

# APPETIZERS

**LUMP CRAB CAKES**  
Honey Orange Cole Slaw,  
Red Pepper Aioli 12<sup>99</sup>

**CALAMARI FRITTI**  
Assorted Vegetables,  
Marinara, Italian Salsa 12<sup>99</sup>

**FRIED RAVIOLI**  
Spinach and Ricotta-Filled Ravioli,  
Scallion Cream Sauce 8<sup>99</sup>

**STUFFED MUSHROOMS**  
Italian Sausage, Spinach, Garlic,  
White Wine Butter Sauce 9<sup>99</sup>

**BACON WRAPPED DATES**  
Applewood Smoked Bacon  
Wrapped Dates,  
Maple-Balsamic Glaze 9<sup>99</sup>

**SICILIAN MEATBALLS**  
Roasted Meatballs, Herbed  
Goat Cheese, Marinara Sauce,  
Grilled Baguette 9<sup>99</sup>

# BRUSCHETTA

Mix & Match to Make Your Own Medley  
Served on Grilled Country Bread

Pick Two 10<sup>99</sup> | Pick Three 15<sup>99</sup>

## CLASSICO

Tomatoes, Sweet Basil, Fresh Stracciatella Mozzarella,  
Garlic, Balsamic Glaze

**SEAFOOD SCAMPI**  
Garlic Aioli, Shrimp, Crab,  
Garlic-Oregano Breadcrumbs

**FIG & APPLE**  
Herb Goat Cheese, Spicy  
Walnuts, Clover Honey

**CANDIED BACON**  
Tomato Aioli, Arugula,  
Roasted Tomatoes

**ROASTED SIRLOIN**  
Horseradish Aioli,  
Chives

**MUSHROOM**  
Parmigiano-Reggiano Crème,  
Leeks, Gruyère Cheese, Arugula

**SMOKED SALMON**  
Dill Crème Fraiche,  
Fried Capers

# PIZZA

Prepared with handmade dough and tomatoes from San Marzano, Italy.  
Enjoy as an entrée or share as an appetizer!

**PEPPERONI**  
Tomato Sauce, Basil, Italian  
Cheese Blend 13<sup>99</sup>

**MARGHERITA**  
Tomato Sauce, Fresh Mozzarella,  
Basil, Italian Cheese Blend 13<sup>99</sup>

**SAUSAGE & MUSHROOM**  
Parmigiano-Reggiano Crème,  
Wild Mushrooms, Italian Sausage,  
Basil, Swiss Cheese, Italian Cheese  
Blend, Italian White Truffle Oil 14<sup>99</sup>

**SPICY PEPPERONI**  
Spicy Tomato Sauce, Charred  
Pepperoni, Serrano Chiles,  
Fresh Stracciatella Mozzarella,  
Basil, Honey Drizzle 14<sup>99</sup>

**CHICKEN ALFREDO**  
Spicy Grilled Chicken, Leeks,  
Honey-Cured Bacon, Garlic-Herb  
Montchevrè Goat Cheese, Basil,  
Parmigiano-Reggiano Crème,  
Italian Cheese Blend 14<sup>99</sup>

**SUPREME**  
Pepperoni, Sausage, Calabrian  
Salami, Black Forest Ham, Green  
Peppers, Onion, Wild Mushrooms,  
Basil, Mama Lil's Peppers, Tomato  
Sauce, Italian Cheese Blend 14<sup>99</sup>

**MEATBALL**  
Sliced Housemade Sicilian  
Meatballs, Peppers, Onions,  
Tomato Sauce, Fresh Oregano,  
Italian Cheese Blend 13<sup>99</sup>

**ITALIAN SAUSAGE**  
Tomato Sauce, Basil, Italian  
Cheese Blend 13<sup>99</sup>

# STARTER SALADS

Add Chicken 4 | Shrimp 6 | Salmon 8

**BIAGGI'S HOUSE**  
Mixed Greens, Carrots, Cucumber, Roasted Red Peppers,  
Herb-Garlic Balsamic Dressing 5<sup>99</sup> | 8<sup>99</sup>

**CAESAR**  
Romaine Lettuce, Housemade Croutons, Caesar Dressing 6<sup>99</sup> | 9<sup>99</sup>

**WEDGE**  
Iceberg Lettuce, Honey-Cured Bacon, Tomatoes, Red Onion,  
Blue Cheese Dressing 7<sup>99</sup>

**HONEY ROASTED BEET & ARUGULA**  
Avocado, Sun-Dried Cranberries, Spicy Walnuts,  
Montchevrè Goat Cheese, Field Greens,  
Honey Balsamic Dressing 10<sup>99</sup>

**SPINACH**  
Red Onion, Gorgonzola Cheese, Hard-Boiled Egg, Honey-Cured Bacon,  
Sun-Dried Tomato-Bacon Dressing 7<sup>99</sup>

**MEDITERRANEAN**  
Mixed Field Greens, Cucumber, Cherry Tomatoes, Capers,  
Red Onion, Kalamata Olives, Feta Cheese,  
Red Wine Vinaigrette 7<sup>99</sup>

# SOUPS

**FRENCH ONION**  
Caramelized Sweet Onions, Rich Beef  
Broth, Gruyère & Parmesan Cheeses,  
Toasted Baguette 8<sup>99</sup>

**LOBSTER CORN CHOWDER**  
Maine Lobster, Sweet Corn,  
Potatoes, Red Peppers  
5<sup>99</sup> | 7<sup>99</sup>

**MINISTRONE**  
Assorted Vegetables and White Beans  
3<sup>99</sup> | 5<sup>99</sup>

**SHERRY TOMATO**  
Sherry Wine, Housemade Croutons  
3<sup>99</sup> | 5<sup>99</sup>

**SOUP OF THE DAY**  
Our Chef's Daily Soup Prepared from the Freshest Ingredients 3<sup>99</sup> | 5<sup>99</sup>

# ENTRÉE SALADS

**CHOPPED CHICKEN**  
Iceberg Lettuce, Grilled Chicken, Tomatoes, Avocado,  
Gorgonzola Cheese, Honey-Cured Bacon, Red Onion,  
Sweet and Tangy Italian Dressing 14<sup>99</sup>

**SEARED SALMON\***  
Mixed Greens, Fennel Seed and Black Peppercorn-Crusted Salmon,  
Red Onion, Cherry Tomatoes, Capers, Feta Cheese,  
Lemon Vinaigrette 16<sup>99</sup>

**PARMESAN-CRUSTED CHICKEN MILANO**  
Romaine Lettuce, Parmesan-Crusted Chicken Breast, Tomatoes,  
Honey-Cured Bacon, Hard-Boiled Egg, Green Onion, Cucumber,  
Creamy Parmesan Dressing 15<sup>99</sup>

# SIGNATURE PASTA

**FETTUCCINI WITH LOBSTER**  
Black Fettuccini, Lobster, Medley of Wild Mushrooms,  
Chili Flakes, Lobster Cream Sauce 17<sup>99</sup>

**FARFALLE ALFREDO**  
Grilled Chicken, Roasted Red Peppers, Crispy Pancetta, Peas,  
Caramelized Onions, Three-Cheese Alfredo Sauce 15<sup>99</sup>

**BAKED ZITI AL FORNO**  
Shrimp, Grilled Chicken, Caramelized Onions, Crispy Pancetta,  
Italian Cheese Blend, Lobster Cream Sauce 16<sup>99</sup>

**BRAISED SHORT RIB RAVIOLI**  
Braised Beef Short Rib-Filled Ravioli, Sage-Brown Butter Sauce, Spinach,  
Veal Reduction, Hint of Horseradish, Seasoned Breadcrumbs 16<sup>99</sup>

**SHRIMP & CRAB CANNELLONI**  
Fresh Spinach Pasta, Shrimp, Crab, Ricotta Cheese, Spinach,  
Lobster-Tomato Cream Sauce 20<sup>99</sup>

**CAPELLINI DI MARE**  
Shrimp, Scallops, Calamari, Mussels, Little Neck Clams,  
Spicy Herb-Tomato Sauce 22<sup>99</sup>

# CLASSIC PASTA

**LASAGNA BOLOGNESE**  
Traditional Meat Sauce, Italian Cheese Blend,  
Three-Cheese Alfredo Sauce 14<sup>99</sup>

**RAVIOLI QUATTRO FORMAGGI**  
Cheese-Filled Ravioli, Marinara Sauce, Parmesan Cheese,  
Basil and Pine Nut Pesto Cream Sauce 15<sup>99</sup>

**SPAGHETTI & MEATBALLS**  
Housemade Sicilian Meatballs, Marinara Sauce, Basil,  
Parmigiano-Reggiano Cheese 14<sup>99</sup>

**RIGATONI BOLOGNESE**  
Traditional Meat Sauce, Italian Sausage, Touch of Three-Cheese  
Alfredo Sauce, Parmigiano-Reggiano Cheese 14<sup>99</sup>

**BUTTERNUT SQUASH RAVIOLI**  
Spicy Walnuts, Parmesan Cheese,  
Sage-Brown Butter Sauce 14<sup>99</sup>

**SPAGHETTI MARINARA**  
Marinara Sauce, Basil, Parmigiano-Reggiano Cheese 12<sup>99</sup>

**FETTUCCINI ALFREDO**  
Three-Cheese Alfredo Sauce, Parmigiano-Reggiano Cheese 12<sup>99</sup>  
Add Chicken 4 | Shrimp 6

# SMALL PASTA

Enjoy a Smaller Portion of Any  
of Our Delicious Pasta Selections

Classic 11<sup>99</sup> | Signature 12<sup>99</sup>

# CLASSIC ITALIAN ENTRÉES

————— † † † —————  
**LASAGNA & CHICKEN PARMESAN**  
Two of Our Most Popular Classics Served Side-By-Side 18<sup>99</sup>

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**CHICKEN PARMESAN**  
Breaded and Lightly Fried Chicken Breast, Marinara Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Rigatini 16<sup>99</sup>

**MARSALA**  
Pan-Sautéed Chicken Breast or Pork Tenderloin,  
Mushrooms, Caramelized Onions, Marsala Wine Sauce,  
Garlic Mashed Potatoes, Sautéed Spinach 17<sup>99</sup>

**PICCATA**  
Sautéed Chicken Breast or Grilled Salmon,  
Capers, Artichokes, Red Onion, Capellini Pasta,  
White Wine-Lemon Sauce 16<sup>99</sup> | 17<sup>99</sup>

**CHICKEN PIETRO**  
Grilled Chicken Breast, Portobello Mushrooms,  
Honey Mustard Balsamic Sauce, Sautéed Vegetables,  
Garlic Mashed Potatoes 16<sup>99</sup>

**CHICKEN & SAUSAGE VESUVIO**  
Herb-Marinated Chicken Breast, Italian Sausage,  
Roasted Red Peppers, Sweet Peas, Crispy Potatoes,  
Roasted Garlic Pan Sauce 18<sup>99</sup>

**EGGPLANT PARMESAN**  
Breaded and Lightly Fried Eggplant, Marinara Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Rigatini 14<sup>99</sup>

# SEAFOOD & STEAKS

**SEA SCALLOP RISOTTO**  
Seared Sea Scallops, Creamy Italian Rice with Asparagus,  
Corn, Cranberries and Pancetta, Basil-Leek Reduction,  
Red Pepper Aioli, Lump Crab 25<sup>99</sup>

**DIJON SALMON\***  
Grilled Salmon with Dijon Mustard Sauce, Capellini  
Pasta, Spinach, Tomatoes, Basil 17<sup>99</sup>

**PARMESAN-CRUSTED TILAPIA**  
Lemon-Thyme Butter Sauce, Sautéed Vegetables,  
Garlic Mashed Potatoes 15<sup>99</sup>

**GARLIC SHRIMP OREGANATA**  
Garlic-Oregano Crusted Oven-Roasted Shrimp,  
Capellini Pasta, Tomato-Basil Sauce 17<sup>99</sup>

**SALMON\* & SHRIMP RISOTTO**  
Iron-Seared Fennel Seed and Black Peppercorn-Crusted  
Salmon, Grilled Shrimp, Creamy Italian Rice with Asparagus  
and Saffron, Lemon-Thyme Butter Sauce 24<sup>99</sup>

**CRAB-STUFFED COD**  
Wild-Caught North Atlantic Cod Fillet, Lump Crab Meat Stuffing,  
Sautéed Vegetables, Lemon-Thyme Butter Sauce 21<sup>99</sup>

**FILET MIGNON\***  
Grilled 8 oz. Filet Mignon, Sun-Dried Tomato Cream Sauce,  
Sautéed Mushrooms, Asparagus, Oven-Roasted  
Tomatoes, Garlic Mashed Potatoes 30<sup>99</sup>

**RIBEYE\***  
Pan-Roasted 16 oz. Ribeye, Sautéed Asparagus, Potato Pave  
with Housemade Hollandaise Sauce 36<sup>99</sup>

\* These items may be cooked to order, thus may be served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked beef, poultry, eggs, seafood or shellfish may increase your risk of foodborne illness.