

Spago Fall Café Menu

Executive Chef - Eric Klein

APPETIZERS

SOUP DU JOUR

Daily Preparation

ICED SEASONAL OYSTERS ON THE HALF SHELL*

Red Wine Ginger-Pomegranate Mignonette

TUNA SASHIMI*

Crispy Rice Cake, Marinated Cucumbers, Hearts of Palm

Wasabi-Ginger Vinaigrette

SAUTÉED MARYLAND CRAB CAKE*

Lemon Garlic Aioli, Celery Heart-Herb Salad

AMERICAN KOBE BEFF "SLIDERS"

Brioche Buns, Bread-Butter Pickles, Red Onions, Smoked Gouda, House Made Ketchup

CRISPY CALAMARI

Marinated Cucumbers & Hearts of Palm with Coriander Vinaigrette

Sweet Chili Dipping Sauce, Shishito Peppers

B.L.T. SALAD "WEDGES"

Baby Iceberg Lettuce, Cherry Tomatoes, Applewood Smoked Bacon, Pepperoncini

Black Pepper-Parmesan Dressing

HEARTS OF BABY ROMAINE LETTUCE "CAESAR"*

Creamy Garlic Caesar Dressing, Lavosh-Herb Crouton, White Anchovies

SIMPLE SALAD

Butter Lettuce, French Radish, Fuji Apple, Fine Herbs, Candied Walnuts, Dijon Vinaigrette

SPAGO CLASSIC CHOPPED VEGETABLE SALAD

Diced Vegetables: Carrots, Celery, Corn, Green Beans, Red Onion, Radicchio,

Cucumbers, Cherry Tomatoes, Provolone Cheese

THAI STYLE CHICKEN SALAD*

Napa Cabbage, Bean Sprouts with Asian Vegetables, Cashews, Thai-Ginger Vinaigrette

ENTREES

SMOKED PORK LOIN SANDWICH

Soft Pretzel Bread, Bavarian Mustard

House Made Sauerkraut, Swiss Cheese, Potato Salad

CHICKEN PARMESAN SANDWICH

Ciabatta Bread, Tomato Sauce, House Smoked Mozzarella, Basil Pesto, French Fries

HAND CUT SPAGHETTINI T.B.G.

Tomatoes, Basil, Garlic, Extra Virgin Olive Oil, Pistou, Parmesan

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter, Hazlnuts, Parmesan-Reggiano

CASERECCI PASTA À LA BOLOGNAISE

Braised Beef, Roasted Double Blanched Garlic, Plum Tomatoes, House Made Ricotta Cheese

UNAGI GLAZED SCOTTISH SALMON SALAD*

Romaine Lettuce, Daikon Radish, Shiso, Avocado

Carrot Rémoûlade, Steamed Jasmine Rice and Japanese Vinaigrette

ROASTED ORGANIC CHICKEN BREAST

Sautéed Zucchini & Squash, Confit Cherry Tomatoes, Caramelized Onion, Spinach

Crushed Fingerling Potatoes, Lemon-Herb Natural Jus

SPAGO PANCETTA-WRAPPED MEATLOAF

Russet Potato Purée, Mushroom Gravy, Port Wine Sauce, Onion Rings

BRAISED BEEF GOULASH

Sautéed Spätzle, Parsley, Marjoram, Paprika

WOOD FIRE PIZZAS

MARGHERITA-Mozzarella, Fontina, Parmesan, Goat Cheese with Garden Tomatoes and Basil

ITALIAN SAUSAGE-Roasted Fennel, Tuscan Black Olives, Reggiano Cheese and Thyme

PEPPERONI-Fontina, Mozzarella Cheese, Tomato Sauce, Shaved Red Onions and Button Mushrooms

MUSHROOM-Roasted Portabellas, Caramelized White Onions, Italian Parsley and Parmesan Cheese

CHICKEN SAUSAGE-Barbeque Sauce, Caramelized Corn, Roasted Pasilla Peppers and Oregano

GREEK-Feta Cheese, Cherry Tomatoes, Olives, Arugula, Red Onion, Zhtar and Tzatziki Sauce

PROSCIUTTO-Fromage Blanc, Black Mission Figs, Parmesan, Micro Arugula and Aged Balsamic

LAMB CHORIZO- Rapini, Tomato Sauce, Sun Dried Tomatoes, Goat Cheese and Cilantro

HOUSE SMOKED SALMON*-Shaved Sweet Onions, Dill Cream and Salmon Pearls

With American Sturgeon Ossetra Caviar*

Peanut Oil is Used in The Preparation of Our Cuisine

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shell Stock or Eggs
May Increase Your Risk of Food Borne Illness, Especially in Case of Certain Medical Conditions

A Gratuity Of 18% will Be Added To Parties of 6 Or More