

Hot Antipasti

Mozzarella Milanese 12.

Breaded - Plum Tomato Sauce - Basil

Calamari Fritti 17.

Sweet - Medium - Fra Diavolo

Eggplant Rollatini 14.

Filled with Ricotta Cheese - Topped with Mozzarella & Homemade Marinara

Polpetta "Meatballs" 14.

Fresh Ricotta - Basil - Plum Tomato Sauce

"PEI" Mussels 13.

Tomato - Scallion - Basil - Marinara

Long Stem Artichoke 14.

Francese - Parsley - Lemon

Steamed Little Neck Clams 16.

White White - Garlic

Pesce Fresco

Clams or Oysters "Half Shell" 3. each

Cocktail Sauce - Horseradish

Oysters "Half Shell" 3. each

Smoked Salmon & Fresh Mozzarella 15.

Red Onions - Capers - EVOO

Shrimp Cocktail 16.

Cocktail Sauce

Charcuterie & Crostini

Chef's Board 16.

Prosciutto - Homemade Fresh Mozzarella - Roasted Peppers - Kalamata Olives

Biagio's Board 24.

Chef's Selection of Imported Cheese & Chacutureirie

Crostini 4 for \$14

Tomato

Fresh Mozzarella - Micro Basil

Artichoke

Ricotta - Pesto

Lobster

Tomato - Scallions

Hummus

Roasted Pepper - Arugula

Brie

Warm Brie - Jam

Ricotta

Truffle - Honey

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

Zuppe & Insalate

Mixed Greens 10.

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

Caesar 13.

Parmesan - Croutons

Spinach 13.

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

Arugula 14.

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

Beets & Ricotta 14.

Roasted Red Beets - Herb Goat Cheese - Candied Walnuts

Caprese 15.

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

Minestrone 5.

Zuppa del Giorno 5.

Stracciatella 5.

Tortellini en Brodo 5.

Pasta

Add Chicken \$6., Chicken Cutlet \$7. or Shrimp \$10.

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

Rigatoni Ala Vodka 20.

Rigatoni Mezzi - Signature Vodka Sauce

Fettuccine Alfredo 20.

Egg Fettuccine - Cream Sauce - Shaved Pecorino Romano

Penne Pomodorini 20.

Cherry tomato - Basil - Fresh Mozzarella

Fettuccine Carbonara 21.

Egg fettuccine - Crispy Pancetta - Peas

Pappardelle Bolognese 23.

Tuscan Style Bolognese - Fresh Ricotta

Rigatoni Salsiccia Rabe 25.

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

Gnocchi Ragu 29.

Braised Short Ribs - Roasted Vegetables

Homemade Lobster Ravioli 29.

Spinach - Lobstermeat - Saffron Cream

Eggplant Parmigiana 23.

Thinly Sliced Eggplant - Marinara Sauce - Melted Mozzarella

Lasagna Rollatini 25.

Homemade Marinara Meat Sauce - 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 25.

Egg Battered - Lemon White Wine Sauce

Chicken Parmigiana 25.

Melted Mozzarella - Marinara - Basil - Penne

Chicken Marsala 25.

Mixed Mushrooms - Marsala Demi

Chicken San Marino 27.

Oven Roasted Tomato - Spinach - Artichoke - Mozzarella

Chicken Giambotta 27.

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

Veal Marsala 30.

Mixed Mushrooms - Shallots - Marsala Reduction Sauce

Veal Saltimbocca 30.

Spinach - Proscuitto - Melted Mozzarella

Veal Chop Parmigiana 39.

Melted Mozzarella - Marinara - Basil - Linguine

Shrimp Scampi 31.

Sautéed Shrimp - Garlic - Lemon Wine Sauce - Linguine

Seared Scallops 38.

Risotto - Asparagus - Honey

Filet of Branzino 38.

Kalamata Olives - Sundried Tomatoes - Capers - Lemon

Shrimp Scallops & Lump Crabmeat 40.

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

Seafood Pescatore 40.

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

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

Corkage Fee - \$30 per 750 ml bottle Dessert Fee - \$3 per person

Steak House Grill

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

Grilled Scottish Salmon 36.

Lemon & Olive Oil - Fresh Spinach

14oz. Frenched Veal Chop 37.

Grilled - Sautéed Mixed Mushrooms - Truffle Oil

16oz. Sizzling NY Sirloin 39.

Black Angus Steak - Roasted Garlic Herb Butter

Filet Mignon 40.

Twin 5 oz. Medallions - Port Wine Reduction - Mashed Potato

24oz. Black Angus Cowboy Steak 48.

Ribeye Steak "On the Bone" - Homemade Steak Sauce

Sides

Pan Roasted Potatoes 7.

Truffle Fries 8.

Broccoli Oreganato 7.

Grilled Asparagus 7.

Mixed Mushrooms 7.

Broccoli Rabe 8.

Children's Menu

Pasta "Your Way" Marinara - Vodka - Butter 13.

Add Meatball ... 16.

Chicken Fingers with Fries 14.

Burger & Fries 16.

Chicken Parmigiana with Penne 16.

Petite Filet Mignon 20.

Planning a private event?

Biagio's & The Terrace has 6 rooms available to accommodate from 15-600 guests.

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