

Hot Antipasti

Mozzarella Milanese 11.

Breaded - Plum Tomato Sauce - Basil

Calamari Fritti 15.

Sweet - Medium - Fra diavolo

Eggplant Rollatini 12.

Melted Mozzarella Cheese - Marinara

Polpetta "Meatballs" 12.

Fresh Ricotta - Basil - Plum Tomato Sauce

"PEI" Mussels 12.

Tomato - Scallion - Basil - Marinara

Long Stem Artichoke 12.

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 14.

Prosciutto - Homemade Fresh Mozzarella - Roasted Peppers - Kalamata Olives

Biagio's Board 21.

Chef's Selection of Imported Cheese & Chacuteurie

Crostini 4 for \$12

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 10.

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

Arugula 10.

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

Beets & Ricotta 12.

Roasted Red Beets - Fresh Ricotta - 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 \$5.00 or Shrimp \$9.00

Add Side - House or Caesar Salad or Soup \$2. extra

Rigatoni Ala Vodka 18.

Rigatoni Mezzi - Signature vodka sauce

Fettuccine Alfredo 18.

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 20.

Tuscan Style Bolognese - Fresh Ricotta

Rigatoni Salsiccia Rabe 23.

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

Gnocchi Ragu 26.

Braised Short Ribs - Roasted Vegetables

Homemade Lobster Ravioli 27.

Spinach - Lobstermeat - Saffron Cream

Eggplant Parmigiana 20.

Thinly sliced eggplant with marinara sauce and melted mozzarella

Lasagna Rollatini 23.

Marinara - Fresh Ricotta - Mozzarella

Gluten - Free Pasta is Available Upon Request

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

Entrées

Chicken Francese 23.

Egg Battered - Lemon White Wine Sauce

Chicken Marsala 23.

Mixed Mushrooms - Marsala Demi

Chicken Parmigiana 23.

Melted Mozzarella - Marinara - Basil

Chicken San Marino 24.

Oven Roasted Tomato - Spinach - Artichoke - Mozzarella

Chicken Giambotta 25.

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

Veal Marsala 26.

Mixed Mushrooms - Shallots - Marsala Reduction Sauce

Veal Saltimbocca 27.

Spinach - Prosciutto - Melted Mozzarella

Veal Chop Parmigiana 35.

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

Seafood Pescatore 37..

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

Grilled Scottish Salmon 29.

Spinach - Dill - Lemon & Olive Oil

Filet of Branzino 35.

Kalamata Olives - Sundried Tomatoes - Capers - Lemon

16oz. - Sizzling Sirloin Steak 34.

Roasted Garlic Herb Butter

Filet Mignon Medallions 35.

Port Wine Reduction

24oz. Cowboy Steak 45.

Homemade Steak Sauce

24oz. Porterhouse Steak 50.

Homemade Steak Sauce - Onion Rings