



wine, dine & unwind!

RESTAURANTS BARS & CLUBS COFFEE & SNACKS VENUES & HALLS CATERERS HOTELS

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Biagio Italian Restaurant

LUNCH | DINNER | VENETO

DINNER

Antipasti | Minestre | Insalate | Primi | Secondi

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Antipasti

- FUNGHI TRIFOLATI 13.00 Sautéed mushrooms served over baby greens and goat cheese with balsamic and truffle glaze
CARPACCIO DI MANZO 14.00 Beef tenderloin thinly sliced, julienne celery, arugola with asiago cheese and truffle balsamic reduction
CALAMARI MEDITERRANEO 13.00 Tender grilled squid in lemon and caper sauce, with arugola, sun dried olives and cherry tomatoes
ANTIPASTO ITALIANO 15.00 A variety of salami and prosciutto accompanied with marinated vegetables and cheese
FRITTURA DEL PESCATORE 16.00 Deep fried calamari rings and shrimps with a tangy tomato sauce

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Minestre

- MINISTRONE CLASSICO 9.00 Classic home style garden vegetable soup with pasta, parmigiano and fresh basil
ZUPPA DI CROSTACEI E ZAFFERANO 11.00 Rich creamy lobster and shrimp bisque, flavoured with saffron
ZUPPA DI PESCE 24.00 Mussels, clams, shrimps, and scallops steamed with tomato and white wine broth

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Insalate

- INSALATA BIAGIO 10.50 Belgian endive, radicchio, arugola and romaine, tossed in house dressing and topped with shaved parmigiano cheese
INSALATA CESARE E CLEOPATRA 12.00 Fresh cut romaine lettuce, herbed croutons and baby shrimps, tossed in an anchovy dressing and parmigiano cheese
INSALATA CAPRESE CLASSICA 14.00 Fresh buffalo mozzarella and tomato salad, dressed with extra virgin olive oil, basil and oregano
INSALATA RUSTICA 12.00 Baby spinach, gorgonzola and walnut salad with a raspberry vinaigrette

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Primi

RISOTTI

- RISOTTO PORTOFINO 27.00 Carnaroli rice topped with shrimps, clams, mussels, and lobster flambée with brandy and tomatoes, finished with arugola and extra virgin olive oil
RISOTTO AL TARTUFO 26.00 A variety of mushrooms and parmigiano cheese combined with carnaroli rice and scented with truffle

A variety of mushrooms and parmigiano cheese combined with carnaroli rice and scented with truffle cream

**RISOTTO AFFUMICATO . . . . . 23.00**  
Smoked chicken, endive and spinach mixed with rich creamy rice

**RISOTTO PORCINI . . . . . 26.00**  
An Italian classic carnaroli rice cooked with veal broth, porcini mushrooms and parmigiano cheese

## PASTE

**SPAGHETTI CARBONARA . . . . . 19.00**  
A Roman classic with egg and cream liaison, pancetta, black pepper and parmigiano cheese

**SPAGHETTI BOLOGNESE . . . . . 18.50**  
Classic beef and pork ragout, served over spaghetti al dente

**PAGLIA E FIENO . . . . . 18.50**  
Spinach and egg fettucine with chicken, mushrooms and roasted peppers in a tomato sauce

**STROZZAPRETI NOSTRI . . . . . 19.50**  
Hand rolled pasta, tossed with sweet sausage ragu, spinach and parmigiano cheese

**RAVIOLI DELLA SERA . . . . . 18.50**  
Home made ravioli filled with swiss chard and goat cheese in a pesto rose' sauce

**RAVIOLI NETTUNO . . . . . 19.50**  
Home made ravioli filled with baccala, potatoes and peppers, tossed with olives capers and fresh tomatoes

**FUSILLI TRE COLORI . . . . . 19.50**  
Freshly made three colour short curly pasta with scallops asparagus fresh tomatoes and white wine sauce

**TAGLIOLINI ALL' ARAGOSTA . . . . . 27.50**  
Home made pasta with brandy flamed lobster combined with a tomato and cream sauce

**ORECCHIETTE AI GAMBERI . . . . . 22.00**  
Shell shaped pasta with tiger shrimps, rapini and chilli peppers sautéed with white wine , extra virgin olive oil and fresh tomatoes

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## Secondi

### PESCE

**GAMBERONI AL LARDETTO . . . . . 29.00**  
Jumbo tiger shrimps stuffed with crab meat and wrapped with finely sliced pancetta, garnished with cannellini bean coulis

**SALMONE DELLA SERA . . . . . 24.00**  
Pan seared Atlantic salmon fillet in a pesto crust, with roasted garlic and tomato sauce

**GRIGLIATA DI PESCE . . . . . 30.00**  
Variety of fresh fish grilled and served with lemon herbs, and white wine sauce

**DOVER SOLE A TUA SCELTA**  
Dover sole cooked to your liking. Market value

**PESCE DELLA SERA . . . . . Market value**  
Ask your waiter for our featured catch of the day.

### CARNE

**SELLA D'AGNELLO . . . . . 42.50**  
Oven roasted rack of lamb, coated with honey

**FILETTO AL TARTUFO . . . . . 42.50**  
Grilled beef tenderloin with roasted shallots, red wine reduction and puree of white truffle

**BISTECCA CON SALSA VERDE . . . . . 35.00**  
14 oz. N.Y. strip loin, grilled to your taste, served with a caper, lemon and fresh herb sauce

**MEDAGLIONI DI VITELLO AI FUNGHI 32.00**  
Medallions of veal tenderloin grilled and topped with sautéed mushrooms and red wine jus

**OSSO BUCO . . . . . 32.00**  
Provimi veal shank braised in red wine, vegetables, tomatoes and served with classic creamy saffron risotto

**COSTOLETTA MILANESE . . . . . 35.00**  
Breaded veal chop, pan seared in clarified butter, and a drizzle of veal jus

**FILETTO DI MAIALE . . . . . 28.00**  
Ontario pork tenderloin filled with prunes, in a creamy marsala sauce and toasted almonds

**GALLETTO AROMATICO . . . . . 26.00**  
Free range cornish hen infused with fresh rosemary, thyme, sage and oregano with a glaze of garlic jus

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