

Where quality never cuts corners



A customer's trust is everything to the crew at **Spiro's Restaurant**, and they work hard to earn 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 hand-crafted with scratch-made ingredients. You can literally taste the difference. The food has real depth to it, with rich, savory flavors that make every bite memorable.

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

That Chicken Piccata is made with a lightly-breaded chicken breast, sautéed with capers in a garlic, white wine, and lemon sauce. Each step is labored over by Spiro's experienced chefs to produce an experience you can't forget.

"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."

The kitchen staff has been perfecting Spiro's dishes for decades. The Athenian Broil NY Strip Steak, Chicken Parmesan and Lamb Shank are all customer-approved classics.

Spiro's also has new options, like the Mediterranean Vegetable Risotto, which layers in artichoke hearts, spinach, black olives, and sundried tomatoes. The dish may be new, but the quality will be familiar.

"It's a vegetarian dish, but it's still comfort food," Stacy said. "Something a meat-eater would love to eat, with lots of depth and flavor."

No cut corners, combined with Spiro's expert chefs and welcoming staff, takes all the guesswork out of your lunch or dinner plans.

"Everything we do is geared toward taking care of our customers," Stacy said. "I think that's why they keep coming back."



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