

APPETIZERS

LUMP CRAB CAKES
Honey Orange Cole Slaw,
Red Pepper Aioli 15⁷⁵

CALAMARI FRITTI
Assorted Vegetables,
Marinara, Italian Salsa 15⁷⁵

FRIED RAVIOLI
Spinach and Ricotta-Filled Ravioli,
Scallion Cream Sauce 11⁵⁰

STUFFED MUSHROOMS
Italian Sausage, Spinach, Garlic,
White Wine Butter Sauce 12⁵⁰

BACON WRAPPED DATES
Applewood Smoked Bacon
Wrapped Dates,
Maple-Balsamic Glaze 13²⁵

SICILIAN MEATBALLS
Roasted Meatballs, Herbed
Goat Cheese, Marinara Sauce,
Grilled Baguette 12⁵⁰

BRUSCHETTA

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

Pick Two 13⁵⁰ | Pick Three 17⁵⁰

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 16²⁵

SAUSAGE & MUSHROOM

Parmigiano-Reggiano Crème, Wild Mushrooms, Italian Sausage,
Basil, Swiss Cheese, Italian Cheese Blend,
Italian White Truffle Oil 17⁷⁵

CHICKEN PICCANTE

Spicy Grilled Chicken, Leeks, Honey-Cured Bacon, Garlic-Herb
Montchevrè Goat Cheese, Basil, Tomato Sauce,
Italian Cheese Blend 16⁷⁵

MARGHERITA

Tomato Sauce, Fresh Mozzarella, Basil, Italian Cheese Blend 15⁷⁵

SUPREME

Pepperoni, Sausage, Calabrian Salami, Black Forest Ham,
Green Peppers, Onion, Wild Mushrooms, Basil,
Mama Li's Peppers, Tomato Sauce, Italian Cheese Blend 17⁷⁵

ITALIAN SAUSAGE

Tomato Sauce, Basil, Italian Cheese Blend 16²⁵

STARTER SALADS

Add Chicken 5 | Shrimp 7 | Salmon 9

BIAGGI'S HOUSE

Mixed Greens, Carrots, Cucumber, Roasted Red Peppers,
Herb-Garlic Balsamic Dressing 7²⁵ | 11²⁵

CAESAR

Romaine Lettuce, Housemade Croutons, Caesar Dressing 8²⁵ | 12²⁵

WEDGE

Iceberg Lettuce, Honey-Cured Bacon, Tomatoes, Red Onion,
Blue Cheese Dressing 9²⁵

HONEY ROASTED BEET & ARUGULA

Avocado, Sun-Dried Cranberries, Spicy Walnuts,
Montchevrè Goat Cheese, Field Greens,
Honey Balsamic Dressing 12⁷⁵

SPINACH

Red Onion, Gorgonzola Cheese, Hard-Boiled Egg, Honey-Cured Bacon,
Sun-Dried Tomato-Bacon Dressing 9²⁵

MEDITERRANEAN

Mixed Field Greens, Cucumber, Cherry Tomatoes, Capers,
Red Onion, Kalamata Olives, Feta Cheese,
Red Wine Vinaigrette 9²⁵

SOUPS

FRENCH ONION

Caramelized Sweet Onions, Rich Beef
Broth, Gruyère & Parmesan Cheeses,
Toasted Baguette 10⁰⁰

LOBSTER CORN CHOWDER

Maine Lobster, Sweet Corn,
Potatoes, Red Peppers
7⁰⁰ | 9⁵⁰

MINISTRONE

Assorted Vegetables and White Beans
4⁵⁰ | 6⁵⁰

SHERRY TOMATO

Sherry Wine, Housemade Croutons
4⁵⁰ | 6⁵⁰

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 17⁵⁰

SEARED SALMON*

Mixed Greens, Fennel Seed and Black Peppercorn-Crusted Salmon,
Red Onion, Cherry Tomatoes, Capers, Feta Cheese,
Lemon Vinaigrette 19⁷⁵

PARMESAN-CRUSTED CHICKEN MILANO

Romaine Lettuce, Parmesan-Crusted Chicken Breast, Tomatoes,
Honey-Cured Bacon, Hard-Boiled Egg, Green Onion, Cucumber,
Creamy Parmesan Dressing 17⁵⁰

SIGNATURE PASTA

FETTUCCINI WITH LOBSTER

Black Fettuccini, Lobster, Medley of Wild Mushrooms,
Chili Flakes, Lobster Cream Sauce 20⁷⁵

FARFALLE ALFREDO

Grilled Chicken, Roasted Red Peppers, Crispy Pancetta, Peas,
Caramelized Onions, Three-Cheese Alfredo Sauce 18⁵⁰

BAKED ZITI AL FORNO

Shrimp, Grilled Chicken, Caramelized Onions, Crispy Pancetta,
Italian Cheese Blend, Lobster Cream Sauce 19⁵⁰

RAVIOLI QUATTRO FORMAGGI

Cheese-Filled Ravioli, Marinara Sauce, Parmesan Cheese,
Basil and Pine Nut Pesto Cream Sauce 18²⁵

BRAISED SHORT RIB RAVIOLI

Braised Beef Short Rib-Filled Ravioli, Sage-Brown Butter Sauce, Spinach,
Veal Reduction, Hint of Horseradish, Seasoned Breadcrumbs 19⁵⁰

SHRIMP & CRAB CANNELLONI

Fresh Spinach Pasta, Shrimp, Crab, Ricotta Cheese, Spinach,
Lobster-Tomato Cream Sauce 24⁷⁵

CAPELLINI DI MARE

Shrimp, Scallops, Calamari, Mussels, Little Neck Clams,
Spicy Herb-Tomato Sauce 27²⁵

CLASSIC PASTA

LASAGNA BOLOGNESE

Traditional Meat Sauce, Italian Cheese Blend,
Three-Cheese Alfredo Sauce 17⁵⁰

SPAGHETTI & MEATBALLS

Housemade Sicilian Meatballs, Marinara Sauce, Basil,
Parmigiano-Reggiano Cheese 17⁵⁰

RIGATONI BOLOGNESE

Traditional Meat Sauce, Italian Sausage, Touch of Three-Cheese
Alfredo Sauce, Parmigiano-Reggiano Cheese 17⁷⁵

BUTTERNUT SQUASH RAVIOLI

Spicy Walnuts, Parmesan Cheese,
Sage-Brown Butter Sauce 17⁰⁰
Add Nueske's Applewood Smoked Chicken 5

SPAGHETTI MARINARA

Marinara Sauce, Basil, Parmigiano-Reggiano Cheese 15²⁵

FETTUCCINI ALFREDO

Three-Cheese Alfredo Sauce, Parmigiano-Reggiano Cheese 15²⁵
Add Chicken 5 | Shrimp 7

SMALL PASTA

Enjoy a Smaller Portion of Any
of Our Delicious Pasta Selections

Classic 13⁵⁰ | Signature 15⁵⁰

CLASSIC ITALIAN ENTRÉES

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LASAGNA & CHICKEN PARMESAN

Two of Our Most Popular Classics Served Side-By-Side 23⁵⁰

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CHICKEN PARMESAN

Breaded and Lightly Fried Chicken Breast, Marinara Sauce,
Italian Cheese Blend, Three-Cheese Alfredo Rigatini 19⁷⁵

MARSALA

Pan-Sautéed Chicken Breast or Pork Tenderloin,
Mushrooms, Caramelized Onions, Marsala Wine Sauce,
Garlic Mashed Potatoes, Sautéed Spinach 20⁰⁰

PICCATA

Sautéed Chicken Breast or Grilled Salmon,
Capers, Artichokes, Red Onion, Capellini Pasta,
White Wine-Lemon Sauce 19⁵⁰ | 20⁵⁰

CHICKEN PIETRO

Grilled Chicken Breast, Portobello Mushrooms,
Honey Mustard Balsamic Sauce, Sautéed Vegetables,
Garlic Mashed Potatoes 18⁷⁵

CHICKEN & SAUSAGE VESUVIO

Herb-Marinated Chicken Breast, Italian Sausage,
Roasted Red Peppers, Sweet Peas, Crispy Potatoes,
Roasted Garlic Pan Sauce 22²⁵

EGGPLANT PARMESAN

Breaded and Lightly Fried Eggplant, Marinara Sauce,
Italian Cheese Blend, Three-Cheese Alfredo Rigatini 17⁰⁰

SEAFOOD & STEAK

DIJON SALMON*

Grilled Salmon with Dijon Mustard Sauce, Capellini
Pasta, Spinach, Tomatoes, Basil 20⁷⁵

PARMESAN-CRUSTED TILAPIA

Lemon-Thyme Butter Sauce, Sautéed Vegetables,
Garlic Mashed Potatoes 18⁷⁵

SEA SCALLOP RISOTTO

Seared Sea Scallops, Creamy Italian Rice with Asparagus,
Corn, Cranberries and Pancetta, Basil-Leek Reduction,
Red Pepper Aioli 29⁷⁵

GARLIC SHRIMP OREGANATA

Garlic-Oregano Crusted Oven-Roasted Shrimp,
Capellini Pasta, Tomato-Basil Sauce 20⁷⁵

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 27⁷⁵

CRAB-STUFFED COD

Wild-Caught North Atlantic Cod Fillet, Lump Crab Meat Stuffing,
Sautéed Vegetables, Lemon-Thyme Butter Sauce 24⁷⁵

FILET MIGNON*

Grilled 8 oz. Filet Mignon, Sun-Dried Tomato Cream Sauce,
Sautéed Mushrooms, Asparagus, Oven-Roasted
Tomatoes, Garlic Mashed Potatoes 42²⁵

* 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.