



Biagio's

Welcome and thank you for dining with us this evening. Let us know how we can make your experience the best that it can be. If you have any special dietary needs, please let us know and we will try to accommodate you as best we can.

Carmela and Biagio

Soups

Pasta Fagioli Soup - \$6.00

Chicken Vegetable w/pasta - \$6.00

Roasted Onion Soup (Tuscan Style) - \$8.50 (can be GF if served without the Crostini)

Salads

Strawberry Fields - Mixed Greens, Sliced Strawberries, Cranberries, Mozzarella & Candied Walnuts with Balsamic Dressing - \$10.95

Farmer's - Baby spinach and Arugula with Grilled Mushrooms and shaved Ricotta Salata dressed with Olive Oil and Salt - \$10.95

Harvest - Warm Brie tossed with Sliced Apples, Mixed Greens, Walnuts and finished with Poppy Seed Dressing - \$10.95

Garden - Mixed greens, tomatoes, onions, with vinaigrette dressing - \$8.50

Caprese Burrata- Burrata mozzarella, tomato slices, basil and olive oil drizzle - \$10.95

**Add grilled chicken or chicken cutlet to any salad for \$5.00

**Add grilled shrimp to any salad for \$8.00

Kids - Penne served with Butter or Marinara Sauce \$7.95

Kids - Spaghetti and 2 Meatballs - \$10.95

Appetizers

Polpetti Della Nonna - Homemade meatballs in Grandma's sauce - \$10.95

Eggplant Tower - Layered Eggplant, Mozzarella and Roasted peppers - \$10.95

Caprese Tower - Layered Fried Tomatoes, Buffalo Mozzarella, Romaine, pesto and Olive oil - \$10.95

Pulpo Affogato - Mediterranean Octopus braised in spicy cherry tomato sauce served over a toasted Crostini bread - \$15.95 (GF if served without the Crostini)

Zuppa di Mussels - in a zesty red broth - \$13.95 GF

Zuppa di Clams - in a zesty broth - **your choice of Red or White sauce** \$13.95 GF

Add linguine or spaghetti pasta for main course- \$5.00 extra

Antipasto for 2-3 - Prosciutto di Parma, Soprasata, Genoa Salami & Cappicola, olives and roasted peppers served with our bread - \$15.95 GF

Antipasto for 4+ - \$20.95 GF

Jiminuozzo - Burrata, Sundried Peppers and Marinated Zucchini strips (2-4 people) \$16.95 GF

Polenta and Sausage - Creamy Polenta with spicy sausage and Tomato Sauce - \$13.95 GF

Gorgonzola Polenta - Gorgonzola cheese with creamy polenta (vegetarian) - \$13.95 GF

Ricotta Fritta - Sicilian Style fried ricotta cheese served with honey - \$12.95

Broccoli Rabe and Sausage - sautéed in garlic and oil - \$14.95 Add cavatelli or orecchiette pasta for main course- \$5.00 extra

Carpaccio Flatbread- pan seared filet mignon, caramelized onions, served atop arugula, shaved parmigiano and balsamic glaze - \$15.95

Vegetable Entree's

Eggplant Rollatini - served with pasta marinara - one of our famous specialties \$15.95

Zucchini Parmigiana - Zucchini layered with tomato Sauce, Mozzarella and Parmigiano \$15.95

Pasta Entree's

Homemade Gnocchi - our own gnocchi mixed with cannellini beans, spinach and arugula and a splash of ricotta cheese - \$16.95

Ravioli di Casa - Homemade Cheese Ravioli served in a creamy pink vodka sauce with sautéed spinach and grated parmigiano reggiano - \$15.95
Or w/Marinara Sauce - \$15.95
Add Melted Mozzarella - \$19.95

Meat Lasagna - Layers of Pasta with ground beef, tomato sauce and three cheeses \$15.95

Penne Vodka Sauce - enjoy penne in our homemade creamy Vodka sauce. **Plain** \$14.95,
w/ Chicken - \$17.95, **w/Shrimp** - \$20.95 or
w/Salmon - \$24.95

Rigatoni Bolognese - Slow simmered ground beef tomato sauce served over rigatoni pasta \$16.95

Tagliatelle Frutta di Mare - Homemade tagliatelle noodles with shrimp, clams and mussels in garlic and oil and white wine sauce \$22.95

Fettuccine Amatriciana - Pasta in a tomato sauce accented by pancetta and a hint of cream \$16.95

Fettuccine Carbonara - light cream sauce with bacon and peas - \$16.95

Spaghetti Della Nonna - Spaghetti tossed in eggplant, Minced tomatoes, arugula and mascarpone cheese - \$19.95

Fusili Calabrese - Fresh pasta tossed with zucchini and onions in a pesto sauce with Burrata mozzarella - \$21.95

Gluten Free Pasta is available upon request for \$6.00 extra

Fish Entree's

Tilapia Oreganata - Broiled, topped with crabmeat in a white wine and butter sauce- \$26.95 **GF**

Shrimp Fra Diavolo - Shrimp cooked in a medium spice tomato sauce served over spaghetti- \$20.95

Shrimp Scampi - Shrimp sautéed in white wine, served in a lemon butter sauce with capers over linguine - \$20.95

Salmon Del Paese - Pan Seared Salmon steak served with sautéed cannellini beans and arugula in a lemon vinaigrette served with vegetable of the day - \$25.95 **GF**

Red Snapper Livornese - Pan Seared filet with tomatoes, capers, onions and olives, spicy sauce served with vegetable of the day - \$25.95 **GF**

Meats, Chicken and Pork Entree's

Pork Chop Giambotta - Bone-in pork chop pan seared served with hot peppers, sweet peppers, onions and potatoes - \$21.95 **GF**

Pork Shank Osso Bucco - Slow Simmered in wine and served in a demi glaze sauce with mushroom and zucchini risotto - \$22.95

Chicken Contadina -Thinly sliced Chicken in tomato sauce with sausage and peppers served with vegetable of the day \$16.95

Chicken Marsala - Thinly sliced chicken breast sautéed in Marsala wine and mushrooms served with vegetable of the day \$16.95

Chicken Francese - Thinly sliced chicken breast sautéed with lemon butter and white wine served with vegetable of the day \$16.95

Chicken Parmigiana - Breaded Chicken Breast lightly fried and topped with tomato sauce and fresh mozzarella cheese and baked to perfection \$16.95

Braised Beef Short Rib - Cooked in a Barolo Wine and served with vegetable of the day - \$22.95

Veal Saltimbocca - Thinly scalloped veal in White wine sauce, layered with prosciutto and mozzarella served with vegetable of the day - \$25.95 **GF**

GF = Gluten Free Selection