

Hot Antipasti

Mozzarella Milanese 11.

Breaded - Plum Tomato Sauce - Basil

Calamari Fritti 16.

Sweet - Medium - Fra diavolo

Eggplant Rollatini 12.

Melted Mozzarella Cheese - Marinara

Polpetta "Meatballs" 13.

Fresh Ricotta - Basil - Plum Tomato Sauce

"PEI" Mussels 13.

Tomato - Scallion - Basil - Marinara

Long Stem Artichoke 13.

Francese - Parsley - Lemon

Steamed Little Neck Clams 15.

White White - Garlic

Pesce Fresco

Little Neck Clam "Half Shell" 3. each

Oysters "Half Shell" 3. each

Smoked Salmon & Fresh Mozzarella 14.

Red Onions - Capers - EVOO

Shrimp Cocktail 16.

Cocktail Sauce

Charcuterie & Crostini

Chef's Board 15.

Prosciutto - Homemade Fresh Mozzarella - Roasted Peppers - Kalamata Olives

Biagio's Board 23.

Chef's Selection of Imported Cheese & Chacuteurie

Crostini 4 for \$13

Artichoke

Ricotta - Pesto

Lobster

Tomato - Scallions

Ricotta

Truffle - Honey

Brie

Warm Brie - Jam

Tomato

Fresh Mozzarella - Micro Basil

Seasonal

Apple - Bacon - Rosemary

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Zuppe & Insalate

Mixed Greens 9.

Grape Tomato - Red Onion - Cucumbers - Shaved Carrots Biagio's Vinaigrette

Caesar 10.

Parmesan - Croutons

Spinach 11.

Bacon - Walnuts - Dried Cranberries - Goat Cheese - Raspberry Vinaigrette

Arugula 11.

Vine-Ripe Tomato - Kalamata Olives - Cucumbers - Feta Red Wine Vinaigrette

Beets & Ricotta 12.

Roasted Red Beets - Herb Goat Cheese - Candied Walnuts

Caprese 13.

Homemade Mozzarella - Vine-Ripe Tomato - Red Onion - Basil - Balsamic Glaze

All Soups \$5 each

Zuppa del Giorno

Tortellini en Brodo

Minestrone

Stracciatella

Pasta

Add Chicken \$6.00 or Shrimp \$9.00

Side of House or Caesar Salad or Soup of the Day available for and additional \$3

Rigatoni Ala Vodka 19.

Rigatoni Mezzi - Signature Vodka Sauce

Fettuccine Alfredo 19.

Egg fettuccine - Cream sauce - Shaved Pecorino Romano

Penne Pomodorini 19.

Cherry tomato - Basil - Fresh mozzarella

Fettuccine Carbonara 20.

Egg fettuccine - Crispy Pancetta - Peas

Pappardelle Bolognese 22.

Tuscan Style Bolognese - Fresh Ricotta

Rigatoni Salsiccia Rabe 25.

Crumbled sausage - Broccoli Rabe - Cherry Peppers - Garlic & Olive Oil

Gnocchi Ragu 28.

Braised Short Ribs - Roasted Vegetables

Homemade Lobster Ravioli 28.

Spinach - Lobstermeat - Saffron Cream

Eggplant Parmigiana 22.

Thinly sliced eggplant with marinara sauce and melted mozzarella

Lasagna Rollatini 24.

Marinara - Fresh Ricotta - Mozzarella

Please alert your server prior to ordering for any food allergies or dietary restrictions.

Gluten Free pasta is available upon request 20% gratuity may be added to check

Entrées

Side of House or Caesar Salad or Soup of the Day available for an additional \$3

Chicken Francese 24.

Egg Battered - Lemon White Wine Sauce - Roasted Potato

Chicken Parmigiana 24.

Melted Mozzarella - Marinara - Basil - Penne

Chicken San Marino 24.

Oven Roasted Tomato - Spinach - Artichoke - Mozzarella

Chicken Marsala 24.

Mixed Mushrooms - Marsala Demi

Chicken Giambotta 25.

Italian sausage - Potatoes - Onions - Sweet and Hot Peppers - Garlic - White Wine

Veal Marsala 28.

Mixed Mushrooms - Shallots - Marsala Reduction Sauce - Roasted Potato

Veal Saltimbocca 28.

Spinach - Prosciutto - Melted Mozzarella - Mashed Potato

Veal Chop Parmigiana 37.

Melted Mozzarella - Marinara - Basil - Linguine

Shrimp Scampi 30.

Sautéed Shrimp - Garlic - Lemon Wine Sauce - Linguine

Seared Scallops 35.

Risotto - Asparagus - Honey

Shrimp Scallops & Lump Crabmeat 35.

Fresh Spinach - Fresh Tomato - Garlic & Olive Oil Sauce - Linguine

Seafood Pescatore 38.

Shrimp - Scallops - Clams - Mussels - Calamari - Lobster - Plum Tomato Sauce - Linguine

Grilled Scottish Salmon 32.

Spinach - Dill - Lemon & Olive Oil - Mashed Potato

Filet of Branzino 35.

Kalamata Olives - Sundried Tomatoes - Capers - Lemon

16oz. - Sizzling Sirloin Steak 35.

Roasted Garlic Herb Butter

Filet Mignon Medallions 37.

Twin 5oz. Medallions - Port Wine Glaze

24oz. Cowboy Steak 45.

Homemade Steak Sauce

Out of consideration for other guests, we may ask for your table once you've finished enjoying your meal.

Corkage Fee - \$25 per 750 ml bottle Dessert Fee - \$3 per person