

# Spago

MEDITERRANEAN & SEAFOOD RESTAURANT

## LUNCH 12pm-4pm daily

### TAPAS (£5 EACH OR 3 FOR £12.95)

**GRIDDLED TENDERSTEM BROCCOLI** ✓✓  
salsa verde & romesco

**CARAMELISED ONION & CHIVE HUMMUS** ✓✓  
root vegetable crisps

**PATATAS BRAVAS**  
aioli dip, nduja tomato relish

**KOREAN SPICED CHICKEN WINGS**  
with sesame & spring onion

**AUBERGINE & WHITE BEAN SALAD** ✓✓  
plum tomatoes & basil

**CHINESE SPICED VEGETABLE SPRING ROLL** ✓  
red cabbage slaw & sweet chilli

**PANKO BREADED FISHCAKES**  
tartare sauce

**CALAMARI FRITTI**  
lime mayonnaise

**CRAYFISH RISOTTO**  
paprika, white wine, mascapone, basil

**GNOCCHI SORRENTINA** ✓  
tomato, fresh basil & mozzarella

**CLASSIC TOMATO BRUSCHETTA** ✓✓  
fresh rocket & balsamic

**CRISPY BREADED GOAT'S CHEESE** ✓  
parsley mayonnaise

**MINI CHICKEN CAESAR SALAD**  
parmesan, bacon & garlic croutons

**MARGHERITA (MINI PIZZA)** ✓  
San Marzano tomato & select mozzarella

**DIAVOLA (MINI PIZZA)**  
salami, chilli, red onion, tomato & mozzarella

**AUBERGINE & RED PEPPER (MINI PIZZA)** ✓  
goat's cheese & rocket

### SALADS

**CHICKEN CAESAR SALAD** £14.95  
smoked bacon, garlic croutons, gem lettuce & grated parmesan

**GRILLED TUNA SALAD** £18.95  
white beans, red peppers, chilli flakes & capers

**PANKO BREADED GOAT'S CHEESE SALAD** £14.95 ✓  
honey mustard dressing, crispy root vegetables, plum tomatoes, basil

**TERIYAKI FILLET OF BEEF SALAD** £18.95  
beansprouts, spring onion, red cabbage, soy, coriander

### 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

### HOUSE FAVOURITES

**VENISON LOIN** £28.95  
with game sausage, venison ragu, roast squash & beetroot

**SPAGÓ FISH PIE** £16.95  
salmon, cod, smoked haddock, fennel & leeks, topped with mashed potato and served with buttered greens

**BEER BATTERED HADDOCK** £16.95  
chunky chips, mushy peas, tartare sauce & lemon wedge

**SEAFOOD PLATTER** £24.95  
panko breaded fishcakes, king prawns, 2 Maldon oysters, Fleetwood smoked salmon, tartare sauce & house focaccia

**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  
new potatoes, warm tartare sauce, tenderstem broccoli & endive salad leaves

**STICKY BBQ PORK RIBS** £18.95  
red cabbage slaw, spring onions & cajun spiced French fries

**CALAMARI FRITTI** £12.95  
lime mayonnaise & dressed salad

**SAUTEÉD MUSSELS** £18.95  
in tomato, red pepper, chilli & wine wine sauce with French fries & warm bread

**CHICKEN SUPREME** £22.95  
mashed potatoes, buttered vegetables, mushroom & grain mustard jus

**PRESSED BELLY OF PORK** £24.95  
dauphinoise potatoes, honey roast carrots, English apple & cider vinegar jus

### 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 & FRIARELLI** £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

### 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 & FRIARELLI** £16.95  
Italian sausage, young broccoletti, chilli, garlic & olive oil

GLUTEN FREE FUSILLI AVAILABLE WITH ANY SAUCE

### 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 ✓

### 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, tobasco, lime mayonnaise & warm focaccia

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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