

Spagó

MEDITERRANEAN & SEAFOOD RESTAURANT

EVENING

STARTERS

STICKY BBQ PORK RIBS £14.95

red cabbage slaw, spring onion & chilli flakes

CALAMARI FRITTI £12.95

lime mayonnaise

SEAFOOD PLATTER £24.95

panko breaded fishcake, king prawns, 2 Maldon oysters, Fleetwood smoked salmon, tartare sauce & house focaccia

CRISPY TERIYAKI BEEF STRIPS £16.95

egg noodles, Asian spiced vegetables, coriander, sesame seeds

GOAT'S CHEESE

CROQUETTES £12.95 ✓
parsley mayonnaise, root vegetable crisps, basil oil

SPAGÓ KING PRAWNS £16.95

pan-fried in garlic, chilli, paprika butter & lemon, served with house focaccia

SAUTEÉD MUSSELS £14.95

in tomato, red pepper, chilli & white wine sauce with warm bread

MAIN COURSE

PRESSED BELLY OF PORK £24.95

dauphinoise potatoes, honey roast carrots, English apple & cider vinegar jus

VENISON LOIN £28.95

with game sausage, venison ragu, roast squash & beetroot

KERALAN COD CURRY £22.95

ginger, tamarind, cardamon & coconut sauce, long grain rice & turmeric flatbread

GRILLED FILLET OF BEEF £45.00

28 day matured British beef fillet steak, triple-cooked chips, rocket & parmesan salad, bordelaise sauce & béarnaise sauce

ROAST FILLET OF SALMON £24.95

mussel veloute, braised leeks, new potatoes, tenderstem broccoli

CHICKEN SUPREME £22.95

mashed potatoes, buttered vegetables, mushroom & grain mustard jus

GRILLED TUNA STEAK £28.95

caramelised onion hummus, red pepper, aubergine, butter bean & tomato ragu

BREADS

OUR BAKERS FOCACCIA WITH OLIVE OIL, SEA SALT & AGED BALSAMIC £5.95 ✓

OLIVE OIL & OREGANO GARLIC BREAD £6.50 ✓

MOZZARELLA GARLIC BREAD £6.95 ✓

SAN MARZANO TOMATO GARLIC BREAD £6.95 ✓

SPICY GARLIC BREAD, FRESH CHILLI, GARLIC, TOMATO, ONIONS & OREGANO £6.95 ✓

GOAT'S CHEESE & PANCETTA GARLIC BREAD WITH ROSEMARY OIL £6.95

SAN MARZANO TOMATO AND BASIL BRUSCHETTA £6.95 ✓

PASTA & RISOTTO

LINGUINI SPAGÓ £22.95

finest seafood, chilli, garlic & plum tomatoes

LINGUINI VONGOLE £22.95

fresh clams, chilli, garlic, parsley & olive oil

SARDINIAN SEAFOOD

FREGOLA £22.95
prawns, clams, mussels & calamari in a garlic tomato sauce with saffron flatbread

PAPPARDELLE

BOLOGNESE £14.95
rich beef & red wine ragu, fresh parmesan

GNOCCHI SORRENTINA

£14.95 ✓
tomato, fresh basil & mozzarella

LINGUINI CARBONARA

£14.95
bacon, parmesan, egg yolk & black pepper

CRAYFISH RISOTTO £19.95

paprika, white wine, mascapone, basil

LOBSTER RAVIOLI £24.95

in a cherry tomato, spinach & white wine sauce

PAPPARDELLE SALSICCIA & FRIARIELLI £16.95

Italian sausage, young broccoletti, chilli, garlic & olive oil

PIZZA

MARGHERITA £12.95

✓
San Marzano tomato & select mozzarella

PROSCIUTTO DI PARMA

£16.95
Parma ham, San Marzano tomato, mozzarella, rocket & parmesan flakes

BOLOGNESE CALZONE

£16.95
folded pizza with a rich beef & red wine ragu, San Marzano tomatoes, select mozzarella & parmesan

VEGETARIANA £14.95

✓
aubergine, red peppers, spinach, goat's cheese & San Marzano tomatoes

SEAFOOD £16.95

saffron confit seabass, garlic king prawns, mussels, peppers & fennel seeds

SALSICCIA & FRIARIELLI

£14.95
Italian sausage, young broccoletti, select mozzarella, San Marzano tomatoes & chilli flakes

DIAVOLA £14.95

salami, chilli, red onions, San Marzano tomatoes & select mozzarella

A BIT ON THE SIDE

TRIPLE-COOKED CHIPS £5.00

FRENCH FRIES £5.00

FRENCH FRIES WITH TRUFFLE OIL & PARMESAN £6.00

CAJUN SPICED FRIES £5.00

BUTTERED NEW POTATOES £5.00

MASHED POTATOES £5.00

MEDLEY OF SEASONAL VEGETABLES £5.00

PLUM TOMATO, RED ONION & ROCKET SALAD £6.00

DRESSED SIDE SALAD £5.00

GLUTEN FREE FUSILLI AVAILABLE WITH ANY SAUCE

GRAND SHARERS

CHATEAUBRIAND FOR TWO £90.00

28 day matured British beef fillet cooked to your liking, served with triple-cooked chips, buttered vegetables, grilled tomatoes, peppercorn sauce & béarnaise sauce

SPAGÓ PLATEAU DE FRUIT DE MER FOR TWO £90.00

half native lobster, tiger prawns, 6 Colchester oysters, steamed mussels & clams, Fleetwood smoked salmon, served with shallot vinegar, tabasco, lime mayonnaise & warm focaccia

Welcome food lovers...
**You are
amongst friends!**

PLEASE ASK YOUR WAITER FOR TODAY'S DESSERT SELECTION

✓ Suitable for Vegetarians

If you have any food allergy or intolerance, please inform your waiter

SPAGÓ – KEY WINE SELECTION

PINOT GRIGIO, COLLI VICENTINI, VENETO, ITALY £28.95

BY THE GLASS: 125ml £6.50 175ml £7.20 250ml £8.95

Packed with refreshing fresh fruit flavours, citrus lemon, ripe green apple and pear characteristics.

SAUVIGNON BLANC, TORRE DEI VESCOVI, VENETO, ITALY £28.95

BY THE GLASS: 125ml £7.20 175ml £8.50 250ml £9.50

Plenty of zesty refreshing flavour balanced with stone fruit, citrus tones and a touch of minerality.

MONTEPULCIANO D'ABRUZZO, ALPINO, ABRUZZO, ITALY £28.95

BY THE GLASS: 125ml £6.50 175ml £7.20 250ml £8.95

Cherry and soft spices with a medium body and soft tannins.

MERLOT, TORRE DEI VESCOVI, VICENZA, ITALY £28.95

BY THE GLASS: 125ml £7.20 175ml £8.50 250ml £9.50

Delicious velvety Merlot with spiced berry aromas and fruit packed palate.

PINOT GRIGIO BLUSH, ALPINO, ITALY £28.95

BY THE GLASS: 125ml £7.20 175ml £8.50 250ml £9.50

Fresh summer fruit flavours with refreshing acidity and balance.

WHITE WINE SELECTION

SOAVE CLASSICO "MONOPOLIO" CANTINA DI GAMBELLARA £36.95

Well balanced crisp fruit and fresh clean citrus flavours.

RIOJA BLANCO, BODEGAS UGARTE, ALAVESA, SPAIN £42.95

Delicate floral and citrus flavours, an easy drinking flavoursome wine.

SAUVIGNON BLANC, LA FORGE, LANGUEDOC, FRANCE £44.95

Rich with citrus flavour, elegant tropical fruit and zesty finish.

GAVI, ANTARIO, PIEMONTE, ITALY £46.95

Packed full of delicious zesty citrus character with a savoury almond finish.

ALBARINO, AMA VIDA, RIAS BAIXAS, SPAIN £46.95

Fresh fruit driven peach and floral notes with refreshing acidity.

CHARDONNAY, VONDELING, PAARL, SOUTH AFRICA £48.95

Rich palate with ripe peach, juicy pear and creamy citrus/mineral finish.

CHABLIS DOMAINE FILLON, BURGUNDY, FRANCE £69.95

Delicious aromas of citrus fruit, ripe green apple flavours and a distinct mineral finish.

SANCERRE, CHÂTEAU FONTAINE AUDON, LOIRE, FRANCE £69.95

Tight, mineral and intense with a steely structure. Another great Chablis from this renowned producer.

ROSÉ WINE SELECTION

PROVENCE ROSÉ, AMBASSADOR L'HOSTELERIE, PROVENCE, FRANCE £49.95

An elegant expression of fresh fruit vivaciousness and richness. Distinct peach and nectarine flavours with a subtle long finish.

RED WINE SELECTION

CABERNET SAUVIGNON, TORRE DEI VESCOVI, VICENZA, ITALY £36.95

Smooth red fruit flavours, touch of spice and velvety finish.

RIOJA TINTO, BODEGAS UGARTE, ALAVESA, SPAIN £42.95

Layers of ripe blackcurrent fruit with delicious liquorice and vanilla notes.

BARBERA SUPERIORE, VOLPI, PIEMONTE, ITALY £46.95

A soft wine with black cherry and dried fruit characteristics.

PRIMITIVO APPASSIMENTO, LUCALE, PUGLIA, ITALY £49.95

Full bodied with raspberry, redcurrant and cherry fruit layered with a spiced oak finish.

PINOT NOIR, LA FORGE, LANGUEDOC, FRANCE £49.95

Elegant strawberry and cherry flavours with spiced aromas and a hint of vanilla.

VALPOLICELLA RIPASSO, VILLALTA, VENETO, ITALY £49.95

Packed full of flavour, redcurrant, raspberry and cherry fruit flavour, balanced with a spiced oak finish.

CARMENERE FIRST EDITION, VALLE SECRETO, CACHAPOAL, CHILE £54.95

Elegant full flavoured red, full of new world fruit flavour with the depth and minerality of an old world classic.

VALDUERO FINCA AZAYA CRIANZA, SPAIN £95.00

Rich full bodied fruit with silky tannins and notes of coffee, tobacco and delicious vanilla oak.

AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, ITALY £130.00

Vinified from dried grapes giving the wine great concentration and richness. Dark cherry, chocolate, fig and dried fruit with a delicious persistent finish.

CHAMPAGNE & SPARKLING WINE

PROSECCO DRUSIAN VALDOBBIADENE SUPERIORE, VENETO, ITALY £34.95 BY THE GLASS 125ml £8.95

Superior quality and flavour, a stunning example of top quality DOCG Prosecco.

CLAUDE BARON SAPHIR BRUT, CHAMPAGNE £65.95

BY THE GLASS 125ml £12.95

A great champagne, plenty of zesty citrus fruit complimented with a delicious biscuit finish.

LOUIS ROEDERER BRUT PREMIER, CHAMPAGNE £95.00

The Brut Premier offers the perfect balance of finesse and forcefulness.

LAURENT-PERRIER CUVÉE ROSÉ BRUT, CHAMPAGNE £140.00

The preferred choice for the discerning rosé Champagne fan.

2009 VALENTINO BRUT ZERO RISERVA £150.00

A brilliantly elegant sparkling wine that really does punch above its weight.

CUVÉE DOM PÉRIGNON, CHAMPAGNE £350.00

Allegedly responsible for the creation of the first ever Champagne!

PORT

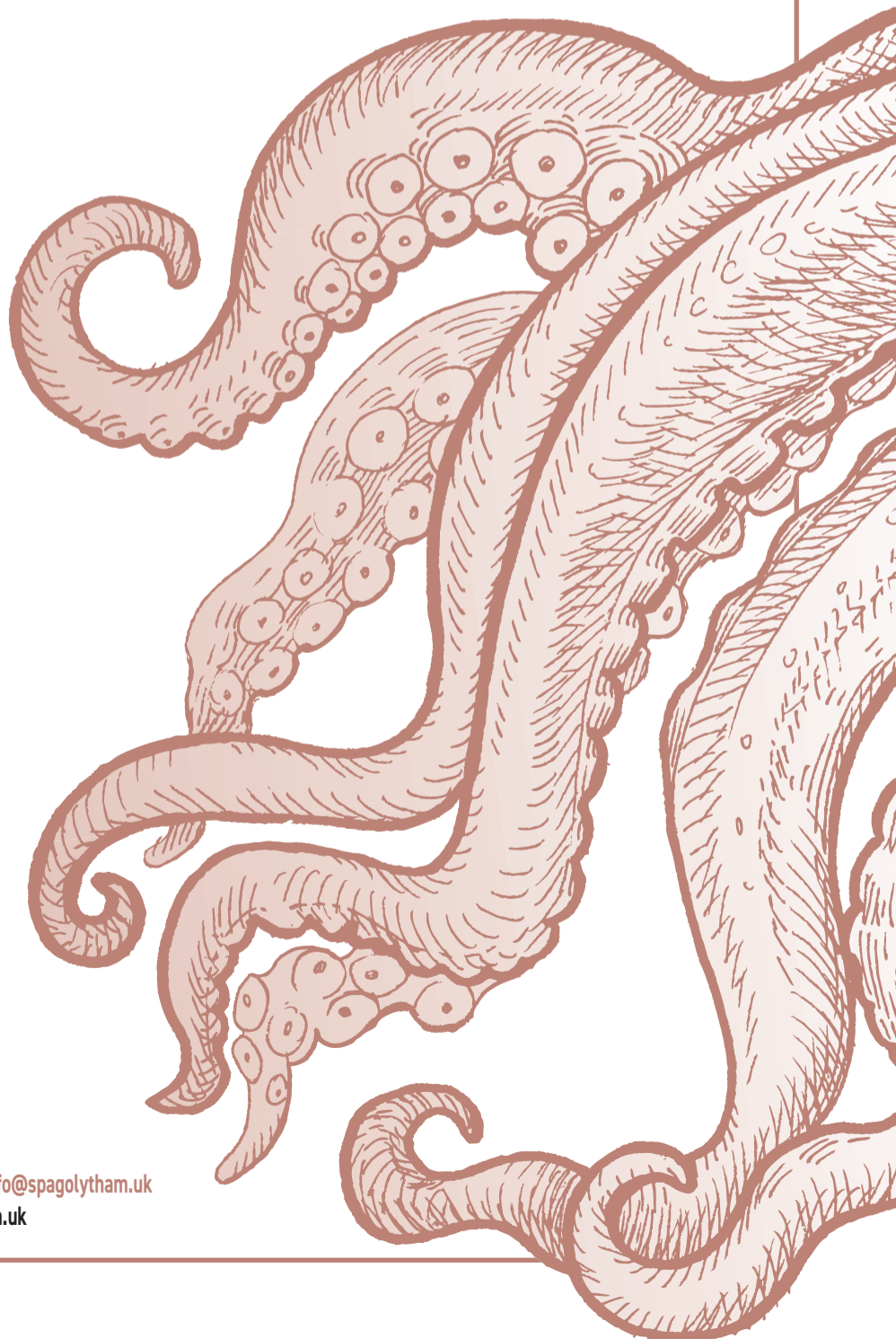
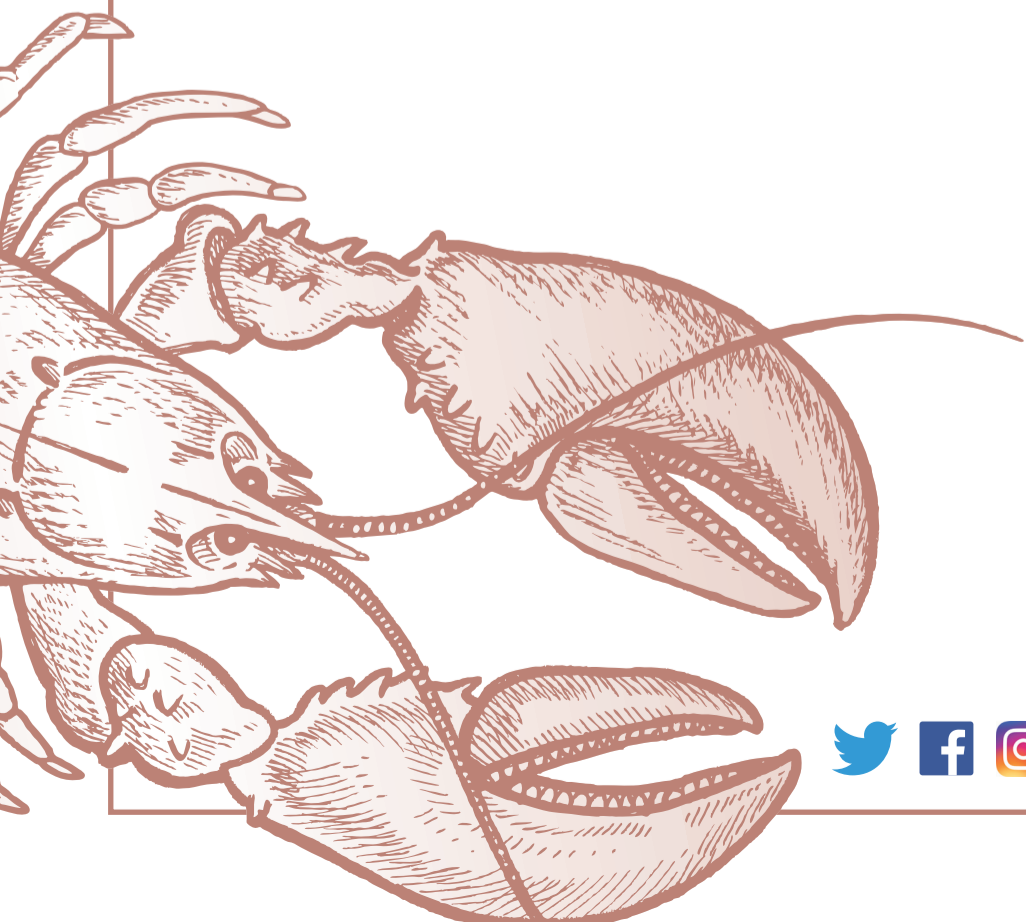
PORTO POÇAS 10 YEAR OLD TAWNY PORT 50ml £8.95

Tawny colour. Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood. Full-bodied, irresistible and complex, with a long lasting finish of dried plums.

DESSERT WINE

RECIOTO DI GAMBELLARA, ITALY 125ml £8.95

Aromas of intense and persistent notes of dried flowers and tropical fruits, honey and raisins. Great balance between sweetness and freshness. Good body and delicate smoothness.



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