

**APPETIZERS**

<b>Carpaccio *</b>	8.99
Delicate beef tenderloin thinly sliced and served raw with capers, arugula, red onions, extra virgin olive oil and imported Parmigiano Reggiano cheese. (Please specify <u>no flatbread grissini</u> when ordering.)	
<b>Mussels Pomodoro *</b>	8.99
A full pound of delicately simmered mussels in a garlic / white wine / tomato broth. (Please specify <u>no grilled baguette crouton</u> when ordering.)	
<b>Tomato Mozzarella Caprese</b>	7.99
Sliced beefsteak tomatoes, imported buffalo mozzarella, red onion, basil and cured black olives splashed with extra virgin olive oil and aged balsamic vinegar.	

**SALADS**

<b>House Salad</b>	4.99
Mixed greens, carrots, cucumbers and roasted red peppers tossed in our herb-garlic balsamic dressing.	
<b>Caesar Salad</b>	4.99
Romaine lettuce tossed with our homemade Caesar dressing. (Please specify <u>no croutons</u> when ordering.)	
<b>Spinach Salad</b>	5.99
Tender spinach leaves tossed in our sun-dried tomato-bacon dressing. Topped with red onion and hard-boiled egg. (Please specify <u>no Gorgonzola cheese</u> when ordering.)	
<b>Messina Salad</b>	5.99
Field greens, sliced cucumbers, tomatoes, olives, capers, red onion and feta cheese splashed with red wine vinegar and olive oil.	
<b>Chopped Chicken Salad</b>	10.99 L
Iceberg lettuce, grilled chicken, tomatoes, avocado, crispy bacon and red onion tossed in our special house dressing. (Please specify <u>no Gorgonzola cheese</u> when ordering.)	
<b>Venetian Chicken Salad</b>	10.99 L
Mixed greens tossed with grilled chicken, red peppers, carrots, apples, toasted walnuts and a black raspberry vinaigrette. (Please specify <u>no Gorgonzola cheese</u> when ordering.)	

**PASTA** (Please specify **Gluten-Free pasta** when ordering. Available pasta shapes vary by location.)

<b>Capellini Di Mare</b>	12.99 L
Pasta, large shrimp, scallops and calamari sautéed in a spicy tomato vegetable sauce and topped with mussels and Little Neck clams.	
<b>Rigatoni Alla Toscana</b>	9.99 L
Pasta sautéed with Italian sausage, roasted peppers, onion and tomato sauce. Topped with Montchevré goat cheese and basil.	
<b>Farfalle Alfredo</b>	10.99 L
Grilled chicken, pasta, roasted peppers, crispy Italian cured ham, sautéed red onion and peas tossed in our Alfredo sauce with Asiago cheese.	
<b>Linguini With Clams</b>	10.99 L
Little neck clams sautéed in garlic-herb butter and tossed with Italian bacon and leeks in a scallion cream sauce.	
<b>Spaghetti Marinara</b>	8.99 L
Spaghetti with a simple and aromatic marinara sauce, fresh mozzarella and basil.	

**ENTREES**

<b>Grilled Chicken Parmesan</b>	10.99 L
Herb marinated chicken breast grilled and topped with fresh marinara sauce and our four cheese blend. Served with fresh sautéed vegetables.	14.99 D
<b>Chicken Pietro</b>	11.99 L
Grilled chicken breast marinated in balsamic vinegar, mustard, rosemary, garlic and a touch of honey. Served with roasted portabello mushrooms and seasoned vegetables.	14.99 D
<b>Salmon &amp; Shrimp Milanese</b>	12.99 L
Fresh fillet of fennel seed/black peppercorn crusted salmon seared on iron. Served with large grilled shrimp, creamy Italian rice with asparagus and saffron and a lemon-basil butter sauce.	17.99 D
<b>Chilean Sea Bass</b>	12.99 L
Fresh fillet of moist and flaky Chilean sea bass brushed with herb-garlic oil and seared on iron. Served with a roasted red pepper cream sauce, sautéed spinach and garlic mashed potatoes.	20.99 D
<b>Chicken Piemontese</b>	11.99 L
Grilled chicken breast stuffed with imported Italian ham and smoked provolone and Gouda cheeses. Topped with a lemon-basil butter sauce and served with sautéed asparagus and roasted herb potatoes.	14.99 D
<b>Pork Chops al Forno *</b>	16.99
Marinated pork chops grilled and served with sautéed vegetables and garlic mashed potatoes. (Please specify <u>no Parmesan-Gorgonzola butter</u> when ordering.)	
<b>N.Y. Strip *</b>	21.99
Aged center cut N.Y. strip grilled to perfection and topped a brandy-peppercorn steak sauce. (Please specify <u>no "Lobster Mac &amp; Cheese"</u> when ordering.)	
<b>Filet Mignon *</b>	21.99
An 8 oz. filet mignon grilled to perfection and served with a sun-dried tomato cream sauce, sautéed mushrooms, asparagus, cherry tomatoes and garlic mashed potatoes.	
<b>Braised Short Ribs*</b>	17.99
Boneless beef short ribs braised with vegetables, garlic, rosemary and red wine. Served with creamy risotto Milanese. (Please specify <u>no Mushroom Tortelloni</u> when ordering.)	

\* Available After 4pm.

**GLUTEN-FREE SAUCES**

Alfredo	Bolognese	Espresso Sauce
Italian Salsa	Mac & Cheese Sauce	Marsala
Pesto	Roasted Red Pepper Cream	Rum Caramel
Scallion Cream	Spicy Tomato Vegetable	Sun-Dried Tomato Cream
Tomato Sauce		

**You may wish to call ahead for reservations and inform the host that you will need to order from the gluten-free menu. Please inform the staff serving your table that your food needs to be wheat, oat, rye and barley-free.**

*Thoroughly cooking foods of animal origin (such as beef, eggs, fish, lamb, pork, poultry or shellfish) reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.*

*This menu and the information on it are provided by Biaggi's Ristorante Italiano as a service to our customers. Biaggi's assumes no responsibility for its use and any resulting liability or consequential damages are denied. Guests are encouraged to consider the information provided to their own satisfaction in light of individual needs and requirements.*