar dressing finished with croutons and 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 and red onion salad** and greens with balsamic vinaigrette \$16 one size only

Salad Additions 4 oz. grilled natural chicken tenders \$4.50

* 3 oz. Salmon filet \$4.50 * Bleu cheese \$3

* 4 oz. Tuna filet \$6.50 * Anchovies \$3

* Fat free French dressing

Chef de Cuisine: Felipe Saavedra Sous Chef: David Toth

Appetizers

Shrimp, Lobster and Jumbo Lump Crabcake - our signature seafood cake atop a delicate lobster sauce finished with **zesty tomato jam**, sesame seeds and arugula \$13

Roasted Red Beet Napoleon - layers of sliced beets and whipped goat cheese served with candied walnuts and arugula \$9

Chef's Charcuterie Plate - housemade country pâtés, cured meat cornichons, French mustard and lingonberries \$11

Thin Crust SPAGIO Pizza - Roma tomatoes, garlic and parmesan cheese atop a thin crust brushed with olive oil \$9.50

Sweet Thai Chili Tossed Calamari - fried calamari tossed in Thai chili sauce and finished with toasted sesame seeds and green onion \$9

SPAGIO's Traditional Antipasto - **Parma prosciutto**, Genoa salami, sliced tomatoes, olives, buffalo mozzarella and marinated eggplant with balsamic drizzle \$11

Wood-fired Vegetables - zucchini, squash, tomatoes, mushrooms, carrots and bell peppers baked in the wood-fired oven with garlic and olive oil, served with SPAGIO yogurt dip \$9

Tarte Flambé - An Alsatian tradition of creamy goat cheese, caramelized onion and smoked bacon atop a crisp, thin wood-fired crust \$9

Sunday Dinner Specials:

Lemon and Rosemary Oven Roasted Half Chicken -

Park Farms of Ohio All Natural Chicken served with Yukon Golden mashed potatoes and seasonal vegetables \$9.95

****No substitutions on the dinner special****

Discount on Bottled Wine -

on Sunday evenings enjoy a bottle of wine from the restaurant wine list at a 20% discount

Dinner Entrees

(available after 5pm Tues-Sat and after 4pm Sun)

Traditional Italian Porchetta - "Porchetta" refers to a deboned whole pig that is boldly seasoned with wild fennel, rosemary and garlic, rolled, tied, and slow roasted. We have created our locally sourced boneless roast in the same manner and it is served in its own juices with housemade gnocchi and Spring peas \$19

Southwestern Marinated Berkshire Pork Chop - (grilled to a juicy medium) served with chilled zesty corn salsa and apple-jalapeño chutney, Yukon Golden mashed potatoes, **chipotle vinaigrette** and topped with fried tobacco onions \$19

Domestic Rack of Lamb - served with potato gratin, Ohio sweet corn ragout and finished with rosemary jus \$27

Wood-fired Chicken Breast - Park Farms All Natural Ohio (wing on) chicken breast baked with **traditional ratatouille** in our wood-fired oven and finished with an olive, pinenut and basil tapenade \$18

Veal Scallopini - served with spinach gnocchi, sautéed broccoli and finished with housemade marinara sauce \$23

Mother Seifer's Own Recipe of Meatloaf - veal, beef and pork meatloaf served with Yukon Golden mashed potatoes, seasonal vegetable medley and demi glaze \$15

8 oz Choice Beef Tenderloin - served with Aged Gouda potato soufflé, haricots verts with shallots and bacon in cream sauce and finished with **Porcini mushroom ragout** \$25

12 oz Choice New York Strip Steak topped with truffle butter and served with hand cut fries, grilled sweet baby gem lettuce and Ohio heirloom tomato finished with walnut vinaigrette \$25

Fresh Vegetable Bounty - Fine feuille de brick pastry dough filled with seasonal fresh vegetables and served on a bed of sautéed spinach, grilled asparagus and roasted red pepper coulis finished with shaved parmesan cheese \$17

Diver Scallops - Seared Diver Scallops served with wild mushroom risotto, grilled asparagus and finished with **Ohio heirloom tomato relish** \$28

Seared Atlantic Salmon - served with herb roasted fingerling potatoes, vegetable purse and finished with wild blueberry - red wine - thyme sauce \$24

Chilean Sea Bass** - served with Mediterranean style fire-roasted vegetables and potatoes and finished with sun-dried tomato vin blanc and a drizzle of basil oil \$26

**Marine Stewardship Council Certified Sustainable

Peruvian Blue Tilapia** - served with roasted artichoke cap filled with grilled corn and sun-dried tomatoes, roasted fingerling potatoes and finished with cucumber-mint salad \$26

**Cleanfish Alliance™ - rated Eco-Ok by Environmental Defense Fund

SPAGIO Seafood Stew - clams, mussels, calamari, shrimp pieces, scallops and salmon in a creamy broth with potatoes and assorted vegetables topped with toasted French bread and garlic aioli \$18

Seared Rare Ahi Tuna - **sushi grade tuna** served atop a Japanese seasoned rice cake accompanied by fennel - tomato salad, wasabi, pickled ginger and seaweed salad and finished with Miso glaze \$24

Special Events:

We offer the perfect locale for family gatherings, birthday celebrations and rehearsal dinners.

Please see Heather or Helga to plan the menu for your next event.

Wood Fired Oven Entrées

SPAGIO Seafood Stew - clams, mussels, calamari, shrimp pieces, scallops and salmon in a creamy broth with potatoes and assorted vegetables topped with toasted French bread and **garlic aioli** \$18

Housemade Spätzle - baked with shallots and Gruyere cheese and finished with fried leeks \$10

Wood-fired Chicken Breast - Park Farms All Natural Ohio (wing on) chicken breast baked with traditional ratatouille finished with an olive, pinenut and basil tapenade \$18

Wood Fired Oven Pizzas (available on white or wheat dough)

Brie Pizza - sweet apple butter, French brie cheese, pears and candied walnuts \$13

Vegetable Pizza Roll - spinach and bell peppers roasted in garlic, artichokes, asparagus, mozzarella and cheddar cheeses finished with **roasted red pepper sauce** \$12

Eggplant Pizza - marinated eggplant, extra virgin olive oil, garlic, goat cheese, pesto sauce, Parmesan cheese and balsamic reduction drizzle \$11

SPAGIO Four Cheese Pizza - extra virgin olive oil, Gruyere, Gouda, cheddar and mozzarella cheeses finished with fresh herbs \$10

Mushroom Pizza - mushrooms, bell peppers, Gouda, Parmesan and mozzarella cheeses, housemade tomato sauce and fresh herbs \$12

Tomato Basil Pizza - extra virgin olive oil, garlic, tomatoes, buffalo mozzarella, Parmesan cheese and fresh basil \$11

Bruschetta Pizza - extra virgin olive oil, roasted garlic, diced tomatoes, **Parma prosciutto**, mozzarella cheese and fresh basil \$13

Smoked Salmon and Dill Pizza - artichokes, black olives, housemade tomato sauce, mozzarella and gorgonzola cheeses topped with sliced smoked salmon and fresh dill \$15

Pepperoni Pizza - grilled white onions, pepperoni, fresh herbs, mozzarella and housemade tomato sauce \$10

Smoked Duck Pizza - house smoked duck, hoisin sauce, scallions, ginger, mozzarella, sesame seeds \$13

Spicy Shrimp Pizza - cayenne-marinated shrimp pieces, sun-dried tomatoes, mozzarella and goat cheese with pesto sauce \$14

Jalapeño Pizza - **Spanish chorizo sausage**, bell peppers, olives, jalapeño peppers, mozzarella cheese, housemade tomato sauce \$13

Four Seasons Pizza - crimini and shiitake mushrooms, artichokes, black olives, tomato sauce, mozzarella, and parmesan topped with sliced prosciutto \$15

Chicken Alfredo Pizza - grilled chicken breast, Alfredo sauce, diced tomatoes, caramelized onion, mozzarella cheese and **balsamic glaze** \$13

Grilled Chicken Pizza - grilled chicken breast, cherry tomatoes, mozzarella and tomato sauce topped with guacamole, red onions, cilantro \$13

Porchetta Pizza - Traditional slow roasted pork seasoned with fennel, rosemary and garlic with artichokes, black olives, tomato sauce and gouda cheese \$13

Policies:

SPAGIO restaurant and patio are non-smoking.

We gladly prepare separate checks.

Please alert your server and allow extra time for this process.

All groups of six or more will have an automatic gratuity of 18% added to the check.

Pastas

North Atlantic Lobster-filled Ravioli - served with fresh Parisian carrots, sugar snap peas, tomatoes and a light **beurre blanc** sauce \$17

Veal Meatball Pasta - served with your choice of Marinara **or** creamy Alfredo sauces over rigatoni noodles and finished with shaved Parmesan Reggiano and fresh herbs \$14

Roasted Portabella Mushroom Filled Tortellacci - served with braised oxtail, carrots, celery root, leek and veal jus and topped with **shaved Parmesan Reggiano** \$16

Smoked Chicken Pasta - smoked chicken breast, spicy tasso ham, bell peppers and fettuccine tossed with garlic cream sauce and finished with fresh herbs \$14

Grilled Chicken and Spinach Filled Ravioli - served with Parisian carrots, sugar snap peas, tomatoes and creamy pesto sauce finished with shaved Parmesan Reggiano and fresh herbs \$14

Gorgonzola Pasta - bowtie noodles baked in creamy Gorgonzola cheese sauce in our wood fired oven and topped with broccoli and Roma tomatoes \$10

Pasta Primavera - a vegetable medley of cremini mushrooms, petite peas, Parisian carrots, haricots verts and Spring root vegetables tossed in a sauce of extra virgin olive oil, lemon, shallot and chervil and served with **rosemary pappardelle** noodles, shaved Parmesan Reggiano and fresh herbs \$14

Gluten Free Option -

**Brown rice fettuccine noodles are available

Patsa Primavera with olive oil sauce \$14

Pasta Primavera with housemade Marinara sauce \$14

Full Service Catering:

Whether your next event is a corporate meeting, special event or holiday party -- for 20 or 200 -- SPAGIO Catering has the experience and resources to make your event truly memorable.

For large events, we will help you with the theme, décor and menu, plan the timing and logistics, and in short, make your job a whole lot easier. We offer staffing and can coordinate your rental needs.

We offer delivery and pick up for smaller events that do not require staffing. Perhaps an office luncheon or hors d'oeuvres party at home could be made simpler with a drop off of catered food.

For our guests under 10:

These menu items are not available for adults.

Alfredo Pasta - our creamy Alfredo sauce with your choice of rigatoni or fettuccine \$5.00

Marinara Pasta - our housemade Marinara sauce with your choice of rigatoni or fettuccine \$5.00

Buttered Pasta - melted butter with your choice of rigatoni or fettuccine \$4.50

Meatball Pasta - two meatballs in marinara sauce with your choice of rigatoni or fettuccine \$6.25

Classic Cheese Pizza (4 inch pizza) with housemade tomato sauce, mozzarella and Parmesan cheeses \$5.00

Pepperoni Pizza (4 inch pizza) with housemade tomato sauce, pepperoni and mozzarella cheese \$5.25

We strive to use local and seasonal ingredients whenever possible.

We offer a gluten free menu upon request.

PLEASE alert your server to any food allergies or dietary restrictions as not all ingredients are listed for menu items. Peanut oil is used with all fried foods.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gluten Free Menu

Salads

House Salad - assorted greens, roasted whole almonds, tomatoes sautéed in sherry, shaved Manchego cheese, sherry dressing
small: \$5.75 full: \$9.75

Refreshing Chopped Salad - leaf lettuce mixed with carrots and cilantro, bell peppers, tomatoes, mozzarella cheese, hard-boiled eggs, herb vinaigrette small: \$5.75 full: \$9.75
****MUST ASK TO OMIT TORTILLA CHIPS****

Crab and Avocado Salad - jumbo lump crab meat salad, avocado salad, tomato and cucumber with sweet and spicy ginger vinaigrette \$13

Nicoise Salad - rare tuna, artichokes, haricots verts, anchovies, sliced potato with herb vinaigrette, olives, hard boiled eggs, fennel and red onion salad and balsamic vinaigrette \$16

Salad Additions 4 oz. grilled chicken tenders \$4.50
* 3 oz. Salmon filet \$4.50 * Bleu cheese \$3
* 4 oz. Tuna filet \$6.50 * Anchovies \$3

Dinner Entrees

(available after 5pm Tues-Sat and after 4pm Sun)

Diver Scallops - Seared Diver Scallops served with wild mushroom risotto, grilled asparagus and finished with Ohio heirloom tomato relish \$28

Chilean Sea Bass** - served with Mediterranean style fire-roasted vegetables and potatoes and finished with sun-dried tomato vin blanc and a drizzle of basil oil \$26
**Marine Stewardship Council Certified Sustainable

Peruvian Blue Tilapia** - served with roasted artichoke cap filled with grilled corn and sun-dried tomatoes, roasted fingerling potatoes and finished with cucumber-mint salad \$26
**Cleanfish Alliance™ - rated Eco-Ok by Environmental Defense Fund

SPAGIO Seafood Stew - clams, mussels, calamari, shrimp pieces, scallops and salmon in a creamy broth with potatoes and assorted vegetables \$18
****MUST ASK TO OMIT AIOLI CROUTON****

12 oz Choice New York Strip Steak topped with truffle butter and served with hand cut fries, grilled sweet baby gem lettuce and Ohio heirloom tomato \$25

Wood-fired Chicken Breast - Park Farms All Natural Ohio (wing on) chicken breast baked with traditional ratatouille in our wood-fired oven and finished with an olive, pinenut and basil tapenade \$18

16 oz. Southwestern Marinated Berkshire Pork Chop - grilled to a juicy medium and served with chilled zesty corn salsa and apple-jalapeño chutney, Yukon Golden mashed potatoes and chipotle vinaigrette \$19
****MUST ASK TO OMIT FRIED TOBACCO ONIONS****



Appetizers

Roasted Beet Napoleon - layers of sliced beets, goat cheese and candied walnuts, finished with arugula \$9

SPAGIO's Traditional Antipasto - Parma prosciutto, Genoa salami, sliced tomatoes, olives, buffalo mozzarella, marinated eggplant, balsamic drizzle \$11

Wood Fired Vegetables - zucchini, squash, tomatoes, mushrooms, carrots and bell peppers baked in the wood fired oven with garlic and olive oil served with SPAGIO yogurt dip \$9

Lunch Entrees until 3 P.M.

SPAGIO Seafood Stew - clams, mussels, baby shrimp, calamari, scallops, salmon, creamy broth, potatoes, vegetables \$18
****MUST ASK TO OMIT AIOLI CROUTON****

Wood-fired Airline Chicken Breast - Park Farms of Ohio all natural chicken breast baked with Mediterranean vegetable ragout and finished with an olive, pinenut and basil tapenade \$18

Gluten Free Pasta Primavera

a vegetable medley of cremini mushrooms, petite peas, Parisian carrots, haricots verts and Spring root vegetables tossed in your choice of:
sauce of extra virgin olive oil, lemon, shallot and chervil
OR housemade Marinara sauce
served with brown rice fettuccine noodles, shaved Parmesan Reggiano and fresh herbs \$14

Brunch

Saturdays 11 am to 3 pm

Sundays 10:30 am to 3 pm

The New Yorker - dill sour cream, smoked salmon, scrambled eggs and field greens with herb vinaigrette \$13
****MUST ASK TO OMIT POTATO CAKE**

Huevos Rancheros - black bean purée, poached eggs, pico de gallo, guacamole and a spicy Hollandaise sauce \$9
****MUST ASK TO OMIT TORTILLA**

Omelet of the day please ask your server for today's featured omelet.
****ALERT SERVER THAT YOU REQUIRE A GLUTEN FREE MEAL****

1295 Grandview Avenue
Columbus, Ohio 43212
614.486.1114
WWW.SPAGIO.COM
Spagio.restaurant@gmail.com
Facebook/Twitter: SpagioGrandview

We strive to use local and seasonal ingredients whenever possible.