

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

Ricotto - 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

Chicken 5. - Shrimp 8. - Sirloin Steak 8. - Salmon 9. - Jumbo Lump Crabmeat 12.

Mixed Greens 8.

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

Caesar 9.

Parmesan Crisp - Herb Crostino

Arugula 9.

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

Spinach 10.

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

Beets & Ricotta 11.

Roasted Red Beets - Fresh Ricotta - Pistachio Crumble

Caprese 12.

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

Capricciosa 11.

Mixed Greens - Tomato - Fresh Mozzarella - Balsamic Vinaigrette

Sandwiches

Chicken Tuscan 10.

Mozzarella - Sundried Tomato - Pesto - Panini

Chicken Parmigiana 13.

Semolina

Turkey 10.

Carmilized Onion - Baby Spinach - Vermont Cheddar
- Gravy - Cibatta

Short Rib Grilled Cheese 13.

Pickled Onions - Smoked Gouda - Onion Brioche

Smoked Pulled Pork 10.

Coleslaw - Vermont Cheddar - BBQ Sauce - Ciabatta

Sirloin Steak 12.

Balsamic Peppers - Crumbled Blue - Pesto Aioli -
Brioche

Lobster Roll 15.

Scallions - Lemon - Aioli - Brioche Long

Chicken Bruschetta 10.

Fresh Mozzarella - Tomato - Basil - Balsamic Glaze -
Focaccia

Meatball Parmigiana 11.

Fresh Mozzarella - Semolina

Reuben 11.

Sauerkraut - Swiss - Russian - Rye

Philly Cheese Steak 11.

Peppers - Onions - Provolone Cheese - Panini

Smoke Salmon 12.

Arugula - Red Onion - Fresh Mozzarella - Ciabatta

Eggplant Parmigiana 11.

Fresh Mozzarella - Semolina

Burgers

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

^{VEGAN} Portabella 11

Eggplant - Grilled Onion - Roasted Pepper - Fresh Mozzarella

Pizza

Marinara 12.

San Marzano Sauce - Mozzarella - Garlic - Oregano

Margarita Pizza 13.

Fresh Mozzarella - Fresh Tomato - Basil

Mitsos Pizza 14.

Pepperoni - Bacon - Meatball - Sausage

Salsiccia 17.

Crumbled Sausage - Broccoli Rabe - Mozzarella

Carciofo 16.

Artichokes - Roasted Peppers - Garlic - Mozzarella

BBQ Chicken Pizza 17.

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

Quattro Formaggio 14.

Mozzarella - Ricotta - Asiago - Parmigiano Reggiano
Marinara

Mezza Luna 16.

Prosciutto - Mozzarella - Baby Arugula

Pasta

Penne Vodka 17.

Basil - Shaved Parmigian Cheese

Lobster Ravioli 21.

Lobstermeat - Spinach - Sherry Wine

Lasagna Rollantini 18.

Marinara - Fresh Ricotta - Mozzarella

Gnocchi Ragu 24.

Braised Short Ribs - Roasted Vegetables

Fettuccini Carbonara 18.

Crisp pancetta - Peas - Egg Yolk

Pappardelle Bolognese 18.

Tuscan Style Bolognese - Ricotta - Basil oil

Rigatoni Pomodorini 17.

Cherry tomato - Basil - Fresh mozzarella

Cavatelli Salsiccia Rabe 20.

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

Piatti Piccoli

Hot Antipasti

Eggplant Rollatini 11

Ricotta - Mozzarella - Marinara

Long Stem Artichoke 11

Francese - Parsley - Lemon

Polpetta "Meatballs" 10

Fresh Ricotta - Basil - Plum Tomato Sauce

Polpo alla Griglia 14.

Lemon - Tomato - Scallions - Olive Aioli

Calamari Fritti 13

Sweet - Medium - Fra diavolo

"PEI" Mussels 11

Tomato - Scallion - Basil - Marinara

Mozzarella Milanese 10.

Breaded - Plum Tomato Sauce - Micro Basil

Zuppa di Clams 12.

Garlic & Olive Oil - Marinara - Fra Diavolo

Secondi

"Small Plates Concept is to experience a variety of foods and creating your own personal combination entrées"

Chicken Francese 11.

Lemon - White Wine - Butter

Seared Scallops 15.

Risotto - Asparagus - Honey

Veal Saltimbocca 14.

Prosciutto - Spinach - Sage - Mozzarella - Mashed

Risotto 10.

Brussel Sprouts - Pancetta - Butternut Squash

Shrimp Scampi 14.

Garlic - Lemon - Linguine

Filet Mignon 16.

Port Wine

Branzino 14.

Kalamata Olives - Lemon - Capers

Entrées

Chicken Parmigiana 19.

Melted Mozzarella - Marinara - Basil - Penne

Chicken Giambotta 22.

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

Scottish Organic Salmon 25.

Spinach - Lemon - EVOO

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

Linguine di Clams 21.

Littleneck Clams - Garlic - Basil - White Wine

Veal Scallopini Marsala 24.

Mixed Mushrooms - Marsala Demi

16oz. - Sizzling Sirloin Steak 28.

Roasted Garlic Herb Butter

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