



BIAGGI'S

RISTORANTE ITALIANO

• LUNCH •

APPETIZERS

JUMBO LUMP CRAB CAKES

Two freshly prepared jumbo lump crab cakes with basil breadcrumbs and a red pepper aioli.
9.99

BUFFALO MOZZARELLA CAPRESE

Sliced beefsteak tomatoes, imported buffalo mozzarella, red onion, basil and Kalamata olives splashed with extra virgin olive oil and aged balsamic vinegar.
8.99

BRUSCHETTA CLASSICO

Oven-toasted Italian bread topped with plum tomatoes, sweet basil, garlic and fresh mozzarella drizzled with a balsamic vinegar glaze.
7.49

STUFFED MUSHROOMS

Stuffed with Italian sausage, spinach, garlic, white wine and herbed butter.
7.99

CALAMARI FRITTI

Tender calamari lightly breaded, fried and served with fresh marinara sauce and Italian salsa.
9.99

CRAB AND LOBSTER DIP

A rich, creamy blend of crab and lobster baked with spinach, artichokes and mascarpone cheese. Served with herbed flat bread for dipping.
8.99

FRIED RAVIOLI

Spinach and ricotta cheese-filled ravioli lightly fried and served with a scallion cream sauce.
7.49

PIZZA & STROMBOLI

FRESHLY PREPARED HANDMADE DOUGH

Order any of the following as a pizza or stromboli.

Enjoy as an entrée or as an appetizer ... they're perfectly sized for sharing!

PEPPERONI

Pepperoni, fresh tomato sauce and our Italian cheese blend.
9.99

SAUSAGE

Italian sausage, fresh tomato sauce and our Italian cheese blend.
9.99

MEDITERRANEAN

Vegetarian with red and green peppers, onion, mushrooms, black olives, garlic-herb Montchevré goat cheese and our Italian cheese blend.
9.99

CHICKEN PICCANTE

Spicy grilled chicken, smoked bacon, leeks, garlic-herb Montchevré goat cheese and our Italian cheese blend.
9.99

SICILIAN MEATBALL

Homemade Sicilian meatball crumbles, salami, Italian cured bacon, caramelized onions, fresh tomato sauce and our Italian cheese blend.
10.99

MARGHERITA

Traditional preparation with fresh tomato sauce, basil and our Italian cheese blend.
8.99

SANDWICHES & PANINI

All sandwiches are served with our crisp cucumber and onion salad and your choice of hand-cut french fries, sweet potato fries or Biaggi's homemade potato chips.

TENDERLOIN SLIDERS

Two "mini-burgers" of grilled filet mignon medallions, caramelized onions, arugula, Gorgonzola cheese and a Dijon aioli.
10.99

PRIME RIB AND THREE CHEESE

Tender slices of slow-roasted prime rib of beef, smoked bacon, cheddar, Swiss and smoked Gouda cheeses, caramelized onions and horseradish mayonnaise baked on fresh ciabatta bread.
9.99

SMOKED TURKEY AND AVOCADO

Smoked turkey, avocado, Swiss cheese, red onion, lettuce, tomato and our special house dressing. Served warm on fresh ciabatta bread.
8.99

SMOKED TURKEY PANINI

Smoked turkey, smoked Gouda cheese, applewood smoked bacon and fresh green onion. Served warm on grilled Italian bread.
8.99

CHICKEN AND GOAT CHEESE PANINI

Grilled chicken breast, garlic-herb Montchevré goat cheese, roasted red peppers, hickory smoked bacon and fresh tomato basil salsa. Served warm on grilled Italian bread.
8.99

SOUPS & SALADS

TUSCAN MINISTRONE SOUP

Traditional Tuscan-style soup with assorted vegetables and beans.
4.99

SHERRY TOMATO SOUP

Italian-style tomato soup with a touch of sherry wine. Garnished with our homemade Parmesan croutons.
4.99

LOBSTER CORN CHOWDER

Homemade with Maine lobster, sweet corn, potatoes, vegetables, herbs and a touch of cream.
5.99

CHICKEN FLORENTINE SOUP

Rich cream of chicken soup with fresh spinach and a hint of garlic.
4.99

SOUP OF THE DAY

Our Chef's daily soup prepared from the freshest ingredients.
4.99

HOUSE SALAD

Mixed greens, carrots, cucumbers and roasted red peppers tossed in our herb-garlic balsamic dressing.
4.99

CAESAR SALAD

Romaine lettuce tossed with our homemade Caesar dressing and Parmesan croutons.
5.99

ROASTED BEET SALAD

Fresh beets roasted with a honey balsamic marinade and served with arugula and field greens, avocado, sun-dried cranberries, toasted pistachios and whipped garlic-herb Montchevré goat cheese.
8.99

WEDGE SALAD

A wedge of crisp iceberg lettuce topped with our homemade blue cheese dressing, crispy bacon, diced tomatoes and red onion.
6.49

SPINACH SALAD

Tender spinach leaves tossed in our sun-dried tomato-bacon dressing. Topped with Gorgonzola cheese, red onion and hard-boiled egg.
6.49

MESSINA SALAD

Field greens, cucumbers, tomatoes, Kalamata olives, capers, red onion and feta cheese splashed with red wine vinegar and olive oil.
5.99

LUNCH COMBINATIONS

SOUP & SALAD

Your choice of one soup and one salad from the list below.
8.99

HALF & HALF

Your choice of two items from the list below.
9.99

- ♦ **BOWL OF SOUP** Tuscan Minestrone • Sherry Tomato • Chicken Florentine
Lobster Corn Chowder (add'l 50¢) • Soup of the Day (Unlimited Refills)
- ♦ **HALF SALAD** House • Caesar • Spinach • Wedge • Messina (Unlimited Refills)
- ♦ **HALF SANDWICH** Smoked Turkey and Avocado • Prime Rib and Three Cheese
Smoked Turkey Panini • Tenderloin Slider • Chicken and Goat Cheese Panini
- ♦ **HALF PIZZA** Chicken Piccante • Sausage • Pepperoni
Margherita • Mediterranean • Sicilian Meatball

ENTRÉE SALADS

CHICKEN COBB MILANO

Warm Parmesan crusted chicken served over a bed of Romaine lettuce tossed in creamy Parmesan dressing and topped with bacon, tomatoes, hard-boiled egg, green onions and cucumbers.
12.99

CHOPPED CHICKEN SALAD

Iceberg lettuce, grilled chicken, tomatoes, avocado, Gorgonzola cheese, crispy bacon and red onion tossed in our sweet and tangy Italian dressing.
12.99

GRILLED SHRIMP SALAD

Grilled shrimp served on a bed of mixed greens tossed with grilled vegetables, Kalamata olives, pepperoncini, cherry tomatoes and a light mustard vinaigrette.
12.99

SEARED SALMON SALAD*

Fresh salmon fillet hand-cut by our Chef and seared on iron with a fennel seed / black peppercorn crust. Served over mixed greens tossed with red onion, cherry tomatoes, capers, feta cheese and a lemon vinaigrette.
13.99

PASTA

SHRIMP PRIMAVERA

Penne pasta tossed with sautéed shrimp and fresh vegetables simmered in a spicy white wine and herb-tomato broth.

12.99

FARFALLE ALFREDO

Grilled chicken, bowtie pasta, roasted red peppers, crispy Italian cured bacon, caramelized onions and peas tossed in our three-cheese Alfredo sauce.

11.99

BUTTERNUT SQUASH RAVIOLI

Roasted butternut squash-filled ravioli tossed in a sage-brown-butter sauce with toasted walnuts, diced butternut squash and Parmesan cheese.

11.99

QUATTRO FORMAGGI TORTELLONI

Extra-large cheese-filled tortelloni tossed in a delicate cream sauce with a touch of basil and pine nut pesto and served over fresh marinara sauce.

11.99

LASAGNA BOLOGNESE

Pasta layered with our hearty meat sauce and a three-cheese cream sauce, then baked until golden.

10.99

CAPELLINI DI MARE

Angel hair pasta, large shrimp, scallops and calamari sautéed in a spicy tomato-vegetable sauce and topped with mussels and Little Neck clams.

13.49

FETTUCCINI WITH LOBSTER

Black fettuccini tossed with lobster, wild mushrooms and a homemade lobster-cream sauce.

13.49

SPAGHETTI AND MEATBALLS

Spaghetti with our homemade Sicilian meatballs and fresh marinara sauce.

11.99

ZITI AL FORNO

Savory shrimp and chicken baked in a lobster-cream sauce with Italian cured bacon, caramelized onions and our Italian cheese blend.

12.49

CHICKEN CANNELLONI

Fresh pasta filled with roasted chicken, fresh ricotta cheese and spinach. Finished with Alfredo and a touch of marinara sauce.

10.99

SHRIMP AND CRAB CANNELLONI

Spinach pasta filled with shrimp, crab meat, ricotta cheese and spinach. Baked in a rich lobster-tomato cream sauce.

12.99

PENNE SARDI

Penne pasta tossed with grilled chicken, wild mushrooms, caramelized onions and a sun-dried tomato cream sauce.

Finished in the oven with a topping of crispy garlic and oregano seasoned breadcrumbs.

11.49

RIGATONI ALLA BOLOGNESE

Large tube pasta tossed with our hearty meat sauce, Italian sausage and a touch of cream.

10.99

SPAGHETTI MARINARA

Spaghetti with a simple, fresh marinara sauce, fresh mozzarella and basil.

9.99

PASTA & SALAD

9.99

- ◆ **Half Pasta** Your choice of any of our delicious pasta selections.
- ◆ **Half Salad** House • Caesar • Spinach • Wedge • Messina (Unlimited refills)

ENTRÉES

CHICKEN PARMESAN

Breast of chicken delicately breaded, lightly fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti tossed in our light tomato cream sauce.

11.99

CHICKEN MARSALA

Tender pan-sautéed chicken breast with mushrooms, caramelized onions and a Marsala wine sauce. Served with garlic mashed potatoes and sautéed spinach.

12.99

MAHI-MAHI CALABRESE

Fillet of Mahi-Mahi seared on iron and finished in the oven with an olive and sun-dried tomato tapenade. Served with Napa cabbage and fresh vegetables simmered in a spicy white wine and herb-tomato broth.

13.99

NORTH ATLANTIC COD

Fillet of moist and flaky North Atlantic cod seasoned with herbs and seared on iron. Served over a bed of whipped cauliflower and sautéed spinach and drizzled with a lemon caper vinaigrette.

13.49

EGGPLANT PARMESAN

Parmesan-breaded eggplant, lightly fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti tossed in our light tomato cream sauce.

9.99

GRILLED CHICKEN PIETRO

Grilled chicken breast topped with a homemade honey mustard sauce with balsamic vinegar and rosemary.

Served with sautéed portabello mushrooms and seasonal vegetables.

11.99

POTATO-PARMESAN CRUSTED TILAPIA

Tender fillet of tilapia lightly pan-sautéed with a potato-Parmesan crust and lemon-basil butter sauce. Served with a medley of sautéed vegetables.

11.99

SALMON AND SHRIMP MILANESE *

Fresh fillet of fennel seed / black peppercorn crusted salmon seared on iron. Served with large grilled shrimp, creamy Italian rice with asparagus and saffron and a lemon-basil butter sauce.

13.99

THE LIGHTER SIDE

ALL UNDER 600 CALORIES

TUSCAN MINISTRONE SOUP

Calories: 120

Traditional Tuscan-style soup with assorted vegetables and beans.

4.99

SHERRY TOMATO SOUP

Calories: 250

Italian-style tomato soup with a touch of sherry wine. Garnished with our homemade Parmesan croutons.

4.99

JUMBO LUMP CRAB CAKES

Calories: 390

Two freshly prepared jumbo lump crab cakes with basil breadcrumbs and a red pepper aioli.

9.99

CHICKEN & ASIAGO PIZZA

Calories: 570

A small pizza with spicy grilled chicken, Asiago cheese, leeks, artichokes and fresh basil.

6.99

CAESAR SALAD

Calories: 370

Romaine lettuce tossed with our homemade Caesar dressing and Parmesan croutons.

5.99

HOUSE SALAD

Calories: 420

Mixed greens, carrots, cucumbers and roasted red peppers tossed in our herb-garlic balsamic dressing.

4.99

GRILLED SHRIMP SALAD

Calories: 530

Grilled shrimp served on a bed of mixed greens tossed with grilled vegetables, Kalamata olives, pepperoncini, cherry tomatoes and a light mustard vinaigrette.

12.99

GRILLED VEGETABLE RISOTTO

Calories: 540

Creamy Italian rice with grilled zucchini, red onions, carrots and yellow squash.

8.99

With Chicken (Add 90 calories) - 10.99

With Shrimp (Add 80 calories) - 11.99

DIJON CRUSTED SALMON*

Calories: 570

Fresh salmon fillet seared on iron and baked with a Dijon mustard crust. Served with angel hair pasta, fresh spinach, tomatoes and basil.

12.49

OVEN-ROASTED TILAPIA

Calories: 560

Tender oven-roasted fillet of tilapia served over a white bean-tomato stew with lemon infused grilled asparagus.

12.49

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
- Substitute a side salad, steamed vegetables or fresh fruit in place of potatoes or fries

Our entire menu is available for take-out.

Our special events room can accommodate a wide variety of group sizes.

Gluten-Free items available.

Gift cards are available in any denomination.



WE PROUDLY SERVE PEPSI PRODUCTS

*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.