

# APPETIZERS

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

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

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

**STUFFED MUSHROOMS**  
Italian Sausage, Spinach, Garlic,  
White Wine Butter Sauce 12<sup>25</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 12<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

## 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 16<sup>25</sup>

## SAUSAGE & MUSHROOM

Parmigiano-Reggiano Crème, Wild Mushrooms, Italian Sausage,  
Basil, Swiss Cheese, Italian Cheese Blend,  
Italian White Truffle Oil 17<sup>75</sup>

## CHICKEN PICCANTE

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

## MARGHERITA

Tomato Sauce, Fresh Mozzarella, Basil, Italian Cheese Blend 16<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>

# STARTER SALADS

Add Chicken 5 | Shrimp 7 | Salmon 9

## BIAGGI'S HOUSE

Mixed Greens, Carrots, Cucumber, Roasted Red Peppers,  
Herb-Garlic Balsamic Dressing 7<sup>00</sup> | 11<sup>00</sup>

## CAESAR

Romaine Lettuce, Housemade Croutons, Caesar Dressing 8<sup>00</sup> | 12<sup>00</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,  
Montchevrè 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>50</sup>

## MEDITERRANEAN

Mixed Field Greens, Cucumber, Cherry Tomatoes, Capers,  
Red Onion, Kalamata Olives, Feta Cheese,  
Red Wine Vinaigrette 9<sup>50</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 Peppers  
6<sup>25</sup> | 9<sup>25</sup>

## MINISTRONE

Assorted Vegetables and White Beans  
4<sup>25</sup> | 6<sup>25</sup>

## SHERRY TOMATO

Sherry Wine, Housemade Croutons  
4<sup>25</sup> | 6<sup>25</sup>

## 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 17<sup>50</sup>

## SEARED SALMON\*

Mixed Greens, Fennel Seed and Black Peppercorn-Crusted Salmon,  
Red Onion, Cherry Tomatoes, Capers, Feta Cheese,  
Lemon Vinaigrette 20<sup>50</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>50</sup>

# SIGNATURE PASTA

## FETTUCCINI WITH LOBSTER

Black Fettuccini, Lobster, Medley of Wild Mushrooms,  
Chili Flakes, Lobster Cream Sauce 21<sup>00</sup>

## FARFALLE ALFREDO

Grilled Chicken, Roasted Red Peppers, Crispy Pancetta, Peas,  
Caramelized Onions, Three-Cheese Alfredo Sauce 18<sup>75</sup>

## BAKED ZITI AL FORNO

Shrimp, Grilled Chicken, Caramelized Onions, Crispy Pancetta,  
Italian Cheese Blend, Lobster Cream Sauce 19<sup>75</sup>

## RAVIOLI QUATTRO FORMAGGI

Cheese-Filled Ravioli, Marinara Sauce, Parmesan Cheese,  
Basil and Pine Nut Pesto Cream Sauce 18<sup>75</sup>

## BRAISED SHORT RIB RAVIOLI

Braised Beef Short Rib-Filled Ravioli, Sage-Brown Butter Sauce, Spinach,  
Veal Reduction, Hint of Horseradish, Seasoned Breadcrumbs 19<sup>75</sup>

## SHRIMP & CRAB CANNELLONI

Fresh Spinach Pasta, Shrimp, Crab, Ricotta Cheese, Spinach,  
Lobster-Tomato Cream Sauce 25<sup>25</sup>

## CAPELLINI DI MARE

Shrimp, Scallops, Calamari, Mussels, Little Neck Clams,  
Spicy Herb-Tomato Sauce 27<sup>75</sup>

# CLASSIC PASTA

## LASAGNA BOLOGNESE

Traditional Meat Sauce, Italian Cheese Blend,  
Three-Cheese Alfredo Sauce 17<sup>25</sup>

## SPAGHETTI & MEATBALLS

Housemade Sicilian Meatballs, Marinara Sauce, Basil,  
Parmigiano-Reggiano Cheese 17<sup>25</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>25</sup>  
Add Applewood Smoked Chicken 5

## SPAGHETTI MARINARA

Marinara Sauce, Basil, Parmigiano-Reggiano Cheese 15<sup>25</sup>

## FETTUCCINI ALFREDO

Three-Cheese Alfredo Sauce, Parmigiano-Reggiano Cheese 15<sup>25</sup>  
Add Chicken 5 | Shrimp 7

# SMALL PASTA

Enjoy a Smaller Portion of Any  
of Our Delicious Pasta Selections

Classic 13<sup>25</sup> | Signature 15<sup>25</sup>

# CLASSIC ITALIAN ENTRÉES

## LASAGNA & CHICKEN PARMESAN

Two of Our Most Popular Classics Served Side-By-Side 23<sup>75</sup>

## CHICKEN PARMESAN

Breaded and Lightly Fried Chicken Breast, Marinara Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Rigatini 20<sup>00</sup>

## MARSALA

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

## PICCATA

Sautéed Chicken Breast or Grilled Salmon,  
Capers, Artichokes, Red Onion, Capellini Pasta,  
White Wine-Lemon Sauce 20<sup>25</sup> | 23<sup>25</sup>

## CHICKEN PIETRO

Grilled Chicken Breast, Portobello Mushrooms,  
Honey Mustard Balsamic Sauce, Sautéed Vegetables,  
Garlic Mashed Potatoes 19<sup>75</sup>

## CHICKEN & SAUSAGE VESUVIO

Herb-Marinated Chicken Breast, Italian Sausage,  
Roasted Red Peppers, Sweet Peas, Crispy Potatoes,  
Roasted Garlic Pan Sauce 22<sup>75</sup>

## EGGPLANT PARMESAN

Breaded and Lightly Fried Eggplant, Marinara Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Rigatini 17<sup>00</sup>

# SEAFOOD & STEAK

## DIJON SALMON\*

Grilled Salmon with Dijon Mustard Sauce, Capellini  
Pasta, Spinach, Tomatoes, Basil 23<sup>00</sup>

## PARMESAN-CRUSTED TILAPIA

Lemon-Thyme Butter Sauce, Sautéed Vegetables,  
Garlic Mashed Potatoes 19<sup>00</sup>

## SEA SCALLOP RISOTTO\*

Seared Sea Scallops, Creamy Italian Rice with Asparagus,  
Corn, Cranberries and Pancetta, Basil-Leek Reduction,  
Red Pepper Aioli 30<sup>50</sup>

## GARLIC SHRIMP OREGANATA

Garlic-Oregano Crusted Oven-Roasted Shrimp,  
Capellini Pasta, Tomato-Basil Sauce 21<sup>25</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 28<sup>75</sup>

## CRAB-STUFFED COD

Wild-Caught North Atlantic Cod Fillet, Lump Crab Meat Stuffing,  
Sautéed Vegetables, Lemon-Thyme Butter Sauce 25<sup>00</sup>

## FILET MIGNON\*

Grilled Filet Mignon, Sun-Dried Tomato Cream Sauce,  
Sautéed Mushrooms, Asparagus, Oven-Roasted  
Tomatoes, Garlic Mashed Potatoes  
5 oz. 33<sup>50</sup> | 8 oz. 43<sup>25</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.