Where exceptional food becomes every celebration



A customer's trust is everything to the team at **Spiro's Restaurant**, and they've spent decades earning it.

"We're not about easy, we're about good," General Manager Stacy McCullison said. "And the good stuff takes work."

From the simplest sauce to the most complex entrée, everything is made from scratch using fresh ingredients. Every detail matters, creating the rich, layered flavors that keep generations of diners coming back.

"I've had customers say, 'Your Chicken Piccata has been on my mind all day,'" Stacy said.

That signature entrée features a lightly breaded chicken breast sautéed with capers in a garlic, white wine and lemon sauce.

"People come to Spiro's for that extra quality and depth in our dishes," Stacy said. "From adding the capers late so they don't overtake the sauce, to putting a little olive oil in at the right time—it adds richness and layers to the meal."

Customer favorites also include the Chicken Parmesan, Athenian Broil New York Strip Steak and Mediterranean Vegetable Risotto.

The warm, inviting atmosphere is just as memorable as the menu. Cozy enough for date night and welcoming enough for family dinners, Spiro's blends attentive service with old-world hospitality. Guests can also enjoy the restaurant's signature tableside Saganaki, where golden Kasseri cheese is flamed with brandy as servers shout, "Opa!"

That hospitality extends beyond the dining room. Spiro's offers private dining rooms for rehearsal dinners, anniversary celebrations, business gatherings and family events, along with off-premise catering for up to 300 guests. Menus can be customized, with buffet, family-style or plated service to fit any occasion.

"We can do a large party without you having to break the bank," Stacy said. "Everything we do is geared toward taking care of our customers. I think that's why they keep coming back."

Spiro's RESTAURANT

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