



wine, dine & unwind!

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Biagio Italian Restaurant

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LUNCH

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Antipasti eMinestre

CARPACCIO BIAGIO 11.75

Sliced beef tenderloin with julienne celery, arugola, shaved parmigiano and lemon balsamic reduction

CARPACCIO SAN LORENZO . . . 11.75

Marinated Atlantic salmon infused in fennel, orange and crushed pink peppercorn.

VITELLO TONNATO 11.00

Braised veal loin, sliced and topped with tuna, capers and mayonnaise sauce.

ZUPPA DEGLI ETRUSCHI 7.50

Veal consommé with egg, spinach and parmigiano.

ZUPPA DEL GIORNO 7.50

Soup of the day

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Insalate

INSALATA BIAGIO 9.00

Radicchio, endive, arugola tossed in balsamic dressing and topped with shaved parmigiano.

INSALATA MISTA 9.00

Mixed green salad with white wine vinaigrette and roasted peppers

INSALATA CESARE 9.50

Romaine lettuce, herbed croutons, tossed in home made dressing and parmigiano cheese

INSALATA CAPRESE 13.00

Imported buffalo mozzarella, ripe tomatoes, arugola and basil dressing.

INSALATA DEL PESCATORE 13.50

Grilled calamari, scallops, shrimp with sweet peppers, olive oil dressing; garnished with pickled fennel and onions.

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Primi

RISOTTI

RISOTTO TRE FUNGHI 16.00

Oyster, shiitake and cremini mushrooms, blended in creamy carnaroli rice.

RISOTTO CONTADINA 16.00

Grilled chicken breast and fresh asparagus risotto

RISOTTO AI GAMBERI 18.00

Shrimp flambée in brandy and tomato, finished with arugola and extra virgin olive oil

PASTE

RIGATONI AMATRICIANA 15.50

Pancetta, onions, garlic in a spicy tomato sauce.

CANNELLONI PASTICCIATI 16.50

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Menu

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Cannelloni filled with veal, ricotta and mozzarella, topped with béchamel, tomato sauce and parmigiano

RAVIOLI DELLA CASA 15.00

Filled with ricotta cheese and spinach, topped with fresh tomato and basil sauce.

FETTUCCINE ALLO SCOGLIO . . 21.50

Fresh, regular and squid ink, fettuccine with mussels, clams, scallops and shrimp, cooked in white wine broth and fresh tomato concasse.

GNOCCHI AL POMODORO E PESTO 17.50

Ricotta cheese dumplings enriched with basil pesto, presented on tomato sauce.

CAPELLI D'ANGELO 15.00

Angel hair pasta tossed with olives, capers, fresh tomatoes, garlic white wine and anchovies.

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Secondi

PESCE

SALMONE DUE MANIERE 22.00

Salmon fillet grilled or poached with a saffron and lemon sauce.

GRIGLIATA DI PESCE 22.00

A variety of fresh grilled fish with extra virgin olive oil and lemon sauce

PESCE DEL GIORNO. Market value

Fish of the day.

CARNE

PETTO DI POLLO FARCITO 17.50

Succulent chicken breast supreme, stuffed with ricotta cheese and spinach, on a roasted red pepper coulis.

SCOTTA DITA D'AGNELLO 22.00

Spring lamb chops grilled and served in a sun dried tomato, olive and caper salsa.

CONTRO FILETTO ALLA GRIGLIA 23.00

Grilled N.Y. cut strip loin with red wine and balsamic reduction.

FEGATO AL BURRO E SALVIA . . 18.00

Provimi calves liver sautéed in butter and sage.

SCALOPPINE IMPERIALE 18.00

Veal scaloppine sautéed with marsala wine and woodland mushrooms

PETTO D'ANATRA GRAND MARNIER 19.00

Pan seared duck breast with sweet and sour orange glaze.

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**Prices subject to change without notice

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