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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

Lunch Entrees

Quiche Lorraine - a flaky crust filled with eggs, cream, Gruyere cheese, bacon and onion garnished with Spring salad \$13

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

Chicken Pot Pie SPAGIO Style - steamed chicken and assorted seasonal vegetables in a puff pastry cup, finished with herbed sauce Hollandaise \$11

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

Wood Fired Chicken Breast - Park Farms of Ohio All Natural (wing on) chicken breast baked with Mediterranean vegetable ragout and finished with an olive, pinenut and basil tapenade \$18

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

Daily Seafood Special - Please be sure to ask our server for today's featured seafood special

Appetizers

Fried Jumbo Oysters - served with Southwestern remoulade
Half dozen \$ 8 Dozen \$ 15

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 with candied walnuts and arugula \$9

Chef's Charcuterie Plate - housemade country pâté, cured meats, 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, asparagus 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

Weekend Brunch:

Saturdays 11 am to 3 pm
and

Sundays 10:30 am to 3 pm

In addition to our luncheon menu, we serve Brunch specialty items on the weekend.

Special Events:

We offer the perfect locale for family gatherings, baby showers and book club meetings. Please see Helga to plan your event.

Sandwiches

Available Tuesday through Friday until 3 P.M.

Grilled Vegetable Sandwich - grilled zucchini, tomatoes and portabella mushrooms with fresh buffalo mozzarella cheese and roasted red pepper sauce on ciabatta with sweet potato fries and spicy sriracha ketchup \$11

Salmon Burger - King Salmon burger on foccacia with tomato, lettuce, avocado and lemon mayonnaise garnished with cucumber salad \$11

Porchetta Sandwich - Traditional slow roasted pork seasoned with fennel, rosemary and garlic topped with chipotle aioli on ciabatta served with cole slaw \$10

Ham Hawaiian Open Face Sandwich - ham, pineapple and melted gruyere on toasted ciabatta garnished with field greens with vinaigrette \$10

Wagyu Kobe Beef Burger - Wagyu Kobe beef burger on toasted housemade brioche topped with roasted tomato, lettuce, chipotle mayonnaise, caramelized onions and melted Swiss cheese served with sweet potato fries and spicy sriracha ketchup \$12

We strive to use local and seasonal ingredients
whenever possible.

Chef de Cuisine: Felipe Saavedra

Sous Chef: David Toth

SPAGIO

1295 Grandview Avenue Columbus, Ohio 43212 614.486.1114

www.spagio.com Facebook/Twitter: SpagioGrandview

Weekend Brunch:

Available on Saturdays and Sundays until 3 P.M.

Omelet of the Day - Please be sure to ask your server for today's featured omelet - market price

Stuffed Butter Croissant French Toast - butter croissants filled with blueberries and cream cheese served with **lemon curd** \$9

Eggs à la Maison - Black Forest ham and poached eggs perched atop freshly baked brioche and topped with Hollandaise sauce au gratin, served with home fries and Spring salad \$11

Salmon Benedict - Atlantic salmon cake, poached eggs and asparagus atop freshly baked brioche and topped with Hollandaise sauce au gratin served with homefries and Spring salad \$11

Quiche Lorraine - a flaky crust filled with eggs, cream, Gruyere cheese, bacon and onion served with home fries and Spring salad \$13

The New Yorker - pan-fried potato cake served with **smoked salmon**, soft scrambled eggs, cucumber salad and dill sour cream \$13

Huevos Rancheros - tortilla topped with black bean purée, poached eggs, pico de gallo, guacamole and spicy Hollandaise sauce \$9

Brunch Calzone - dough pocket filled with Black Forest ham, Gruyere cheese, tomatoes, fresh eggs and strips of bacon served with a wedge of iceberg lettuce topped with creamy herb dressing \$11

Blueberry Buttermilk Pancakes - served with Ohio maple syrup and Northern smokehouse bacon \$11

Wood Fired Oven

(Pizzas are 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

Alfredo Chicken 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

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.
PLEASE alert your server to any food allergies or dietary restrictions.
Peanut oil is used with all of our fried foods.

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 Options -

**Brown rice fettuccine noodles are available
Pasta primavera in extra virgin olive oil sauce \$14
Pasta Primavera in housemade marinara sauce \$14

For our guests under 10:

These menu items are not available for adults.

Entrees:

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

Brunch (Saturday and Sunday only)

Junior Scrambler - one scrambled egg, one strip of bacon and homefries \$4.75

Junior Stuffed French Toast - one piece blueberry and cream cheese stuffed croissant French toast, maple syrup, strip of bacon \$4.75

Junior Blueberry Buttermilk Pancake - one pancake served with Ohio maple syrup and one strip of bacon \$4.75