

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

CRAB RANGOON
jumbo lump crab meat blended with cream cheese & scallions enveloped in wonton. served with ginger plum sauce \$10

CHEF'S BUTCHER PLATE
chef's daily selection of house-made pâté, cured meats, cornichons, French mustard, & lingonberries \$12

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

SWEET THAI CHILI-TOSSED CALAMARI
fried calamari tossed in Thai chili sauce, finished with toasted sesame seeds & green onions \$10

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

Join us.

WEEKEND BRUNCH

SATURDAYS & SUNDAYS until 3:00pm
featuring brunch specialties
\$6.50 bloody's & mimosas
\$3.75 fresh fruit infused lemonades

HAPPY HOUR

*AT THE SPAGIO BAR Daily 4-7pm
enjoy special bar menu & half priced:
wines by the glass, bottled beers
signature cocktails

*not available in dining room or patio

SPAGIO Wine Lounge

tapas, wine flights, tastings,
private events, & state minimum retail.
take advantage of
10% case discounts!

SPAGIO CATERS

Lunch Entrees

CRAB MAC N' CHEESE
jumbo lump crab blended with aged white & yellow cheddars, & parmesan cheese \$13

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

MOTHER SEIFERT'S OWN RECIPE OF MEATLOAF
veal, beef, & pork meatloaf served with yukon gold mashed potatoes, seasonal vegetable medley, & demi-glace \$15

WOOD-FIRED CHICKEN BREAST
with balsamic-honey-soy glaze, fingerling potatoes, roasted artichokes, & lentil ragout \$19

SPAGIO-STYLE CHICKEN POT PIE
herb roasted chicken & assorted seasonal vegetables in a puff pastry cup finished with herbed hollandaise sauce \$11

QUICHE LORRAINE
a flaky crust filled with eggs, cream, gruyère cheese, bacon, & onion, garnished with Spring salad \$13

DAILY SEAFOOD SPECIAL

Pasta

ROASTED BUTTERNUT SQUASH & PUMPKIN-FILLED TORTELLACCI
served with ohio maple beurre blanc, finished with toasted hazelnuts & chives \$16

NORTH ATLANTIC LOBSTER-FILLED RAVIOLI
fresh parisian carrots, sugar snap peas, tomatoes, & a light beurre blanc sauce \$17

VEAL MEATBALL PASTA
served with your choice of marinara or creamy alfredo sauces over rigatoni noodles, finished with shaved parmesan reggiano & fresh herbs \$14

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

***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 served with shaved parmesan reggiano, & fresh herbs \$14
*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

PUMPKIN BISQUE

garnished with crème fraîche & pepitas \$7

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

Sandwiches

available Tuesday to Friday until 3pm

ITALIAN PORCHETTA

slowed roasted with fennel, layered with provolone & caramelized onions on pita, served with sweet potato fries \$11

ULTIMATE BACON CHEDDAR BURGER

aged prime black angus beef with cheddar, applewood bacon on rosemary focaccia with tomato, red onion & herbed aioli. accompanied with french fries \$12

SALMON BURGER

king salmon burger on focaccia with tomato, lettuce, avocado, & lemon mayonnaise, garnished with cucumber salad \$11

HARVEST CHICKEN SALAD

herb-roasted chicken with cranberries & pecans on croissant, accompanied by balsamic greens \$10

GRILLED VEGETABLE

grilled zucchini, tomatoes, & portabella mushrooms with fresh buffalo mozzarella cheese & roasted red pepper sauce on ciabatta accompanied with sweet potato fries & spicy sriracha ketchup \$11

GRILLED FOUR CHEESE

cheddar, swiss, gorgonzola & parmesan with pesto sauce & marinated tomato on ciabatta, accompanied with a cup of tomato bisque \$11

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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614.486.1114

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.

Sous Chef Kyle Lockard