

APPETIZERS

- | | |
|---|---|
| FRIED RAVIOLI
Spinach and Ricotta-Filled Ravioli, Scallion Cream Sauce 12 ⁷⁵ | CALAMARI FRITTI
Assorted Vegetables, Marinara, Italian Salsa 18 ⁰⁰ |
| LUMP CRAB CAKES
Honey Orange Cole Slaw, Red Pepper Aioli 17 ⁷⁵ | STUFFED MUSHROOMS
Italian Sausage, Spinach, Garlic, White Wine Butter Sauce 14 ²⁵ |
| BACON WRAPPED DATES
Applewood Smoked Bacon Wrapped Dates, Maple-Balsamic Glaze 14 ⁷⁵ | SICILIAN MEATBALLS
Roasted Meatballs, Herbed Goat Cheese, Marinara Sauce, Grilled Baguette 15 ⁰⁰ |

BRUSCHETTA

Mix & Match to Make Your Own Medley
Served on Grilled Country Bread
Pick Two 15⁰⁰ | Pick Three 19⁰⁰

- | | | | |
|--|---|---|--|
| 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 |
| ROASTED SIRLOIN
Horseradish Aioli, Chives | SMASHED AVOCADO
Goat Cheese, Toasted Pine Nuts, Grape Tomatoes | CANDIED BACON
Tomato Aioli, Arugula, Roasted Tomatoes | SPINACH
Red Onion, Gorgonzola Cheese, Hard-Boiled Egg, Honey-Cured Bacon, Sun-Dried Tomato-Bacon Dressing 10 ⁷⁵ |

PIZZA

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

- | | |
|---|--|
| PEPPERONI OR SAUSAGE
Tomato Sauce, Basil, Italian Cheese Blend 18 ²⁵ | SAUSAGE & MUSHROOM
Parmigiano-Reggiano Crème, Wild Mushrooms, Italian Sausage, Basil, Swiss Cheese, Italian Cheese Blend, Italian White Truffle Oil 20 ⁵⁰ |
| MARGHERITA
Tomato Sauce, Fresh Mozzarella, Basil, Italian Cheese Blend 17 ⁷⁵ | FIG & PROSCIUTTO
Fig Jam, Italian Cheese Blend, Goat Cheese, Prosciutto, Baby Arugula, Balsamic Glaze 19 ⁷⁵ |
| BBQ CHICKEN
Sweet & Tangy BBQ Sauce, Italian Cheese Blend, Red Onion, Smoked Gouda Cheese, Cilantro 18 ⁵⁰ | SUPREME
Pepperoni, Sausage, Black Forest Ham, Green Peppers, Onion, Wild Mushrooms, Basil, Mama Lil's Peppers, Tomato Sauce, Italian Cheese Blend 20 ²⁵ |
| MEAT LOVER'S
Pepperoni, Sausage, Black Forest Ham, Honey-Cured Bacon, Meatballs, Basil, Tomato Sauce, Italian Cheese Blend 20 ⁵⁰ | CHICKEN PICCANTE
Spicy Grilled Chicken, Leeks, Honey-Cured Bacon, Garlic-Herb Goat Cheese, Basil, Tomato Sauce, Italian Cheese Blend 18 ⁷⁵ |

STARTER SALADS

Add Chicken 5 | Shrimp 8 | Salmon 10

- | | |
|---|---|
| BIAGGI'S HOUSE
Mixed Greens, Carrots, Cucumber, Roasted Red Peppers, Herb-Garlic Balsamic Dressing 7 ⁷⁵ 12 ²⁵ | CAESAR
Romaine Lettuce, Housemade Croutons, Caesar Dressing 8 ⁷⁵ 13 ²⁵ |
| WEDGE
Iceberg Lettuce, Honey-Cured Bacon, Oven-Dried Tomatoes, Red Onion, Blue Cheese Dressing 10 ²⁵ | HONEY ROASTED BEET & ARUGULA
Avocado, Sun-Dried Cranberries, Spicy Walnuts, Goat Cheese, Field Greens, Honey Balsamic Dressing 13 ⁷⁵ |
| SPINACH
Red Onion, Gorgonzola Cheese, Hard-Boiled Egg, Honey-Cured Bacon, Sun-Dried Tomato-Bacon Dressing 10 ⁷⁵ | MEDITERRANEAN
Mixed Field Greens, Cucumber, Tomatoes, Capers, Red Onion, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette 10 ⁷⁵ |

SOUPS

- | | |
|---|--|
| FRENCH ONION
Caramelized Sweet Onions, Rich Beef Broth, Gruyère & Parmesan Cheeses, Toasted Baguette 11 ⁰⁰ | LOBSTER CORN CHOWDER
Maine Lobster, Sweet Corn, Potatoes, Red Peppers 7 ⁰⁰ 10 ²⁵ |
| MINISTRONE
Assorted Vegetables and White Beans 4 ⁷⁵ 7 ⁰⁰ | CHICKEN & WILD RICE
Shredded Chicken, Wild Rice, Cream, Mushrooms, Aromatic Vegetables & Herbs 4 ⁷⁵ 7 ⁰⁰ |
| CHEF'S SOUP OF THE MONTH
Prepared with the Freshest Ingredients
Please Ask Your Server or See Our Features Card | |

ENTRÉE SALADS

- | | |
|--|--|
| CHOPPED CHICKEN
Iceberg Lettuce, Grilled Chicken, Tomatoes, Avocado, Gorgonzola Cheese, Honey-Cured Bacon, Red Onion, Sweet and Tangy Italian Dressing 19 ⁵⁰ | SEARED SALMON*
Mixed Greens, Fennel Seed and Black Peppercorn-Crusted Salmon, Red Onion, Tomatoes, Capers, Feta Cheese, Lemon Vinaigrette 23 ⁷⁵ |
| PARMESAN-CRUSTED CHICKEN MILANO
Romaine Lettuce, Parmesan-Crusted Chicken Breast, Tomatoes, Honey-Cured Bacon, Hard-Boiled Egg, Green Onion, Cucumber, Creamy Parmesan Dressing 19 ⁷⁵ | |

SIGNATURE PASTA

- | | |
|---|---|
| FETTUCCHINI WITH LOBSTER
Black Fettuccini, Lobster, Medley of Wild Mushrooms, Chili Flakes, Lobster Cream Sauce 24 ⁷⁵ | FARFALLE ALFREDO
Grilled Chicken, Roasted Red Peppers, Crispy Pancetta, Peas, Caramelized Onions, Three-Cheese Alfredo Sauce 22 ²⁵ |
| BAKED ZITI AL FORNO
Shrimp, Grilled Chicken, Caramelized Onions, Crispy Pancetta, Italian Cheese Blend, Lobster Cream Sauce 23 ²⁵ | RAVIOLI QUATTRO FORMAGGI
Cheese-Filled Ravioli, Marinara Sauce, Parmesan Cheese, Basil and Pine Nut Pesto Cream Sauce 22 ²⁵ |
| CAJUN ALFREDO RIGATONI
Shrimp, Grilled Chicken, Andouille Sausage, Spicy Cajun Alfredo Sauce, Roasted Red Peppers, Scallions 22 ²⁵ | BRAISED SHORT RIB RAVIOLI
Braised Beef Short Rib-Filled Ravioli, Sage-Brown Butter Sauce, Spinach, Veal Reduction, Hint of Horseradish, Seasoned Breadcrumbs 23 ²⁵ |
| SHRIMP & CRAB CANNELLONI
Fresh Spinach Pasta, Shrimp, Crab, Ricotta Cheese, Spinach, Lobster-Tomato Cream Sauce 28 ⁷⁵ | |

CLASSIC PASTA

- | | |
|--|---|
| LASAGNA BOLOGNESE
Traditional Meat Sauce, Italian Cheese Blend, Three-Cheese Alfredo Sauce 20 ²⁵ | SPAGHETTI & MEATBALLS
Housemade Sicilian Meatballs, Marinara Sauce, Basil, Parmigiano-Reggiano Cheese 20 ²⁵ |
| RIGATONI BOLOGNESE
Traditional Meat Sauce, Italian Sausage, Touch of Three-Cheese Alfredo Sauce, Parmigiano-Reggiano Cheese 21 ⁰⁰ | BUTTERNUT SQUASH RAVIOLI
Spicy Walnuts, Parmesan Cheese, Sage-Brown Butter Sauce with a Touch of Cream 20 ²⁵
Add Applewood Smoked Chicken 6 |
| SPAGHETTI MARINARA
Marinara Sauce, Basil, Parmigiano-Reggiano Cheese 17 ⁰⁰ | |
| FETTUCCHINI ALFREDO
Three-Cheese Alfredo Sauce, Parmigiano-Reggiano Cheese 17 ⁰⁰
Add Chicken 5 Shrimp 8 | |

SMALL PASTA

Enjoy a Smaller Portion of Any of Our Delicious Pasta Selections

Classic 14⁷⁵ | Signature 17⁰⁰

CLASSIC ITALIAN ENTRÉES

- | | |
|--|---|
| LASAGNA & CHICKEN PARMESAN
Two of Our Most Popular Classics Served Side-By-Side 28 ⁰⁰ | CHICKEN PARMESAN
Breaded and Lightly Fried Chicken Breast, Marinara Sauce, Italian Cheese Blend, Three-Cheese Alfredo Rigatini 23 ²⁵ |
| MARSALA
Pan-Sautéed Chicken Breast or Pork Tenderloin, Mushrooms, Caramelized Onions, Marsala Wine Sauce, Garlic Mashed Potatoes, Sautéed Spinach 24 ⁰⁰ | PICCATA
Sautéed Chicken Breast or Grilled Salmon, Capers, Artichokes, Red Onion, Capellini Pasta, White Wine-Lemon Sauce 23 ⁵⁰ 26 ⁷⁵ |
| CHICKEN PIETRO
Grilled Chicken Breast, Portobello Mushrooms, Honey Mustard Balsamic Sauce, Sautéed Vegetables, Garlic Mashed Potatoes 23 ²⁵ | CHICKEN & SAUSAGE VESUVIO
Herb-Marinated Chicken Breast, Italian Sausage, Roasted Red Peppers, Sweet Peas, Crispy Potatoes, Roasted Garlic Pan Sauce 26 ⁵⁰ |
| EGGPLANT PARMESAN
Breaded and Lightly Fried Eggplant, Marinara Sauce, Italian Cheese Blend, Three-Cheese Alfredo Rigatini 19 ⁵⁰ | |

SEAFOOD & STEAK

- | | |
|---|--|
| DIJON SALMON*
Grilled Salmon with Dijon Mustard Sauce, Capellini Pasta, Spinach, Tomatoes, Basil 25 ⁵⁰ | GRILLED MAHI-MAHI
Whipped Butternut Squash, Sage-Brown Butter Sauce, Sautéed Vegetables 26 ⁰⁰ |
| SEA SCALLOP RISOTTO*
Seared Sea Scallops, Creamy Italian Rice with Asparagus, Corn, Cranberries and Pancetta, Basil-Leek Reduction, Red Pepper Aioli 34 ²⁵ | GARLIC SHRIMP OREGANATA
Garlic-Oregano Crusted Oven-Roasted Shrimp, Capellini Pasta, Tomato-Basil Sauce 24 ⁵⁰ |
| 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 33 ²⁵ | |
| CHILEAN SEA BASS
Cast Iron Seared Sea Bass Fillet, Garlic Mashed Potatoes, Sautéed Spinach, Roasted Red Pepper Cream Sauce 44 ⁰⁰ | |

- | |
|--|
| FILET MIGNON*
Grilled Filet Mignon, Portobello Red Wine Demi-Glace, Sautéed Broccolini, Artichokes, Oven-Roasted Tomatoes, Crispy Potatoes 5 oz. 39 ⁰⁰ 8 oz. 51 ⁰⁰ |
|--|

* 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.