

SANDWICHES

Choice of French Fries, Parmigiano-Reggiano Truffled Fries (+ \$2), Sweet Potato Fries or Biaggi’s Housemade Potato Chips  
AVAILABLE ONLY AT LUNCH

ROASTED TURKEY & AVOCADO  
Swiss Cheese, Red Onion, Lettuce, Tomato, Zesty Italian Dressing 16<sup>25</sup>

CHICKEN PARMESAN  
Breaded and Lightly Fried Chicken Breast, Marinara Sauce, Italian Cheese Blend 17<sup>25</sup>

PASTRAMI REUBEN  
Classic Smoked Beef Pastrami, Swiss Cheese, Sauerkraut, Homemade Russian Dressing, Deli Rye Bread 16<sup>75</sup>

CHEESESTEAK  
Seared Sirloin, Sautéed Peppers & Onions, Monterey Jack and Provolone Cheeses 18<sup>25</sup>

CHICKEN MILANESE  
Parmesan-Crusted Chicken Breast Honey-Cured Bacon, Whipped Goat Cheese, Oven-Roasted Tomatoes, Arugula, Creamy Parmesan Dressing, Housemade Focaccia 16<sup>50</sup>

KIDS MENU

For our Guests Age 12 and Under  
Includes Juice, Soda or Milk & Ice Cream Sundae | 8<sup>50</sup>

PIZZA  
Cheese or Pepperoni

CHICKEN FINGERS  
with French Fries

MAC & CHEESE SPAGHETTI & MEATBALLS

CHEESE RAVIOLI  
with Alfredo, Meat or Tomato Sauce

SPAGHETTI  
with Butter & Parmesan Cheese

PENNE PASTA  
with Alfredo, Meat or Tomato Sauce

Upgrade your drink to our  
STRAWBERRY LEMONADE  
for just \$1<sup>00</sup> more

Fresh. Relaxed. Delicious.

DESSERTS



BOMBOLONI  
Cinnamon-Sugar Italian Donuts, Caramel Sauce, Vanilla Bean Gelato 9<sup>75</sup>

CRÈME BRULÉE  
Tahitian Vanilla Bean Custard, Caramelized Sugar 8<sup>00</sup>

WHITE CHOCOLATE BREAD PUDDING  
Rich & Buttery Brioche Bread, White Chocolate Sauce, Strawberries 10<sup>90</sup>

CHOCOLATE CAKE  
Rich Chocolate Frosting, Colombian Chocolate Ganache, Chocolate Crisps, Cappuccino Gelato 11<sup>00</sup>

TIRAMI SU  
Espresso & Liqueur-Soaked Ladyfingers, Mascarpone Mousse, Chocolate Espresso Beans 9<sup>25</sup>

KEY LIME PIE  
Honey-Almond Biscotti Crust, Macerated Berries, Toasted Marshmallow Cream 10<sup>00</sup>

NEW YORK STYLE CHEESECAKE  
Hint of Lemon, Imported Italian Cherries, Graham Cracker Crust, Vanilla Bean Mousse 10<sup>75</sup>

GELATO & SORBETTO  
Your Choice of Three Scoops of Gelato  
Amarena Cherry, Cappuccino, Vanilla Bean, Chocolate, Spumoni or Blood Orange Sorbetto 7<sup>00</sup>

BIAGGI’S PRONTO PACK

It’s easy to enjoy the great taste of Biaggi’s at home or on the go. Perfectly sized to serve 4 - 5 people, our Pronto Packs include a House or Caesar salad with our freshly baked bread & Biaggi’s Butter.

PIZZA PRONTO PACK - \$45

PICK TWO PIZZAS  
Pepperoni • Italian Sausage • Margherita • Supreme Sausage & Mushroom • Meat Lover’s • BBQ Chicken

PASTA PRONTO PACK - \$55

PICK YOUR PASTA  
Farfalle Alfredo • Ziti al Forno • Spaghetti & Meatballs Rigatoni Bolognese • Ravioli Quattro Formaggi Spaghetti Marinara • Lasagna Bolognese • Short Rib Ravioli Butternut Squash Ravioli • Fettuccini Alfredo

ENTRÉE PRONTO PACK - \$65

PICK YOUR PASTA  
Chicken Parmesan • Chicken Marsala • Chicken Pietro Eggplant Parmesan • Chicken or Salmon Piccata Garlic Shrimp Oreganata • Dijon Salmon

LOCATIONS

COLORADO  
Colorado Springs 719.262.9500  
Loveland 970.663.0100

ILLINOIS  
Algonquin 847.658.5040  
Bloomington 309.661.8322  
Champaign 217.356.4300  
Deer Park 847.438.1850  
Naperville 630.428.8500

INDIANA  
Evansville 812.421.0800  
Fort Wayne 260.459.6700

IOWA  
Cedar Rapids 319.393.6593  
Davenport 563.344.2103  
West Des Moines 515.221.9900

MINNESOTA  
Maple Grove 763.416.2225

NEBRASKA  
Omaha 402.965.9800

OHIO  
Perrysburg 419.872.6100

WISCONSIN  
Middleton 608.664.9288



Ask about our options for  
LARGE PARTY PICK-UP & CATERING  
SOUP FOR THE GROUP  
SAUCES, DRESSINGS & OIL FOR HOME

ORDER ONLINE FOR PICK-UP OR DELIVERY  
ORDER.BIAGGIS.COM

GIFT CARDS ARE AVAILABLE  
IN ANY DENOMINATION.

OUR SPECIAL EVENT ROOMS  
CAN ACCOMMODATE A  
WIDE VARIETY OF GROUP SIZES.

FOR PRIVATE EVENT, BANQUET AND  
PARTY PAN INFORMATION, PLEASE VISIT OUR  
WEBSITE AT WWW.BIAGGIS.COM



Menu Items and Prices Subject To Change

TAKE OUT

BIAGGI’S  
RISTORANTE ITALIANO



Fresh. Relaxed. Delicious.

Whenever possible, we will be happy to make modifications or substitutions to accommodate your dietary needs, including dressings or sauces served on the side, reduced-fat dressing, or substitute a side salad or steamed vegetables in place of potatoes or fries.

Gluten-Free Items Available

\* These items may be served raw or undercooked or may contain raw or undercooked ingredients. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.



# APPETIZERS

**FRIED RAVIOLI**  
Spinach and Ricotta-Filled Ravioli,  
Scallion Cream Sauce 12<sup>00</sup>

**LUMP CRAB CAKES**  
Honey Orange Cole Slaw,  
Red Pepper Aioli 17<sup>00</sup>

**BACON WRAPPED DATES**  
Applewood Smoked Bacon  
Wrapped Dates,  
Maple-Balsamic Glaze 14<sup>00</sup>

**CALAMARI FRITTI**  
Assorted Vegetables,  
Marinara, Italian Salsa 17<sup>00</sup>

**STUFFED MUSHROOMS**  
Italian Sausage, Spinach, Garlic,  
White Wine Butter Sauce 13<sup>25</sup>

**SICILIAN MEATBALLS**  
Roasted Meatballs, Herbed  
Goat Cheese, Marinara Sauce,  
Grilled Baguette 14<sup>25</sup>

# BRUSCHETTA

Mix & Match to Make Your Own Medley  
Served on Grilled Country Bread  
Pick Two 14<sup>25</sup> | Pick Three 18<sup>50</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

**MUSHROOM**  
Parmigiano-Reggiano Crème,  
Leeks, Gruyère Cheese, Arugula

**SMASHED AVOCADO**  
Goat Cheese, Toasted Pine  
Nuts, Grape Tomatoes

**CANDIED BACON**  
Tomato Aioli, Arugula,  
Roasted Tomatoes

**ROASTED SIRLOIN**  
Horseradish Aioli,  
Chives

# PIZZA

Prepared with handmade dough and tomatoes from San Marzano, Italy.

**PEPPERONI OR ITALIAN SAUSAGE**  
Tomato Sauce, Basil, Italian Cheese Blend 17<sup>25</sup>

**SAUSAGE & MUSHROOM**  
Parmigiano-Reggiano Crème, Wild Mushrooms, Italian Sausage,  
Basil, Swiss Cheese, Italian Cheese Blend,  
Italian White Truffle Oil 19<sup>50</sup>

**MARGHERITA**  
Tomato Sauce, Fresh Mozzarella, Basil, Italian Cheese Blend 17<sup>25</sup>

**BBQ CHICKEN**  
Sweet & Tangy BBQ Sauce, Italian Cheese Blend, Red Onion,  
Smoked Gouda Cheese, Cilantro 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 19<sup>25</sup>

**MEAT LOVER'S**  
Pepperoni, Sausage, Black Forest Ham, Honey-Cured Bacon,  
Meatballs, Basil, Tomato Sauce, Italian Cheese Blend 19<sup>50</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>50</sup> | 11<sup>75</sup>

**CAESAR**  
Romaine Lettuce, Housemade Croutons, Caesar Dressing 8<sup>50</sup> | 12<sup>75</sup>

**WEDGE**  
Iceberg Lettuce, Crispy Bacon Lardons, Oven-Dried Tomatoes,  
Red Onion, Blue Cheese Dressing 10<sup>25</sup>

**HONEY ROASTED BEET & ARUGULA**  
Avocado, Sun-Dried Cranberries, Spicy Walnuts, Goat Cheese,  
Field Greens, Honey Balsamic Dressing 13<sup>25</sup>

**SPINACH**  
Red Onion, Gorgonzola Cheese, Hard-Boiled Egg, Honey-Cured Bacon,  
Sun-Dried Tomato-Bacon Dressing 10<sup>50</sup>

**MEDITERRANEAN**  
Mixed Field Greens, Cucumber, Tomatoes, Capers, Red Onion,  
Kalamata Olives, Feta Cheese, Red Wine Vinaigrette 10<sup>50</sup>

# SOUPS

**FRENCH ONION**  
Caramelized Sweet Onions, Rich Beef  
Broth, Gruyère & Parmesan Cheeses,  
Toasted Baguette 10<sup>75</sup>

**LOBSTER CORN CHOWDER**  
Maine Lobster, Sweet Corn,  
Potatoes, Red Pepper  
6<sup>75</sup> | 10<sup>00</sup>

**MINESTRONE**  
Assorted Vegetables and  
White Beans  
4<sup>75</sup> | 6<sup>75</sup>

**CHICKEN & WILD RICE**  
Shredded Chicken, Wild Rice, Cream,  
Mushrooms, Vegetables & Herbs  
4<sup>75</sup> | 6<sup>75</sup>

**CHEF'S FEATURED SOUP**  
Prepared with the Freshest Ingredients | Please See Our Website

# HALF & HALF

Your Choice of Two of the Following Items 16<sup>25</sup>  
AVAILABLE ONLY AT LUNCH

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

**HALF SANDWICH**  
Roasted Turkey & Avocado  
Chicken Parmesan • Cheesesteak  
Pastrami Reuben • Chicken Milanese

**HALF SALAD**  
Biaggi's House • Caesar • Spinach  
Wedge • Mediterranean  
Roasted Beet & Arugula (add \$2)

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

Soup & Salad Choices Include A Complimentary Refill  
for Dine-In Only, 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 18<sup>75</sup>

**APPLE, GORGONZOLA & GRILLED CHICKEN**  
Mixed Greens, Grilled Chicken, Granny Smith Apples, Sun-Dried Cranberries,  
Gorgonzola, Spicy Walnuts, Honey-Dijon Champagne Vinaigrette 18<sup>50</sup>

**SEARED SALMON\***  
Mixed Greens, Fennel Seed and Black Peppercorn-Crusted Salmon,  
Red Onion, Tomatoes, Capers, Feta Cheese, Lemon Vinaigrette 22<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 18<sup>75</sup>

# SIGNATURE PASTA

**FETTUCCINI WITH LOBSTER**  
Black Fettuccini, Lobster, Medley of Wild Mushrooms,  
Chili Flakes, Lobster Cream Sauce 23<sup>25</sup>

**FARFALLE ALFREDO**  
Grilled Chicken, Roasted Red Peppers, Crispy Pancetta, Peas,  
Caramelized Onions, Three-Cheese Alfredo Sauce 20<sup>75</sup>

**BAKED ZITI AL FORNO**  
Shrimp, Grilled Chicken, Caramelized Onions, Crispy Pancetta,  
Italian Cheese Blend, Lobster Cream Sauce 21<sup>75</sup>

**RAVIOLI QUATTRO FORMAGGI**  
Cheese-Filled Ravioli, Marinara Sauce, Parmesan Cheese,  
Basil and Pine Nut Pesto Cream Sauce 20<sup>75</sup>

**LEMON SEAFOOD BUCATINI**  
Bay Scallops, Shrimp, Meyer Lemon Mascarpone Sauce,  
Roasted Hazelnuts, Parsley, Lemon-Garlic Breadcrumbs 22<sup>50</sup>

**CAJUN ALFREDO RIGATONI**  
Shrimp, Grilled Chicken, Andouille Sausage, Spicy Cajun Alfredo Sauce,  
Roasted Red Peppers, Scallions 20<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 21<sup>75</sup>

**SHRIMP & CRAB CANNELLONI**  
Fresh Spinach Pasta, Shrimp, Crab, Ricotta Cheese, Spinach,  
Lobster-Tomato Cream Sauce L 21<sup>25</sup> • D 27<sup>25</sup>

# CLASSIC PASTA

**LASAGNA BOLOGNESE**  
Traditional Meat Sauce, Italian Cheese Blend,  
Three-Cheese Alfredo Sauce 19<sup>00</sup>

**SPAGHETTI & MEATBALLS**  
Housemade Sicilian Meatballs, Marinara Sauce, Basil,  
Parmigiano-Reggiano Cheese 19<sup>00</sup>

**RIGATONI BOLOGNESE**  
Traditional Meat Sauce, Italian Sausage, Touch of Three-Cheese  
Alfredo Sauce, Parmigiano-Reggiano Cheese 19<sup>50</sup>

**BUTTERNUT SQUASH RAVIOLI**  
Spicy Walnuts, Parmesan Cheese, Sage-Brown Butter Sauce 19<sup>00</sup>

**SPAGHETTI MARINARA**  
Marinara Sauce, Basil, Parmigiano-Reggiano Cheese 16<sup>25</sup>

**FETTUCCINI ALFREDO**  
Three-Cheese Alfredo Sauce, Parmigiano-Reggiano Cheese 16<sup>50</sup>  
Add Chicken 5 | Shrimp 7

# LUNCH PASTA & SALAD

Classic 16<sup>25</sup> | Signature 17<sup>50</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 for  
Dine-In Only, Except as Noted Above + \$2 Charge

# CLASSIC ITALIAN ENTRÉES

**LASAGNA & CHICKEN PARMESAN**  
Two of Our Most Popular Classics Served Side-By-Side 26<sup>50</sup>

**CHICKEN PARMESAN**  
Breaded and Lightly Fried Chicken Breast, Marinara Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Rigatini L 18<sup>75</sup> • D 21<sup>75</sup>

**MARSALA**  
Pan-Sautéed Chicken Breast, Mushrooms,  
Caramelized Onions, Marsala Wine Sauce,  
Garlic Mashed Potatoes, Sautéed Spinach L 19<sup>50</sup> • D 22<sup>50</sup>

**PICCATA**  
Sautéed Chicken Breast or Grilled Salmon, Capers, Artichokes, Red Onion,  
Capellini Pasta, White Wine-Lemon Sauce L 19<sup>00</sup> | 23<sup>25</sup> • D 22<sup>00</sup> | 25<sup>25</sup>

**CHICKEN PIETRO**  
Grilled Chicken Breast, Portobello Mushrooms, Honey Mustard Balsamic  
Sauce, Sautéed Vegetables, Garlic Mashed Potatoes L 18<sup>75</sup> • D 21<sup>75</sup>

**CHICKEN & SAUSAGE VESUVIO**  
Herb-Marinated Chicken Breast, Italian Sausage, Roasted Red Peppers,  
Sweet Peas, Crispy Potatoes, Roasted Garlic Pan Sauce L 21<sup>75</sup> • D 24<sup>75</sup>

**EGGPLANT PARMESAN**  
Breaded and Lightly Fried Eggplant, Marinara Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Rigatini L 16<sup>00</sup> • D 18<sup>50</sup>

# SEAFOOD & STEAK

**DIJON SALMON\***  
Grilled Salmon with Dijon Mustard Sauce, Capellini  
Pasta, Spinach, Tomatoes, Basil L 22<sup>50</sup> • D 24<sup>50</sup>

**GRILLED MAHI-MAHI**  
Whipped Butternut Squash, Sage-Brown Butter,  
Sautéed Vegetables 24<sup>50</sup>

**SEA SCALLOP RISOTTO\***  
Seared Sea Scallops, Creamy Italian Rice with Asparagus,  
Corn, Cranberries and Pancetta, Basil-Leek Reduction,  
Red Pepper Aioli L 26<sup>00</sup> • D 32<sup>25</sup>

**GARLIC SHRIMP OREGANATA**  
Garlic-Oregano Crusted Oven-Roasted Shrimp,  
Capellini Pasta, Tomato-Basil Sauce L 19<sup>00</sup> • D 23<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 L 24<sup>75</sup> • D 31<sup>25</sup>

**CHILEAN SEA BASS**  
Cast Iron Seared Sea Bass Fillet, Garlic Mashed Potatoes,  
Sautéed Spinach, Roasted Red Pepper Cream Sauce 41<sup>50</sup>

**FILET MIGNON\***  
Grilled Filet Mignon, Portobello Red Wine Demi-Glace,  
Sautéed Broccolini, Artichokes, Oven-Roasted Tomatoes,  
Crispy Potatoes  
5 oz. 37<sup>50</sup> | 8 oz. 49<sup>50</sup>