



Welcome back! Out of courtesy of all our guests and staff members, we ask you to follow some simple guidelines. Face coverings should be worn at all times except when seated at your table. Refrain from standing or lingering in public spaces.

Since capacity is limited, our tables are restricted to a time limit:

Parties of 2, at 1 hour 30 min

Parties of 3 to 5, at 2 hours

Parties of 6 or more, 2 hours 30 min

Parties of 6 or more shall have 20% gratuity included on the check. We cannot accept more than 2 credit card transactions per table.

All promotions that were available prior to outdoor dining are temporarily suspended. Please check our website regularly for new promotions in the upcoming days.

Appetizers

Chef's Board 14.

Prosciutto - Homemade Fresh
Mozzarella - Roasted Peppers -
Kalamata Olives

Shrimp Cocktail 16.

Cocktail Sauce

Calamari Fritti 14.

Sweet - Medium - Fra diavolo

Polpetta "Meatballs" 11.

Fresh Ricotta - Basil - Plum Tomato
Sauce

Long Stem Artichoke 12.

Francese - Parsley - Lemon

Biagio's Board 21.

Chef's Selection of Imported Cheese
& Chacatureie

Little Neck Clam "Half Shell" 3. each

Mozzarella Milanese 11.

Breaded - Plum Tomato Sauce - Basil

Eggplant Rollatini 12.

Ricotta Stuffing - Melted Mozzarella
Cheese - Marinara Sauce

"PEI" Mussels 12.

Tomato - Scallion - Basil - Marinara

Steamed Little Neck Clams 15.

White White - Garlic

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

Salad

Mixed Greens 9.

Grape Tomato - Red Onion - Cucumber -
Carrots - Balsamic Vinaigrette

Spinach 10.

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

Beets & Ricotta 12.

Roasted Red Beets - Fresh Ricotta - Candied
Walnuts

Caesar 10.

Parmesan - Croutons

Arugula Salad 10.

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

Caprese 13.

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

Crostini

4 for \$12

Tomato

Fresh Mozzarella - Micro Basil

Ricotta

Truffle - Honey

Artichoke

Ricotta - Pesto

Lobster

Tomato - Scallions

Pasta

Add Chicken \$5.00 or Shrimp \$9.00

House Salad, Caesar Salad or Soup \$2.00 extra

Rigatoni Ala Vodka 18.

Rigatoni Mezzi - Signature vodka sauce

Fettuccine Alfredo 18.

Egg fettuccine - Cream sauce - Shaved Pecorino Romano

Fettuccini Carbonara 19.

Crisp pancetta - Peas

Penne Pomodorini 19.

Cherry tomato - Basil - Fresh mozzarella

Pappardelle Bolognese 20.

Tuscan Style Bolognese - Fresh Ricotta

Rigatoni Salsiccia Rabe 22.

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

Gnocchi Ragu 25.

Braised Short Ribs - Roasted Vegetables

Homemade Lobster Ravioli 26.

Spinach - Lobstermeat - Saffron Cream

Eggplant Parmigiana 20.

Thinly sliced eggplant with marinara sauce and melted mozzarella

Lasagna Rollantini 22.

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 - Roasted Potatoes

Veal Saltimbocca 27.

Spinach - Prosciutto - Melted Mozzarella

Veal Chop Parmigiana 35.

Melted Mozzarella - Marinara - Basil - Linguine

Shrimp Scampi 29.

Sautéed Shrimp - Garlic - Lemon Wine Sauce - Linguine

Seared Scallops 32.

Risotto - Asparagus - Honey

Shrimp Scallops & Lump Crabmeat 32.

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

Seafood Pescatore 35.

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

Grilled Scottish Salmon 28.

Spinach - Dill - Lemon & Olive Oil

Filet of Branzino 35.

Kalamata Olives - Sundried Tomatoes - Capers - Lemon

16oz. - Sizzling Sirloin Steak 32.

Roasted Garlic Herb Butter

Filet Mignon Medallions 34.

Bar Favorites

Buffalo Wings \$11.

Mozzarella Sticks \$9.

Chicken Finger \$9.

Chicken Parm Spring Roll \$10.

Spicy Beef Tips \$15.

Cajun - Cayenne Rub

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.

Truffeto Provolone - Grilled Balsamic Portabella - Caramelized Onion

Pizza

Plain Pizza \$16.

Margarita Pizza \$17.

Fresh Mozzarella - Fresh Tomato -
Basil

Salsiccia \$18.

Crumbled Sausage - Broccoli Rabe -
Mozzarella

BBQ Chicken Pizza \$18.

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

Mitsos Pizza \$17.

Pepperoni - Bacon - Meatball - Sausage

Carciofo \$17.

Artichokes - Roasted Peppers - Garlic -
Mozzarella

Quatro Formaggio \$17.

Mozzarella - Ricotta - Asiago -
Parmigiano Reggiano Marinara

Mezza Luna \$17.

Proscuitto - Mozzarella - Baby Arugula