

APPETIZERS

LUMP CRAB CAKES
Honey Orange Cole Slaw,
Red Pepper Aioli 15⁵⁰

CALAMARI FRITTI
Assorted Vegetables,
Marinara, Italian Salsa 15²⁵

FRIED RAVIOLI
Spinach and Ricotta-Filled Ravioli,
Scallion Cream Sauce 10⁷⁵

STUFFED MUSHROOMS
Italian Sausage, Spinach, Garlic,
White Wine Butter Sauce 12⁰⁰

BACON WRAPPED DATES
Applewood Smoked Bacon
Wrapped Dates,
Maple-Balsamic Glaze 12⁷⁵

SICILIAN MEATBALLS
Roasted Meatballs, Herbed
Goat Cheese, Marinara Sauce,
Grilled Baguette 12⁷⁵

BRUSCHETTA

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

Pick Two 12⁷⁵ | Pick Three 16⁷⁵

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 OR SAUSAGE
Tomato Sauce, Basil, Italian Cheese Blend 15⁷⁵

SAUSAGE & MUSHROOM
Parmigiano-Reggiano Crème, Wild Mushrooms, Italian Sausage,
Basil, Swiss Cheese, Italian Cheese Blend,
Italian White Truffle Oil 17⁰⁰

CHICKEN PICCANTE
Spicy Grilled Chicken, Leeks, Honey-Cured Bacon, Garlic-Herb
Montchevrè Goat Cheese, Basil, Tomato Sauce,
Italian Cheese Blend 16⁰⁰

MARGHERITA
Tomato Sauce, Fresh Mozzarella, Basil, Italian Cheese Blend 15⁵⁰

SUPREME
Pepperoni, Sausage, Black Forest Ham, Green Peppers, Onion,
Wild Mushrooms, Basil, Mama Lil's Peppers, Tomato Sauce,
Italian Cheese Blend 17⁰⁰

MEAT LOVER'S
Pepperoni, Sausage, Black Forest Ham, Honey-Cured Bacon, Meatballs,
Basil, Tomato Sauce, Italian Cheese Blend 17²⁵

STARTER SALADS

Add Chicken 4 | Shrimp 6 | Salmon 8

BIAGGI'S HOUSE
Mixed Greens, Carrots, Cucumber, Roasted Red Peppers,
Herb-Garlic Balsamic Dressing 6²⁵ | 10²⁵

CAESAR
Romaine Lettuce, Housemade Croutons, Caesar Dressing 7²⁵ | 11²⁵

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 12⁵⁰

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 9⁷⁵

LOBSTER CORN CHOWDER
Maine Lobster, Sweet Corn,
Potatoes, Red Peppers
6²⁵ | 9²⁵

MINISTRONE
Assorted Vegetables and White Beans
4²⁵ | 6²⁵

SHERRY TOMATO
Sherry Wine, Housemade Croutons
4²⁵ | 6²⁵

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 16⁷⁵

SEARED SALMON*
Mixed Greens, Fennel Seed and Black Peppercorn-Crusted Salmon,
Red Onion, Cherry Tomatoes, Capers, Feta Cheese,
Lemon Vinaigrette 20⁰⁰

PARMESAN-CRUSTED CHICKEN MILANO
Romaine Lettuce, Parmesan-Crusted Chicken Breast, Tomatoes,
Honey-Cured Bacon, Hard-Boiled Egg, Green Onion, Cucumber,
Creamy Parmesan Dressing 16⁷⁵

SIGNATURE PASTA

FETTUCCINI WITH LOBSTER
Black Fettuccini, Lobster, Medley of Wild Mushrooms,
Chili Flakes, Lobster Cream Sauce 20²⁵

FARFALLE ALFREDO
Grilled Chicken, Roasted Red Peppers, Crispy Pancetta, Peas,
Caramelized Onions, Three-Cheese Alfredo Sauce 18⁰⁰

BAKED ZITI AL FORNO
Shrimp, Grilled Chicken, Caramelized Onions, Crispy Pancetta,
Italian Cheese Blend, Lobster Cream Sauce 19⁰⁰

RAVIOLI QUATTRO FORMAGGI
Cheese-Filled Ravioli, Marinara Sauce, Parmesan Cheese,
Basil and Pine Nut Pesto Cream Sauce 18⁰⁰

BRAISED SHORT RIB RAVIOLI
Braised Beef Short Rib-Filled Ravioli, Sage-Brown Butter Sauce, Spinach,
Veal Reduction, Hint of Horseradish, Seasoned Breadcrumbs 19⁰⁰

SHRIMP & CRAB CANNELLONI
Fresh Spinach Pasta, Shrimp, Crab, Ricotta Cheese, Spinach,
Lobster-Tomato Cream Sauce 24⁵⁰

CAPELLINI DI MARE
Shrimp, Scallops, Calamari, Mussels, Little Neck Clams,
Spicy Herb-Tomato Sauce 27⁰⁰

CLASSIC PASTA

LASAGNA BOLOGNESE
Traditional Meat Sauce, Italian Cheese Blend,
Three-Cheese Alfredo Sauce 16⁵⁰

SPAGHETTI & MEATBALLS
Housemade Sicilian Meatballs, Marinara Sauce, Basil,
Parmigiano-Reggiano Cheese 16⁵⁰

RIGATONI BOLOGNESE
Traditional Meat Sauce, Italian Sausage, Touch of Three-Cheese
Alfredo Sauce, Parmigiano-Reggiano Cheese 17²⁵

BUTTERNUT SQUASH RAVIOLI
Spicy Walnuts, Parmesan Cheese,
Sage-Brown Butter Sauce 16⁵⁰
Add Applewood Smoked Chicken 5

SPAGHETTI MARINARA
Marinara Sauce, Basil, Parmigiano-Reggiano Cheese 14⁵⁰

FETTUCCINI ALFREDO
Three-Cheese Alfredo Sauce, Parmigiano-Reggiano Cheese 14⁷⁵
Add Chicken 4 | Shrimp 6

SMALL PASTA

Enjoy a Smaller Portion of Any
of Our Delicious Pasta Selections

Classic 12⁷⁵ | Signature 14⁷⁵

CLASSIC ITALIAN ENTRÉES

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LASAGNA & CHICKEN PARMESAN
Two of Our Most Popular Classics Served Side-By-Side 23⁰⁰

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CHICKEN PARMESAN
Breaded and Lightly Fried Chicken Breast, Marinara Sauce,
Italian Cheese Blend, Three-Cheese Alfredo Rigatini 19²⁵

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 | 22⁵⁰

CHICKEN PIETRO
Grilled Chicken Breast, Portobello Mushrooms,
Honey Mustard Balsamic Sauce, Sautéed Vegetables,
Garlic Mashed Potatoes 19⁰⁰

CHICKEN & SAUSAGE VESUVIO
Herb-Marinated Chicken Breast, Italian Sausage,
Roasted Red Peppers, Sweet Peas, Crispy Potatoes,
Roasted Garlic Pan Sauce 22⁰⁰

EGGPLANT PARMESAN
Breaded and Lightly Fried Eggplant, Marinara Sauce,
Italian Cheese Blend, Three-Cheese Alfredo Rigatini 16²⁵

SEAFOOD & STEAK

DIJON SALMON*
Grilled Salmon with Dijon Mustard Sauce, Capellini
Pasta, Spinach, Tomatoes, Basil 22²⁵

PARMESAN-CRUSTED TILAPIA
Lemon-Thyme Butter Sauce, Sautéed Vegetables,
Garlic Mashed Potatoes 18²⁵

SEA SCALLOP RISOTTO*
Seared Sea Scallops, Creamy Italian Rice with Asparagus,
Corn, Cranberries and Pancetta, Basil-Leek Reduction,
Red Pepper Aioli 29⁵⁰

GARLIC SHRIMP OREGANATA
Garlic-Oregano Crusted Oven-Roasted Shrimp,
Capellini Pasta, Tomato-Basil Sauce 20⁵⁰

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 28⁰⁰

CRAB-STUFFED COD
Wild-Caught North Atlantic Cod Fillet, Lump Crab Meat Stuffing,
Sautéed Vegetables, Lemon-Thyme Butter Sauce 24²⁵

FILET MIGNON*
Grilled Filet Mignon, Sun-Dried Tomato Cream Sauce,
Sautéed Mushrooms, Asparagus, Oven-Roasted
Tomatoes, Garlic Mashed Potatoes
5 oz. 32⁵⁰ | 8 oz. 42⁰⁰

* 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.