

## Salumi

1 for \$4 3 for \$10

Prosciutto Di Parma

Smoked Magret Duck "Bella Bella"

Mortadella "Leoncini"

Capocollo Sweet "Alps"

Salami Toscano Fennel "Olli"

Salami Calabrese "Creminelli"

Porchetta "Leoncini"

## Formaggio

1 for \$4 3 for \$10

Aged Fontina "Fontal"

Truffetto "Boschetto Al Tartufo"

Asiago "Allevo"

Parmigiano Reggiano "Cravero"

Taleggio "Carrozzi"

Burrata "Calabro"

Provola "Cacio Cavallo"

Gorgonzola "Dolcellate"

## Crostini

2 for \$7 4 for \$12

Seasonal

Apple - Bacon - Rosemary

Lobster

Tomato - Scallions

Tomato

Fresh Mozzarella - Micro Basil

Ricotta

Truffle - Honey

Caponata

Feta Cheese

Artichoke

Ricotta - Pesto

## Boards

Chef's Board 12.

Salami Calabrese - Prosciutto

Homemade Fresh Mozzarella

Crostini Board 18.

"2 Each"

Seasonal - Tomato - Artichoke

Biagio's Board 19.

Mortadella - Salame - Capocollo-

Fontal - Provola - Parmigiano

## Zuppa

Zuppa del Giorno 5.

Minestrone 5.

Stracciatella 5.

Pasta e Fagioli 5.

Tortellini en Brodo 5.

## Insalata

### Mixed Greens 6.

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

### Caprese 12.

House-made Mozzarella - Vine-Ripe Tomato - Red Onion  
Basil - Balsamic Glaze

### Beets & Ricotta 10.

Roasted Red Beets - Fresh Ricotta - Pistachio Crumble

### Caesar 7.

Parmesan Crisp - Herb Crostino

### Arugula 8.

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

### Spinach 8.

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

## Pesce Fresco

### Seafood Cocktail 50.

Oysters - Clams - Shrimp Cocktail - Crabmeat Cocktail - Lobster Tail - Smoked Salmon

### Oysters "Half Shell" 3.

### Little Neck Clam "Half Shell" 2.5

### Shrimp Cocktail 16.

### Colossal Crabmeat Cocktail 16.

### Smoked Salmon 12.

Red Onions - Capers - EVOO

## Hot Antipasti

### Calamari Fritti 14.

Sweet - Medium - Fra diavolo

### Eggplant Rollatini 12.

Ricotta - Mozzarella - Marinara

### Polpo alla Griglia 15.

Lemon - Tomato - Scallions - Olive Aioli

### "PEJ" Mussels 11.

Tomato - Scallion - Basil - Marinara

### Mozzarella Milanese 10.

Breaded - Plum Tomato Sauce - Micro Basil

### Polpetta "Meatballs" 10.

Fresh Ricotta - Basil - Plum Tomato Sauce

### Long Stem Artichoke 11.

Francese - Parsley - Lemon

### Zuppa di Clams 12.

Garlic & Olive Oil - Marinara - Fra Diavolo

## Pizza

### Margarita Pizza 16.

Fresh Mozzarella - Fresh Tomato - Basil

### Carciofo 18.

Artichokes - Roasted Peppers - Garlic - Mozzarella

### Salsiccia 18.

Crumbled Sausage - Broccoli Rabe - Mozzarella

### Quattro Formaggio 17.

Mozzarella - Ricotta - Asiago - Parmigiano Reggiano  
Marinara

### Mezza Luna 17.

Prosciutto - Mozzarella - Baby Arugula

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

## Pasta

All of our Pasta Are made In-House, Homemade with Imported Italian Flour  
Penne - Rigatoni - Linguine - Fettuccini - Pappardelle - Gnocchi

### Cavatelli Salsiccia Rabe 20.

Crumbled sausage - Broccoli rabe - Cherry peppers - Garlic & Olive Oil

### Penne Vodka 17.

Basil - Shaved Parmigian Cheese

### Rigatoni Pomodorini 17.

Cherry tomato - Basil - Fresh mozzarella

### Gnocchi Ragu 24.

Braised Short Ribs - Roasted Vegetables

### Lasagna Rollantini 18.

Marinara - Fresh Ricotta - Mozzarella

### Pappardelle Bolognese 18.

Tuscan Style Bolognese - Ricotta - Basil oil

### Fettuccini Carbonara 18.

Crisp pancetta - Peas - Egg Yolk

### Linguine di Clams 21.

Littleneck Clams - Garlic - Basil - White Wine

### Homemade Lobster Ravioli 21.

Spinach - Lobstermeat - Saffron Cream

## Piatti Piccoli "Small Plates"

"Small Plates Concept is to experience a variety of foods and creating your own personal combination entrées"  
Chef's Recommendation 2 Items Per Person

### Chicken Francese 11.

Lemon - White Wine - Butter

### Veal Saltimbocca 14.

Prosciutto - Spinach - Sage - Mozzarella - Mashed

### Risotto 10.

Brussel Sprouts - Pancetta - Butternut Squash

### Filet Mignon 16.

Port Wine

### Shrimp Scampi 14.

Garlic - Lemon - Linguine

### Branzino 14.

Kalamata Olives - Lemon - Capers

### Seared Scallops 15.

Risotto - Asparagus - Honey

\*\*\*\*\* Entrée Portions Available Upon Request Ask Your Server \*\*\*\*\*

## Contorni "Sides"

### Broccoli Rabe 8.

### Mixed Mushrooms 7.

### Shaved Cauliflower Parma 6.

### Broccoli Oreganato 6.

### Balsamic Sweet Potato Fries 6.

### Asparagus Balsamic 6.

### Brussel Sprouts Pancetta 6.

### Truffle Fries 6.

# Piattoni

Add Soup - House Salad - Caesar \$2.

## Classica

Chicken Parmigiana 19.

Melted Mozzarella - Marinara - Basil - Penne

Chicken Marsala 19.

Mixed Mushrooms - Marsala Demi

Chicken San Marino 20.

Oven Roasted Tomato - Spinach - Artichoke - Mozzarella

Chicken Giambotta 22.

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

Veal Scallopini Marsala 24.

Mixed Mushrooms - Marsala Demi

Veal Chop Parmigiana 29.

Melted Mozzarella - Marinara - Basil - Linguine

Shrimp, Scallops & Lump Crabmeat 29.

Spinach - Tomatoes - Garlic and Olive Oil - Linguine

Seafood Pescatore 31.

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

## Griglia

Scottish Organic Salmon 25.

Spinach - Lemon - EVOO

American Lamb Chops 34.

Figs Balsamic - Cabernet Reduction - Peppercorn

"Berkshire" Pork Chop 24.

Paillard - Brussel Sprouts - Pancetta - Butternut Squash - Sage Butter

16oz. - Sizzling Sirloin Steak 28.

Roasted Garlic Herb Butter

21oz. Cowboy Steak "Bone-In Rib-eye" 32.

Homemade Steak Sauce - Frizzled Onion

B's Blue 13.

Blue Cheese - Pickled Red Onion - Mushroom - BBQ

Bacon & Egg 14.

Vermont White Cheddar - Fried Onion - Apple-Wood Bacon

Truffle Burger 15.

Truffeto Provolone - Grilled Balsamic Portabella - Caramelized Onion

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