

beginnings

sweet thai chili calamari thai chili sauce, soy reduction, toasted sesame seeds, scallions 11

salumi antipasti cured meats, bocconcini mozzarella, sweet peppadew peppers, herbed artichokes, sherry tomatoes, balsamic eggplant - cipollini onions 13

duet of dips baba ghanouj, chick pea hummus, house-baked pita chips, vegetable sticks 9

warm mediterranean olives citrus herb marinade 5

stuffed medjool dates four per order, applewood smoked bacon-wrapped, bleu cheese, ohio maple syrup glaze 6

steamed prince edward island mussels coconut milk, white wine, dried chili, cilantro 12

soups + salads

lobster bisque crème fraîche, lobster claw meat 8

soup du jour daily seasonal offering 7

spagio salad assorted greens, marcona almonds, sherry tomatoes, manchego cheese, sherry vinaigrette 7 / 11

refreshing chopped salad leaf lettuce, carrots, cilantro, bell peppers, tomatoes, mozzarella cheese, hard-boiled eggs, herb vinaigrette, tortilla strips 7 / 11

red & gold beet salad herb-citrus roasted, candied walnuts, goat cheese, arugula, herb vinaigrette 10

crab & avocado plate jumbo lump crab salad, guacamole, tomato, sliced cucumber, sweet & spicy ginger vinaigrette 13

niçoise ahi tuna, artichokes, haricots verts, anchovies, julienne red onions, red skin potatoes, olives, hard-boiled eggs, fennel & red onion salad, mixed greens, balsamic & herb vinaigrettes 16

additions

5 oz. sliced strip steak 8 • 4 oz. grilled chicken tenders 5 • 3 oz. salmon filet 5
4 oz. tuna filet 7 • bleu cheese 3 • anchovies 3 • fat free french dressing

supper after 5 pm

lake erie walleye quinoa tabbouleh, tomato, cucumber, mint, spiced yogurt 25

verlasso salmon & asparagus en feuille de bric chive herb mashed potatoes, meyer lemon hollandaise 26

grilled shrimp puttanesca traditional sauce of tomatoes, capers, olives, rosemary pappardelle, parmesan reggiano 19

wood-fired seafood stew clams, mussels, calamari, shrimp, scallops, salmon, creamy broth of potatoes & assorted vegetables, toasted french bread, garlic aioli 19.5

ohio raised pork chop 14 oz cut, sweet potato fries, grilled zucchini & squash, roasted tomatoes, chimichurri sauce 23

italian porchetta wild fennel, rosemary, garlic, house-made gnocchi, creamed spring peas 21

vegetable napoleon layers of zucchini, yellow squash, eggplant, portobello mushroom, bell peppers, sautéed spinach, asparagus, bed of quinoa, roasted red pepper coulis 17

wood-fired gorgonzola pasta bow-tie noodles, creamy gorgonzola cheese sauce, broccoli, roma tomatoes 11
add grilled or blackened chicken 16 add strip steak 19

new zealand rack of lamb farro & red rice, cucumber yogurt salad, korma sauce 27

mama seifert's meatloaf veal, beef & pork meatloaf, tobacco onions, chive herb mashed potatoes, sautéed seasonal vegetables, demi-glace 17

ohio raised beef tenderloin 8 oz center cut, cheddar potato gratin, applewood smoked bacon-wrapped haricots verts, bordelaise sauce 30

kobe beef short rib soba noodles, baby kale, sesame vinaigrette, toasted peanuts, crunchy ramen noodles 23

veal meatball pasta marinara or creamy alfredo sauce, rigatoni noodles, shaved parmesan reggiano, fresh herbs 15

sunday after 4 pm

ohio gerber's farm oven-roasted half chicken lemon & rosemary seasoned, chive herb mashed potatoes, seasonal vegetables 10.95
20% off wine list bottle

tuesday & wednesday after 5 pm

dry-aged prime rib 10 oz cut, chive herb mashed potatoes, applewood smoked bacon-wrapped haricot verts, au jus, horseradish cream 20

wood-fired pizzas

house-made white or wheat dough, gluten-free dough + 2.5

pork belly bbq sauce, aged mozzarella, roasted corn, scallions 16

b.i.t. applewood smoked bacon, heirloom tomatoes, shredded lettuce, house-made herbed aioli 13

buffalo chicken bleu cheese, celery, aged mozzarella, shaved red onion, ranch dressing 15

house-smoked duck hoisin sauce, scallions, ginger, aged mozzarella, toasted sesame seeds 14

cayenne shrimp sun-dried tomatoes, aged mozzarella, goat cheese, pesto 15

french brie sweet apple butter, pears, candied walnuts 14

crimini mushrooms bell peppers, gouda, parmesan reggiano, aged mozzarella, house tomato sauce, fresh herbs 13

tomato & fresh basil extra virgin olive oil, garlic, buffalo mozzarella, parmesan reggiano 12

pepperoni grilled white onions, fresh herbs, aged mozzarella, house tomato sauce 11

spanish chorizo & jalapeño bell peppers, olives, aged mozzarella, house tomato sauce 14

a la carte

farro & red rice 4

chive herb mashed potatoes 4

sweet potato fries 4

cheddar potato gratin 4

sautéed seasonal vegetables 4

grilled asparagus 8

gluten-free bread 2

can be prepared gluten-free or vegetarian