

LUNCH

SALADS

Add On... Chicken \$6 - Shrimp \$8 - Sliced Sirloin Steak \$8 Salmon \$8

Mixed Greens 9.

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

Caesar 10.

Romaine lettuce, seasoned croutons
tossed in a classic Caesar dressing

Arugula Salad 11.

Tomato - Cucumber - Olives - Feta - Red
Onion - Red Wine Vinaigrette

Spinach 11.

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

Capricciosa 12.

Mixed Greens - Tomato - Fresh
Mozzarella - Balsamic Vinaigrette

Caprese 13.

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

SANDWICHES

Soup & Sandwich of The Day 13.

Chicken Parmigiana 13.

Eggplant Parmigiana 12.

Chicken Bruschetta 13.

Fresh Mozzarella - Tomato - Basil -
Balsamic Glaze

Fresh Mozzarella 13.

Fresh mozzarella, roasted peppers,
prosciutto, lettuce & tomato

Short Rib Grilled Cheese 14.

Pickled Onions - Smoked Gouda -
Brioche

Reuben 15.

Sauerkraut - Swiss - Russian - Rye

Meatball Parmigiana 12.

Smoked Salmon 14.

Fresh Mozzarella - Arugula - Red Onions

PANINI

Turkey 12.

Imported Brie - Jam - Baby Spinach

Chicken Portabella 13.

Portabella - Melted Vermont Cheddar

Virginia Ham 12.

Swiss - Dijon Mustard

Philly Cheese Steak 14.

Peppers - Onions - Provolone Cheese

Burgers

B's Blue 14.

Blue Cheese - Pickled Red Onion - Mushroom - BBQ

Bacon & Egg 15.

Vermont White Cheddar - Fried Onion - Apple-Wood Bacon

Truffle Burger 16.

Truffle Salt - Provolone - Grilled Balsamic Portabella - Caramelized Onion

Pizza

Plain Pizza 16.

Margarita Pizza 17.

Fresh Mozzarella - Fresh Tomato - Basil

Mitsos Pizza 17.

Pepperoni - Bacon - Meatball - Sausage

Salsiccia 18.

Crumbled Sausage - Broccoli Rabe -
Mozzarella

Quatro Formaggio 17.

Mozzarella - Ricotta - Asiago - Parmigiano
Reggiano Marinara

Carciofo 17.

Artichokes - Roasted Peppers - Garlic -
Mozzarella

Mezza Luna 17.

Prosciutto - Mozzarella - Baby Arugula

BBQ Chicken Pizza 18.

BBQ Sauce - Red Onion - Bacon - Blue Cheese - Mozzarella Cheese

Appetizers

Biagio's Board 23.

Chef's Selection of Imported Cheese & Chacuturerie

Chef's Board 15.

Prosciutto - Homemade Fresh Mozzarella -
Roasted Peppers - Kalamata Olives

Polpetta "Meatballs" 13.

Fresh Ricotta - Basil - Plum Tomato Sauce

Mozzarella Milanese 11.

Breaded - Plum Tomato Sauce - Basil

Eggplant Rollatini 12.

Melted Mozzarella Cheese - Marinara

"PEI" Mussels 13.

Tomato - Scallion - Basil - Marinara

Chicken Finger 11.

Shrimp Cocktail 16.

Cocktail Sauce

Calamari Fritti 16.

Sweet - Medium - Fra diavolo

Steamed Little Neck Clams 15.

White White - Garlic

Mozzarella Sticks 10.

Buffalo Chicken Spring Roll 10.

Spicy Beef Tips 15.

Cajun - Cayenne Rub

Buffalo Wings 13.

Little Neck Clam "Half Shell" 3. each

Crostini

4 for \$12

Tomato

Fresh Mozzarella - Micro Basil

Artichoke

Ricotta - Pesto

Seasonal

Apple - Bacon - Rosemary

Brie

Warm Brie - Jam

Ricotta

Truffle - Honey

Lobster

Tomato - Scallions

Pasta

Add Chicken \$5.00 or Shrimp \$9.00
House Salad, Caesar Salad or Soup \$2.00 extra

Rigatoni Ala Vodka 19.

Rigatoni Mezzi - Signature Vodka Sauce

Fettuccine Alfredo 19.

Egg fettuccine - Cream sauce - Shaved Pecorino Romano

Fettuccine Carbonara 20.

Egg fettuccine - Crispy Pancetta - Peas

Penne Pomodorini 19.

Cherry tomato - Basil - Fresh mozzarella

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

Gluten - Free Pasta is Available Upon Request

* Allergies --Before placing your order please inform your server *

Lunch 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 - Proscuitto - 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