

# APPETIZERS

**LUMP CRAB CAKES**  
Honey Orange Cole Slaw,  
Red Pepper Aioli 15<sup>75</sup>

**CALAMARI FRITTI**  
Assorted Vegetables,  
Marinara, Italian Salsa 15<sup>50</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>00</sup>

**SICILIAN MEATBALLS**  
Roasted Meatballs, Herbed  
Goat Cheese, Marinara Sauce,  
Grilled Baguette 13<sup>25</sup>

## BRUSCHETTA

Mix & Match to Make Your Own Medley  
Served on Grilled Country Bread  
Pick Two 13<sup>00</sup> | Pick Three 17<sup>00</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

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

**MARGHERITA**  
Tomato Sauce, Fresh Mozzarella,  
Basil, Italian Cheese Blend 15<sup>75</sup>

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

**SUPREME**  
Pepperoni, Sausage, Black Forest  
Ham, Green Peppers, Onion,  
Wild Mushrooms, Basil, Mama  
Lil's Peppers, Tomato Sauce,  
Italian Cheese Blend 17<sup>50</sup>

**MEAT LOVER'S**  
Pepperoni, Sausage, Black Forest  
Ham, Honey-Cured Bacon, Meatballs,  
Basil, Tomato Sauce, Italian Cheese  
Blend 17<sup>75</sup>

# SANDWICHES

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

**ROASTED TURKEY & AVOCADO**  
Swiss Cheese, Red Onion, Lettuce, Tomato, Zesty Italian Dressing 15<sup>00</sup>

**CHICKEN PARMESAN**  
Breaded and Lightly Fried Chicken Breast, Marinara Sauce,  
Italian Cheese Blend 16<sup>00</sup>

**ITALIAN SAUSAGE & PEPPERS**  
Roasted Peppers & Onions, Whole Milk Mozzarella, Marinara Sauce,  
Whipped Goat Cheese 15<sup>00</sup>

**CHEESESTEAK**  
Seared Sirloin, Sautéed Peppers & Onions, Monterey Jack and  
Provolone Cheeses 16<sup>50</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>25</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>

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

**MEDITERRANEAN**  
Mixed Field Greens, Cucumber, 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 9<sup>75</sup>

**LOBSTER CORN CHOWDER**  
Maine Lobster, Sweet Corn,  
Potatoes, Red Peppers  
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, Aromatic Vegetables & Herbs  
4<sup>50</sup> | 6<sup>50</sup>

**CHEF'S FEATURED SOUP**  
Prepared with the Freshest Ingredients  
Please Ask Your Server or See Our Features Card

# HALF & HALF

Your Choice of Two of the Following Items 14<sup>75</sup>

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

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

| Soup & Salad Choices Include A Complimentary Refill |  
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>00</sup>

**SEARED SALMON\***  
Mixed Greens, Fennel Seed and Black Peppercorn-Crusted Salmon,  
Red Onion, 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>00</sup>

# SIGNATURE PASTA

**FETTUCCINI WITH LOBSTER**  
Black Fettuccini, Lobster, Medley of Wild Mushrooms,  
Chili Flakes, Lobster Cream Sauce 20<sup>75</sup>

**FARFALLE ALFREDO**  
Grilled Chicken, Roasted Red Peppers, Crispy Pancetta, Peas,  
Caramelized Onions, Three-Cheese Alfredo Sauce 18<sup>50</sup>

**BAKED ZITI AL FORNO**  
Shrimp, Grilled Chicken, Caramelized Onions, Crispy Pancetta,  
Italian Cheese Blend, Lobster Cream Sauce 19<sup>50</sup>

**RAVIOLI QUATTRO FORMAGGI**  
Cheese-Filled Ravioli, Marinara Sauce, Parmesan Cheese,  
Basil and Pine Nut Pesto Cream Sauce 18<sup>50</sup>

**CAJUN ALFREDO RIGATONI**  
Shrimp, Grilled Chicken, Italian Sausage, Spicy Cajun Alfredo Sauce,  
Roasted Red Peppers, Scallions 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>50</sup>

**SHRIMP & CRAB CANNELLONI**  
Fresh Spinach Pasta, Shrimp, Crab, Ricotta Cheese, Spinach,  
Lobster-Tomato Cream Sauce 19<sup>00</sup>

# CLASSIC PASTA

**LASAGNA BOLOGNESE**  
Traditional Meat Sauce, Italian Cheese Blend,  
Three-Cheese Alfredo Sauce 16<sup>75</sup>

**SPAGHETTI & MEATBALLS**  
Housemade Sicilian Meatballs, Marinara Sauce, Basil,  
Parmigiano-Reggiano Cheese 16<sup>75</sup>

**RIGATONI BOLOGNESE**  
Traditional Meat Sauce, Italian Sausage, Touch of Three-Cheese  
Alfredo Sauce, Parmigiano-Reggiano Cheese 17<sup>75</sup>

**BUTTERNUT SQUASH RAVIOLI**  
Spicy Walnuts, Parmesan Cheese,  
Sage-Brown Butter Sauce 16<sup>75</sup>  
Add Applewood Smoked Chicken 5

**SPAGHETTI MARINARA**  
Marinara Sauce, Basil, Parmigiano-Reggiano Cheese 14<sup>75</sup>

**FETTUCCINI ALFREDO**  
Three-Cheese Alfredo Sauce, Parmigiano-Reggiano Cheese 15<sup>00</sup>  
Add Chicken 4 | Shrimp 6

# PASTA & SALAD

Classic 15<sup>25</sup> | Signature 16<sup>25</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 |  
Except Roasted Beet & Arugula + \$2 Charge

# CLASSIC ITALIAN ENTRÉES

————— † † † —————  
**LASAGNA & CHICKEN PARMESAN**  
Two of Our Most Popular Classics Served Side-By-Side 23<sup>50</sup>

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**CHICKEN PARMESAN**  
Breaded and Lightly Fried Chicken Breast, Marinara Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Rigatini 16<sup>75</sup>

**MARSALA**  
Pan-Sautéed Chicken Breast or Pork Tenderloin,  
Mushrooms, Caramelized Onions, Marsala Wine Sauce,  
Garlic Mashed Potatoes, Sautéed Spinach 17<sup>50</sup>

**PICCATA**  
Sautéed Chicken Breast or Grilled Salmon,  
Capers, Artichokes, Red Onion, Capellini Pasta,  
White Wine-Lemon Sauce 17<sup>00</sup> | 21<sup>00</sup>

**CHICKEN PIETRO**  
Grilled Chicken Breast, Portobello Mushrooms,  
Honey Mustard Balsamic Sauce, Sautéed Vegetables,  
Garlic Mashed Potatoes 17<sup>25</sup>

**CHICKEN & SAUSAGE VESUVIO**  
Herb-Marinated Chicken Breast, Italian Sausage,  
Roasted Red Peppers, Sweet Peas, Crispy Potatoes,  
Roasted Garlic Pan Sauce 19<sup>50</sup>

**EGGPLANT PARMESAN**  
Breaded and Lightly Fried Eggplant, Marinara Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Rigatini 15<sup>90</sup>

# SEAFOOD & STEAK

**DIJON SALMON**  
Grilled Salmon with Dijon Mustard Sauce,  
Capellini Pasta, Spinach, Tomatoes, Basil 20<sup>75</sup>

**GRILLED MAHI-MAHI**  
Whipped Butternut Squash, Sage-Brown Butter,  
Sautéed Vegetables 22<sup>25</sup>

**SEA SCALLOP RISOTTO\***  
Seared Sea Scallops, Creamy Italian Rice with Asparagus,  
Corn, Cranberries and Pancetta, Basil-Leek Reduction,  
Red Pepper Aioli 24<sup>00</sup>

**GARLIC SHRIMP OREGANATA**  
Garlic-Oregano Crusted Oven-Roasted Shrimp,  
Capellini Pasta, Tomato-Basil Sauce 17<sup>00</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 22<sup>50</sup>

**CHILEAN SEA BASS**  
Cast Iron Seared Sea Bass Fillet, Garlic Mashed Potatoes,  
Sautéed Spinach, Roasted Red Pepper Cream Sauce 38<sup>00</sup>

**FILET MIGNON\***  
Grilled 5 oz. Filet Mignon, Sun-Dried Tomato Cream Sauce,  
Sautéed Mushrooms, Asparagus, Oven-Roasted  
Tomatoes, Garlic Mashed Potatoes 34<sup>50</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.