

# SANDWICHES

Choice of French Fries, Parmigiano-Reggiano Truffled Fries (+ \$2), Sweet Potato Fries or Biaggi's Housemade Potato Chips  
AVAILABLE ONLY AT LUNCH

## ROASTED TURKEY & AVOCADO

Swiss Cheese, Red Onion, Lettuce, Tomato, Zesty Italian Dressing 15<sup>25</sup>

## CHICKEN PARMESAN

Breaded and Lightly Fried Chicken Breast, Marinara Sauce, Italian Cheese Blend 16<sup>25</sup>

## ITALIAN SAUSAGE & PEPPERS

Roasted Peppers & Onions, Whole Milk Mozzarella, Marinara Sauce, Whipped Goat Cheese 15<sup>25</sup>

## CHEESESTEAK

Seared Sirloin, Sautéed Peppers & Onions, Monterey Jack and Provolone Cheeses 17<sup>00</sup>

## MILANESE

Parmesan-Crusted Chicken Breast or Pork Tenderloin, Honey-Cured Bacon, Whipped Goat Cheese, Oven-Roasted Tomatoes, Arugula, Creamy Parmesan Dressing, Housemade Focaccia 15<sup>50</sup>

# KIDS MENU

For our Guests Age 12 and Under  
Includes Juice, Soda or Milk & Ice Cream Sundae | 8<sup>25</sup>

## PIZZA

Cheese or Pepperoni

## CHICKEN FINGERS

with French Fries

## MAC & CHEESE

## SPAGHETTI & MEATBALLS

### CHEESE RAVIOLI

with Alfredo, Meat or Tomato Sauce

### SPAGHETTI

with Butter & Parmesan Cheese

### PENNE PASTA

with Alfredo, Meat or Tomato Sauce



Upgrade your drink to our

**STRAWBERRY LEMONADE**

for just \$1<sup>00</sup> more

Whenever possible, we will be happy to make modifications or substitutions to accommodate your dietary needs, including dressings or sauces served on the side, reduced-fat dressing, or substitute a side salad or steamed vegetables in place of potatoes or fries.

Gluten-Free Items Available

\* These items may be served raw or undercooked or may contain raw or undercooked ingredients. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illnesses. 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.

*Fresh. Relaxed. Delicious.*

# DESSERTS



## BOMBOLONI

Cinnamon-Sugar Italian Donuts, Caramel Sauce, Vanilla Bean Gelato 9<sup>00</sup>

## CRÈME BRULÉE

Tahitian Vanilla Bean Custard, Caramelized Sugar 7<sup>25</sup>

## WHITE CHOCOLATE BREAD PUDDING

Rich & Buttery Brioche Bread, White Chocolate Sauce, Strawberries 9<sup>75</sup>

## CHOCOLATE CAKE

Rich Chocolate Frosting, Colombian Chocolate Ganache, Chocolate Crisps, Cappuccino Gelato 10<sup>25</sup>

## TIRAMI SU - CLASSICO

Espresso & Liqueur-Soaked Ladyfingers, Mascarpone Mousse, Chocolate Espresso Beans 8<sup>50</sup>

## BANANA CREAM TIRAMI SU

Banana Liqueur-Soaked Ladyfingers, Mascarpone Mousse, Banana Vanilla Cream, Shortbread Cookie Crumble 8<sup>75</sup>

## LEMON MASCARPONE CAKE

Lemon-Soaked Sponge Cake, Mascarpone Cheese, Fresh Lemon Curd, Candied Lemon Peel 10<sup>00</sup>

## NEW YORK STYLE CHEESECAKE

Hint of Lemon, Imported Italian Cherries, Graham Cracker Crust, Vanilla Bean Mousse 10<sup>00</sup>

## GELATO & SORBETTO

Your Choice of Three Scoops of Gelato

Amarena Cherry, Cappuccino, Vanilla Bean, Chocolate, Spumoni or Blood Orange Sorbetto 6<sup>25</sup>

# BIAGGI'S PRONTO PACK

It's easy to enjoy the great taste of Biaggi's at home or on the go. Perfectly sized to serve 4 - 5 people, our Pronto Packs include a House or Caesar salad with our freshly baked bread & Biaggi's Butter.

## PIZZA PRONTO PACK - \$35

### PICK TWO PIZZAS

Pepperoni • Italian Sausage • Margherita • Supreme  
Chicken Piccante • Sausage & Mushroom • Meat Lover's

## PASTA PRONTO PACK - \$45

### PICK YOUR PASTA

Farfalle Alfredo • Ziti al Forno • Spaghetti & Meatballs  
Rigatoni Bolognese • Ravioli Quattro Formaggi  
Spaghetti Marinara • Lasagna Bolognese • Short Rib Ravioli  
Butternut Squash Ravioli • Fettuccini Alfredo

## ENTRÉE PRONTO PACK - \$55

### PICK YOUR PASTA

Chicken Parmesan • Chicken or Pork Tenderloin Marsala  
Eggplant Parmesan • Chicken or Salmon Piccata  
Chicken Pietro • Garlic Shrimp Oregonata • Dijon Salmon

# LOCATIONS

## COLORADO

Colorado Springs 719.262.9500  
Loveland 970.663.0100

## ILLINOIS

Algonquin 847.658.5040  
Bloomington 309.661.8322  
Champaign 217.356.4300  
Deer Park 847.438.1850  
Naperville 630.428.8500

## INDIANA

Evansville 812.421.0800  
Fort Wayne 260.459.6700

## IOWA

Cedar Rapids 319.393.6593  
Davenport 563.344.2103  
West Des Moines 515.221.9900

## MINNESOTA

Maple Grove 763.416.2225

## NEBRASKA

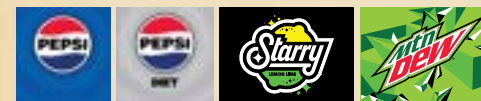
Omaha 402.965.9800

## OHIO

Perrysburg 419.872.6100

## WISCONSIN

Middleton 608.664.9288



Ask about our options for  
**LARGE PARTY PICK-UP & CATERING**  
**SOUP FOR THE GROUP**  
**SAUCES, DRESSINGS & OIL FOR HOME**

ORDER ONLINE FOR PICK-UP OR DELIVERY  
[ORDER.BIAGGIS.COM](http://ORDER.BIAGGIS.COM)

GIFT CARDS ARE AVAILABLE  
IN ANY DENOMINATION.

OUR SPECIAL EVENT ROOMS  
CAN ACCOMMODATE A  
WIDE VARIETY OF GROUP SIZES.

FOR PRIVATE EVENT, BANQUET AND  
PARTY PAN INFORMATION, PLEASE VISIT OUR  
WEBSITE AT [WWW.BIAGGIS.COM](http://WWW.BIAGGIS.COM)



Menu Items and Prices Subject To Change

# TAKE OUT

# BIAGGI'S

RISTORANTE ITALIANO



*Fresh. Relaxed. Delicious.*

# APPETIZERS

**FRIED RAVIOLI**  
Spinach and Ricotta-Filled Ravioli,  
Scallion Cream Sauce 11<sup>25</sup>

**CALAMARI FRITTI**  
Assorted Vegetables,  
Marinara, Italian Salsa 16<sup>00</sup>

**LUMP CRAB CAKES**  
Honey Orange Cole Slaw,  
Red Pepper Aioli 16<sup>00</sup>

**STUFFED MUSHROOMS**  
Italian Sausage, Spinach, Garlic,  
White Wine Butter Sauce 12<sup>75</sup>

**BACON WRAPPED DATES**  
Applewood Smoked Bacon  
Wrapped Dates,  
Maple-Balsamic Glaze 13<sup>25</sup>

**SICILIAN MEATBALLS**  
Roasted Meatballs, Herbed  
Goat Cheese, Marinara Sauce,  
Grilled Baguette 13<sup>75</sup>

## BRUSCHETTA

Mix & Match to Make Your Own Medley  
Served on Grilled Country Bread  
Pick Two 13<sup>25</sup> | Pick Three 17<sup>25</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

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

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

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

**ROASTED SIRLOIN**  
Horseradish Aioli,  
Chives

# PIZZA

Prepared with handmade dough and tomatoes from San Marzano, Italy.

**PEPPERONI OR ITALIAN SAUSAGE**  
Tomato Sauce, Basil, Italian Cheese Blend 16<sup>00</sup>

**SAUSAGE & MUSHROOM**  
Parmigiano-Reggiano Crème, Wild Mushrooms, Italian Sausage,  
Basil, Swiss Cheese, Italian Cheese Blend,  
Italian White Truffle Oil 18<sup>00</sup>

**MARGHERITA**  
Tomato Sauce, Fresh Mozzarella, Basil, Italian Cheese Blend 16<sup>00</sup>

**FIG & PROSCIUTTO**  
Fig Jam, Italian Cheese Blend, Goat Cheese, Prosciutto,  
Baby Arugula, Balsamic Glaze 17<sup>00</sup>

**SUPREME**  
Pepperoni, Sausage, Black Forest Ham, Green Peppers,  
Onion, Wild Mushrooms, Basil, Mama Lil's Peppers,  
Tomato Sauce, Italian Cheese Blend 17<sup>75</sup>

**MEAT LOVER'S**  
Pepperoni, Sausage, Black Forest Ham, Honey-Cured Bacon,  
Meatballs, Basil, Tomato Sauce, Italian Cheese Blend 18<sup>00</sup>

**CHICKEN PICCANTE**  
Spicy Grilled Chicken, Leeks, Honey-Cured Bacon, Garlic-Herb  
Goat Cheese, Basil, Tomato Sauce, Italian Cheese Blend 16<sup>50</sup>

# STARTER SALADS

Add Chicken 4 | Shrimp 6 | Salmon 8

**BIAGGI'S HOUSE**  
Mixed Greens, Carrots, Cucumber, Roasted Red Peppers,  
Herb-Garlic Balsamic Dressing 6<sup>50</sup> | 10<sup>50</sup>

**CAESAR**  
Romaine Lettuce, Housemade Croutons, Caesar Dressing 7<sup>50</sup> | 11<sup>50</sup>

**WEDGE**  
Iceberg Lettuce, Honey-Cured Bacon, Tomatoes, Red Onion,  
Blue Cheese Dressing 9<sup>50</sup>

**HONEY ROASTED BEET & ARUGULA**  
Avocado, Sun-Dried Cranberries, Spicy Walnuts, Goat Cheese,  
Field Greens, Honey Balsamic Dressing 12<sup>75</sup>

**SPINACH**  
Red Onion, Gorgonzola Cheese, Hard-Boiled Egg, Honey-Cured Bacon,  
Sun-Dried Tomato-Bacon Dressing 9<sup>75</sup>

**MEDITERRANEAN**  
Mixed Field Greens, Cucumber, Tomatoes, Capers, Red Onion,  
Kalamata Olives, Feta Cheese, Red Wine Vinaigrette 9<sup>75</sup>

# SOUPS

**FRENCH ONION**  
Caramelized Sweet Onions, Rich Beef  
Broth, Gruyère & Parmesan Cheeses,  
Toasted Baguette 10<sup>00</sup>

**LOBSTER CORN CHOWDER**  
Maine Lobster, Sweet Corn,  
Potatoes, Red Pepper  
6<sup>50</sup> | 9<sup>50</sup>

**MINISTRONE**  
Assorted Vegetables and  
White Beans  
4<sup>50</sup> | 6<sup>50</sup>

**CHICKEN & WILD RICE**  
Shredded Chicken, Wild Rice, Cream,  
Mushrooms, Vegetables & Herbs  
4<sup>50</sup> | 6<sup>50</sup>

**CHEF'S FEATURED SOUP**  
Prepared with the Freshest Ingredients | Please See Our Website

# HALF & HALF

Your Choice of Two of the Following Items 15<sup>00</sup>  
AVAILABLE ONLY AT LUNCH

**BOWL OF SOUP**  
Minestrone • Chicken & Wild Rice  
Chef's Featured Soup  
Lobster Corn Chowder (add \$2)  
French Onion (add \$2)

**HALF SANDWICH**  
Roasted Turkey & Avocado  
Chicken Parmesan • Cheesesteak  
Italian Sausage & Peppers  
Milanese - Chicken or Pork Tenderloin

**HALF SALAD**  
Biaggi's House • Caesar • Spinach  
Wedge • Mediterranean  
Roasted Beet & Arugula (add \$2)

**HALF PIZZA**  
Pepperoni • Italian Sausage  
Chicken Piccante • Margherita  
Sausage & Mushroom • Supreme  
Fig & Prosciutto • Meat Lover's

| Soup & Salad Choices Include A Complimentary Refill |  
for Dine-In Only, Except as Noted Above + \$2 Charge |

# ENTRÉE SALADS

**CHOPPED CHICKEN**  
Iceberg Lettuce, Grilled Chicken, Tomatoes, Avocado,  
Gorgonzola Cheese, Honey-Cured Bacon, Red Onion,  
Sweet and Tangy Italian Dressing 17<sup>25</sup>

**SEARED SALMON\***  
Mixed Greens, Fennel Seed and Black Peppercorn-Crusted Salmon,  
Red Onion, Tomatoes, Capers, Feta Cheese, Lemon Vinaigrette 21<sup>00</sup>

**PARMESAN-CRUSTED CHICKEN MILANO**  
Romaine Lettuce, Parmesan-Crusted Chicken Breast, Tomatoes,  
Honey-Cured Bacon, Hard-Boiled Egg, Green Onion, Cucumber,  
Creamy Parmesan Dressing 17<sup>25</sup>

# SIGNATURE PASTA

**FETTUCCINI WITH LOBSTER**  
Black Fettuccini, Lobster, Medley of Wild Mushrooms,  
Chili Flakes, Lobster Cream Sauce 21<sup>25</sup>

**FARFALLE ALFREDO**  
Grilled Chicken, Roasted Red Peppers, Crispy Pancetta, Peas,  
Caramelized Onions, Three-Cheese Alfredo Sauce 19<sup>00</sup>

**BAKED ZITI AL FORNO**  
Shrimp, Grilled Chicken, Caramelized Onions, Crispy Pancetta,  
Italian Cheese Blend, Lobster Cream Sauce 20<sup>00</sup>

**RAVIOLI QUATTRO FORMAGGI**  
Cheese-Filled Ravioli, Marinara Sauce, Parmesan Cheese,  
Basil and Pine Nut Pesto Cream Sauce 19<sup>00</sup>

**CAJUN ALFREDO RIGATONI**  
Shrimp, Grilled Chicken, Italian Sausage, Spicy Cajun Alfredo Sauce,  
Roasted Red Peppers, Scallions 19<sup>25</sup>

**BRAISED SHORT RIB RAVIOLI**  
Braised Beef Short Rib-Filled Ravioli, Sage-Brown Butter Sauce,  
Spinach, Veal Reduction, Hint of Horseradish,  
Seasoned Breadcrumbs 20<sup>00</sup>

**SHRIMP & CRAB CANNELLONI**  
Fresh Spinach Pasta, Shrimp, Crab, Ricotta Cheese, Spinach,  
Lobster-Tomato Cream Sauce L 19<sup>50</sup> • D 25<sup>50</sup>

# CLASSIC PASTA

**LASAGNA BOLOGNESE**  
Traditional Meat Sauce, Italian Cheese Blend,  
Three-Cheese Alfredo Sauce 17<sup>00</sup>

**SPAGHETTI & MEATBALLS**  
Housemade Sicilian Meatballs, Marinara Sauce, Basil,  
Parmigiano-Reggiano Cheese 17<sup>00</sup>

**RIGATONI BOLOGNESE**  
Traditional Meat Sauce, Italian Sausage, Touch of Three-Cheese  
Alfredo Sauce, Parmigiano-Reggiano Cheese 18<sup>00</sup>

**BUTTERNUT SQUASH RAVIOLI**  
Spicy Walnuts, Parmesan Cheese, Sage-Brown Butter Sauce 17<sup>00</sup>

**SPAGHETTI MARINARA**  
Marinara Sauce, Basil, Parmigiano-Reggiano Cheese 15<sup>00</sup>

**FETTUCCINI ALFREDO**  
Three-Cheese Alfredo Sauce, Parmigiano-Reggiano Cheese 15<sup>25</sup>  
Add Chicken 4 | Shrimp 6

# LUNCH PASTA & SALAD

Classic 15<sup>25</sup> | Signature 16<sup>50</sup>

**HALF PASTA**  
Your Choice of Any of Our  
Delicious Pasta Selections

**HALF SALAD**  
House • Caesar • Spinach  
Wedge • Mediterranean  
Roasted Beet & Arugula (+ \$2)

| Salad Choice Includes A Complimentary Refill for  
Dine-In Only, Except as Noted Above + \$2 Charge |

# CLASSIC ITALIAN ENTRÉES

— † † † —  
**LASAGNA & CHICKEN PARMESAN**  
Two of Our Most Popular Classics Served Side-By-Side L 24<sup>25</sup> • D 25<sup>25</sup>

— † † † —  
**CHICKEN PARMESAN**  
Breaded and Lightly Fried Chicken Breast, Marinara Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Rigatini L 17<sup>00</sup> • D 20<sup>00</sup>

**MARSALA**  
Pan-Sautéed Chicken Breast or Pork Tenderloin,  
Mushrooms, Caramelized Onions, Marsala Wine Sauce,  
Garlic Mashed Potatoes, Sautéed Spinach L 17<sup>75</sup> • D 20<sup>75</sup>

**PICCATA**  
Sautéed Chicken Breast or Grilled Salmon, Capers, Artichokes, Red Onion,  
Capellini Pasta, White Wine-Lemon Sauce L 17<sup>25</sup> | 21<sup>50</sup> • D 20<sup>25</sup> | 23<sup>50</sup>

**CHICKEN PIETRO**  
Grilled Chicken Breast, Portobello Mushrooms, Honey Mustard Balsamic  
Sauce, Sautéed Vegetables, Garlic Mashed Potatoes L 17<sup>50</sup> • D 20<sup>50</sup>

**CHICKEN & SAUSAGE VESUVIO**  
Herb-Marinated Chicken Breast, Italian Sausage, Roasted Red Peppers,  
Sweet Peas, Crispy Potatoes, Roasted Garlic Pan Sauce L 20<sup>00</sup> • D 23<sup>00</sup>

**EGGPLANT PARMESAN**  
Breaded and Lightly Fried Eggplant, Marinara Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Rigatini L 15<sup>25</sup> • D 17<sup>25</sup>

# SEAFOOD & STEAK

**DIJON SALMON\***  
Grilled Salmon with Dijon Mustard Sauce, Capellini  
Pasta, Spinach, Tomatoes, Basil L 21<sup>00</sup> • D 23<sup>00</sup>

**GRILLED MAHI-MAHI**  
Whipped Butternut Squash, Sage-Brown Butter,  
Sautéed Vegetables 22<sup>75</sup>

**SEA SCALLOP RISOTTO\***  
Seared Sea Scallops, Creamy Italian Rice with Asparagus,  
Corn, Cranberries and Pancetta, Basil-Leek Reduction,  
Red Pepper Aioli L 24<sup>50</sup> • D 30<sup>75</sup>

**GARLIC SHRIMP OREGANATA**  
Garlic-Oregano Crusted Oven-Roasted Shrimp,  
Capellini Pasta, Tomato-Basil Sauce L 17<sup>25</sup> • D 21<sup>50</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 L 23<sup>00</sup> • D 29<sup>25</sup>

**CHILEAN SEA BASS**  
Cast Iron Seared Sea Bass Fillet, Garlic Mashed Potatoes,  
Sautéed Spinach, Roasted Red Pepper Cream Sauce 38<sup>50</sup>

**FILET MIGNON\***  
Grilled Filet Mignon, Sun-Dried Tomato Cream Sauce,  
Sautéed Mushrooms, Asparagus, Oven-Roasted  
Tomatoes, Garlic Mashed Potatoes  
5 oz. 35<sup>50</sup> | 8 oz. 46<sup>50</sup>