

*Store Hours

23353.) Fri-Sat - 11:00 AM - 11:00 PM - \$0.00
23352.) Mon-Thurs - 11:00 AM - 10:00 PM - \$0.00
23354.) Sun - 3:30 PM - 9:00 PM - \$0.00

Add Ons

18686.) Chicken Grilled 3 oz - \$2.00
18687.) Chicken Grilled 6 oz - \$4.00
18688.) Chicken Paillard 5oz - \$3.50
18698.) Large Shrimp for Chicken - 6 pc. - \$4.00
18693.) Lobster 3 oz - \$7.00
18694.) Meatball - 1 with Sauce - \$1.00
18695.) Meatball - 3 with sauce - \$3.00
18689.) Sausage - Sliced 4oz - \$3.00
18696.) Scallops - Large - 4 pc. - \$5.00
18690.) Shrimp 4 oz - Small - \$3.00
18691.) Shrimp Large - 3 pc. - \$3.00
18692.) Shrimp Large - 6 pc. - \$6.00
18697.) Small Shrimp for Chicken - 4oz - \$2.50

Appetizers

5799.) Antipasti Trio - Appetizer
A generous sampling of our most popular appetizers including fried calamari, stuffed mushrooms and bruschetta classico. Served with fresh tomato sauce and Italian salsa. - \$19.29
171.) Bruschetta Classico - Appetizer
Oven roasted Italian bread topped with plum tomatoes, sweet basil, garlic and fresh mozzarella drizzled with a balsamic vinegar glaze. - \$7.99
160.) Calamari Fritti - Appetizer
Tender calamari, lightly breaded, fried and served with fresh tomato sauce and Italian salsa. - \$10.29
5795.) Carpaccio - Available after 4pm - Appetizer
Delicate beef tenderloin thinly sliced and served raw with capers, argula, red onion, extra virgin olive oil and imported Parmigiano Reggiano cheese. - \$10.29
174.) Crab & Lobster Al Forno - Appetizer
A rich, creamy blend of crab and lobster baked with spinach, artichoke and mascarpone cheese. Served with herb flat bread for dipping. - \$10.29
23438.) Crispy Shrimp Amalfi - Appetizer
Tender, flash fried shrimp tossed in a creamy, tangy sauce and served over a bed of crisp lettuce. - \$10.29
162.) Fried Ravioli - Appetizer
Homemade spinach and ricotta cheese filled ravioli, lightly fried and served with a scallion cream sauce. - \$7.99
23439.) Mussels In Tomato Garlic Broth - Appetizer
A full pound of delicately simmered mussels in a tomato garlic white wine broth. - \$10.29
161.) Stuffed Mushrooms - Appetizer
Stuffed and seasoned with Italian sausage, garlic, spinach, white wine and herbed butter. - \$9.09
5797.) Tomato Mozzarella Caprese - Appetizer
Sliced beefsteak tomatoes, imported buffalo mozzarella, red onion, basil and cured black olives splashed with extra virgin olive oil and aged balsamic vinegar. - \$9.09

Beverages

15884.) Large Fountain Beverage - Choice of Pepsi Products. - \$1.99

Catering - Entrees & Pasta

14070.) Add Chicken Breasts to Platter - Each Piece - \$6.50
10382.) Bread, Cheese & Oil - Per Person - \$0.00
11475.) Chicken Marsala - Serves 8-12
Marinated chicken breast with sauteed mushrooms, caramelized onion and a marsala wine sauce. Served with garlic mashed potatoes and sauteed spinach. - \$85.19
5827.) Chicken Parmesan - Serves 8-12
Breast of chicken delicately breaded, lightly fried and then baked with tomato sauce and mozzarella. Served with spaghetti tossed in our garlic Alfredo sauce. - \$85.19

5831.) Chicken Pietro - Serves 8-12
Grilled chicken breast marinated in garlic, balsamic vinegar, dijon mustard, rosemary and a touch of honey. Served with portobello mushrooms and seasonal vegetables. - \$85.19
5828.) Eggplant Parmesan - Serves 8-12
Parmesan-breaded eggplant, lightly fried and then baked with tomato sauce and mozzarella. Served with spaghetti tossed in our garlic Alfredo sauce. (vegetarian) - \$73.79
5826.) Farfalle Alfredo - Serves 8-12
Grilled chicken, bowtie pasta, roasted peppers, crispy Italian cured ham, sauteed red onion and peas tossed in our Alfredo sauce with asiago cheese. - \$79.45
13762.) Fettuccine Bolognese - Serves 8-12 - \$73.45
22614.) Fettucini Alfredo - serves 8-12 - \$73.45
13761.) Lasagna Bolognese - Serves 8-12
Pasta layered with our hearty bolognese and a three cheese cream sauce baked until golden. - \$73.79
14069.) Mashed Potatoes - Serves 8-12 - \$15.00
5832.) Pork Chops al Forno - Serves 8-12
Marinated pork chops, grilled and topped with wild parmesan and gorgonzola butter. Served with sauteed vegetables and garlic mashed potatoes. - \$90.89
23450.) Pronto Pack - Serves 4-5
Includes the salad and pasta of your choice and our freshly baked bread with Biaggi's Butter for dipping. - \$34.09
23449.) Rigatoni Alla Bolognese - Serves 8-12 - \$73.79
5825.) Rigatoni Alla Toscana - Serves 8-12
Large tube pasta sauteed with Italian sausage, roasted peppers, onions and tomato sauce. Topped with imported Montchevre herb goat cheese and basil. - \$73.79
25037.) Spaghetti and Meat Balls - Serves 8-12 people - \$73.79
5830.) Spaghetti Marinara - Serves 8-12 - \$62.49
5824.) Ziti al Forno - Serves 8-12
Savory shrimp and chicken baked in a lobster cream sauce with Italian cured ham, red onion and our Italian cheese blend. - \$79.45

Catering - Salads

5833.) Biaggi's Caesar Salad - Serves 8-12
Garden-green romaine lettuce combined with a homemade Caesar dressing and fresh parmesan croutons. - \$56.75
5836.) Chopped Chicken Salad - Serves 8-12
Iceberg lettuce, grilled chicken, tomatoes, avocado, gorgonzola cheese, crispy Italian cured ham and red onion tossed in our special house dressing. - \$68.10
5834.) House Salad - Serves 8-12
Mixed greens tossed with carrots, cucumbers and roasted red peppers in our herb-garlic balsamic dressing. (vegetarian) - \$51.09
16045.) Messina Salad - Serves 8-12
Field greens served with a vibrant combination of sliced cucumbers, tomatoes, olives, capers, red onions and feta cheese splashed with red wine vinegar and olive oil. - \$56.75
5835.) Spinach Salad - Serves 8-12
Tender spinach leaves tossed in a sun dried tomato-bacon dressing. Topped with gorgonzola cheese, red onion and hard-boiled egg. - \$56.75
17239.) Venetian Chicken Salad - Serves 8-12
House greens tossed with grilled chicken, red peppers, carrots, gorgonzola cheese, apples, toasted walnuts and a black raspberry vinaigrette. - \$68.10

Catering-Dessert

25040.) Lemon Tower Cake - Serves 8-12. - \$51.09
25039.) NY Style Cheesecake - Serves 8-12. - \$51.09
25038.) Tirami Su - Serves 8-12. - \$45.40
25041.) Torta Cioccolata - Serves 8-12. - \$56.75

Childrens

10374.) Childrens Cheese Pizza - \$5.19
10380.) Childrens Chicken Fingers with French fries - \$5.19
10381.) Childrens Fresh Fruit and Cottage Cheese - \$4.59
10373.) Childrens Mac & Cheese - \$4.09
10375.) Childrens Mixed Green Salad - \$2.29

10377.) Childrens Penne Pasta with Meat Sauce - \$4.59
10376.) Childrens Spaghetti & Meatballs - \$4.59
10379.) Childrens Spaghetti with Butter & Parmesan Cheese - \$3.79
10378.) Childrens Spaghetti with Tomato Sauce - \$4.09

Dessert

1416.) Bananas Foster - Dessert
Delicate banana-filled crepes topped with caramel rum sauce and almond biscotti. - \$7.39
1408.) Cannoli - Dessert
Two large pastry shells filled with sweet ricotta and finished with shaved chocolate and pistachios. - \$7.39
1456.) Chocolate Chip Banana Paradiso - Dessert
Chocolate chip banana cake served with milk chocolate sauce. - \$7.39
17238.) Lemon Tower Cake - Dessert
Three layers of moist lemon cake with a creamy lemon frosting. Served with our homemade vanilla-lemon cream sauce and garnished with fresh strawberries. - \$7.39
1428.) New York Style Cheesecakes - Dessert
Original with seasonal fruit. - \$7.39
1394.) Tirami Su - Dessert
Espresso and liqueur soaked ladyfingers layered with a mascarpone mousse. - \$7.39
1463.) Torta Cioccolata - Dessert
A chocolate lover's dream - dense chocolate cake with raspberry sauce. - \$7.39
9048.) Warm Apple Crostata - Dessert
Sauteed apples with cinnamon and raisins baked in a flaky pastry crust. Served with caramel sauce. - \$7.39
1447.) White Chocolate Bread Pudding - Dessert
A decadent interpretation of the classic. Simply delicious! - \$7.39

Entree Salads

219.) Chopped Chicken Salad
Iceberg lettuce, grilled chicken, tomatoes, avocado, gorgonzola cheese, Italian cured ham and red onions tossed in our special house dressing. - \$13.69
23443.) Filet Mignon Salad
Three grilled petite filet medallions served with mixed greens, gorgonzola cheese, grilled vegetables and cherry tomatoes tossed in a citrus vinaigrette. - \$17.09
5801.) Seared Salmon Salad
Fresh salmon fillet hand-cut by our Chef and seared on an iron with fennel seed / black peppercorn crust. Served over mixed greens tossed with red onion, cherry tomatoes, capers and a lemon vinaigrette. - \$14.79
9043.) Venetian Chicken Salad
House greens tossed with grilled chicken, red peppers, carrots, gorgonzola cheese, apples, toasted walnuts and a black raspberry vinaigrette. - \$13.69

Entrees

5816.) Chicken Marsala - Dinner
Marinated chicken breast with sauteed mushrooms, caramelized onion and a marsala wine sauce. Served with garlic mashed potatoes and sauteed spinach. - \$17.09
245.) Chicken Parmesan - Dinner
Breast of chicken delicately breaded, lightly fried and baked with a tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce. - \$17.09
13776.) Chicken Piemontese - Dinner
Grilled chicken stuffed with imported Italian ham and smoked provolone and gouda cheeses. Topped with a lemon basil butter sauce and served with sauteed asparagus and roasted herb potatoes. - \$17.09
5811.) Chicken Pietro - Dinner
Grilled chicken breast marinated in balsamic vinegar, dijon mustard, rosemary, garlic and a touch of honey. Served with roasted portobello mushrooms and seasonal vegetables. - \$17.09
254.) Eggplant Parmesan - Dinner
Parmesan breaded eggplant, lightly fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce. - \$15.89
23447.) Filet Mignon & Shrimp Oreganata - Dinner
A grilled to order 4 oz. petite filet and our oven roasted shrimp in an oregano and garlic breadcrumb crust. Served with sauteed asparagus and garlic mashed potatoes. - \$22.69

5815.) Fillet Mignon- Available after 4pm - Dinner
An 8 oz. filet mignon grilled to perfection and topped with a sun dried tomato cream sauce, sauteed mushrooms, asparagus, cherry tomatoes and garlic mashed potatoes. - **\$24.99**

23445.) Garlic Shrimp Oreganata - Dinner
Oven roasted shrimp in an oregano and garlic breadcrumb crust. Served with capellini tossed in a fresh tomato basil sauce. - **\$18.19**

23446.) Grilled Pork Chops with Parmesan Gorgonzola Butter - Dinner

Marinated pork chops, grilled and topped with a mild parmesan gorgonzola butter. Served with sauteed vegetables and garlic mashed potatoes. - **\$19.29**

17234.) Lobster & Shrimp Stuffed Holland Sole - Dinner

Baked fillet of tender Holland Sole stuffed with a lobster, shrimp, vegetable and sherry wine mixture. Topped with a rich lobster-tomato cream sauce and served with sauteed asparagus. - **\$21.59**

5812.) N.Y. Strip- Available after 4pm - Dinner

Aged center cut N.Y. strip grilled to perfection and topped with a mild brandy-peppercorn steak sauce. Served with our homemade "lobster mac & cheese." - **\$24.99**

10664.) Pork Osso Buco- Available After 4pm only. - Dinner

Tender, fall off the bone pork shank that has been slowly braised for several hours with vegetables, garlic and fresh herbs. Served with Tuscan white beans tossed with toasted garlic, fresh sage and a touch of lemon zest. - **\$17.09**

13772.) Salmon & Shrimp Milanese - Dinner

Fresh fillet of fennel seed/black peppercorn crusted salmon seared on iron. Served with large grilled shrimp, creamy Italian rice with asparagus and saffron and a lemon basil butter sauce. - **\$20.49**

238.) Seared Sea Bass - Dinner

Fresh fillet of moist and flaky sea bass brushed with herb garlic oil and seared on iron. Served with roasted red pepper cream sauce, sauteed spinach and garlic mashed potatoes. - **\$23.89**

23444.) Tilapia Florentine - Dinner

Tender fillet of fresh tilapia seared on iron and served with angel hair pasta tossed with fresh spinach, sun dried tomatoes, pine nuts and a white wine butter sauce. - **\$18.19**

13770.) Veal Parmesan - Available after 4pm - Dinner

Tender veal cutlets lightly breaded, fried and then baked with tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce. - **\$20.49**

Extras

4920.) Additional Charges - \$0.50

4921.) Additional Charges - \$0.75

4922.) Additional Charges - \$1.00

Lunch Entree Salads

25044.) Chopped Chicken Salad - Lunch.

Ice berg lettuce, grilled chicken, tomatoes, avocado, Gorgonzola cheese, crispy bacon and red onion tossed in our special house dressing. - **\$12.49**

25047.) Filet Mignon Salad - Lunch.

Three grilled petite filet medallions served with mixed greens, gorgonzola cheese, grilled vegetables and cherry tomatoes tossed in a citrus vinaigrette. - **\$15.89**

25048.) Seared Salmon Salad - Lunch.

Fresh salmon fillet hand-cut by our Chef and seared on an iron with fennel seed / black peppercorn crust. Served over mixed greens tossed with red onion, cherry tomatoes, capers and a lemon vinaigrette. - **\$13.69**

25046.) Venetian Chicken Salad - Lunch

House greens tossed with grilled chicken, red peppers, carrots, gorgonzola cheese, apples, toasted walnuts and a black raspberry vinaigrette. - **\$12.49**

Lunch Entrees

8308.) Chicken Marsala - Lunch

Marinated chicken breast with sauteed mushrooms, caramelized onion and a marsala wine sauce. Served with garlic mashed potatoes and sauteed spinach. - **\$13.69**

8306.) Chicken Parmesan - Lunch

Breast of chicken delicately breaded, lightly fried and baked with a tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce. - **\$13.69**

17232.) Chicken Piemontese - Lunch

Grilled chicken stuffed with imported Italian ham and smoked provolone and gouda cheeses. Topped with a lemon basil butter sauce and served with sauteed asparagus and roasted herb potatoes. - **\$13.69**

8303.) Chicken Pietro - Lunch

Grilled chicken breast marinated in balsamic vinegar, Dijon mustard, rosemary, garlic and a touch of honey. Served with roasted portobello mushrooms and seasonal vegetables. - **\$13.69**

8307.) Eggplant Parmesan - Lunch

Breast of chicken or fresh eggplant delicately breaded, lightly fried and then baked with marinara sauce and mozzarella. Served with spaghetti topped with our garlic Alfredo sauce. - **\$11.39**

17231.) Lobster & Shrimp Stuffed Holland Sole - Lunch

Baked fillet of tender Holland Sole stuffed with a lobster, shrimp, vegetable and sherry wine mixture. Topped with a lobster-tomato cream sauce and served with sauteed asparagus. - **\$14.79**

13773.) Salmone & Shrimp Milanese - Lunch

Fresh fillet of fennel seed/black peppercorn crusted salmon seared on iron. Served with large grilled shrimp, creamy Italian rice with asparagus and saffron and a lemon basil butter sauce. - **\$14.79**

8309.) Seared Sea Bass - Lunch

Fresh fillet of moist and flaky sea bass brushed with herb garlic oil and seared on iron. Served with roasted red pepper cream sauce, sauteed spinach and garlic mashed potatoes. - **\$14.79**

23448.) Tilapia Florentine - Lunch

Tender fillet of fresh tilapia seared on iron and served with angel hair pasta tossed with fresh spinach, sun dried tomatoes, pine nuts and a white wine butter sauce. - **\$13.69**

Lunch Pasta

17236.) Butternut Squash Ravioli - Lunch

Roasted butternut squash filled ravioli tossed in a brown-butter-sage sauce with toasted walnuts, diced butternut squash and parmesan cheese. - **\$13.69**

8282.) Capellini Di Mare - Lunch

Angel hair pasta with large shrimp, scallops and calamari sauteed in a spicy tomato vegetable sauce and topped with fresh mussels and Little Neck clams - **\$14.79**

8281.) Chicken Cannelloni - Lunch

Fresh pasta filled with roasted chicken, fresh ricotta cheese and spinach. Finished with Alfredo and a touch of marinara sauce. - **\$12.49**

8286.) Farfalle Alfredo - Lunch

Grilled chicken, bowtie pasta, roasted peppers, crispy Italian cured ham, sauteed red onion and peas tossed in our Alfredo sauce with asiago cheese. - **\$12.49**

8292.) Fettucini With Lobster - Lunch

Black fettucini tossed with lobster and wild mushrooms in a white wine and scallion cream sauce. - **\$14.79**

13764.) Lasagna Bolognese - Lunch

Pasta layered with our hearty bolognese and a three cheese cream sauce, baked until golden. - **\$11.39**

10669.) Linguini with Clams - Lunch

Little Neck clams sauteed in a garlic herb butter tossed in a white wine clam sauce with tender asparagus and linguini pasta. - **\$12.49**

24055.) Lunch Pasta Combo

Smaller portion of any lunch pasta and choice of Caesar, house, spinach or wedge salads. - **\$10.29**

10668.) Penne Sardi - Lunch

Penne pasta tossed with grilled chicken, wild mushrooms, caramelized onions and sun dried tomato cream sauce. Finished in the oven with a topping of crispy garlic and oregano seasoned breadcrumbs. - **\$12.49**

8294.) Ravioli Quattro Formaggi - Lunch

Homemade ravioli filled with a blend of ricotta, parmesan, romano and blue cheese. Tossed in our four-cheese cream sauce and a touch of fresh basil and pine nut pesto and served over our fresh marinara sauce. - **\$12.49**

8287.) Rigatoni Alla Bolognese - Lunch

Large tube pasta tossed with hearty meat sauce, sweet Italian sausage, a touch of cream and parmesan cheese. - **\$11.39**

8284.) Rigatoni Alla Toscana - Lunch

Large tube pasta sauteed with Italian sausage, roasted peppers, onion and marinara. Topped with fresh goat cheese and basil. - **\$11.39**

17235.) Shrimp and Crab Cannelloni - Lunch

Spinach pasta filled with shrimp, crab meat, ricotta cheese and fresh spinach. Baked in a rich lobster-tomato cream sauce. - **\$13.69**

8426.) Spaghetti and Meatballs - Lunch

The classic. Homemade meatballs served with spaghetti and fresh marinara sauce. - **\$11.39**

8295.) Spaghetti Marinara - Lunch

A simple and aromatic tomato sauce with fresh mozzarella and basil. - **\$10.29**

8291.) Ziti Ai Forno - Lunch

Savory shrimp and chicken baked in a lobster cream sauce with Italian cured ham, red onion and our Italian cheese blend. - **\$13.69**

Lunch Sandwiches

8297.) Biaggi's Club - Lunch, Served with cucumber and onion salad.

Smoked turkey, Swiss cheese, applewood smoked bacon, alfalfa sprouts and sun-dried tomato mayonnaise on nine-grain bread. - **\$10.29**

25042.) Caprese Panini - Lunch only.

Sliced beefsteak tomatoes, fresh mozzarella and our homemade basil and pine nut pesto. Served warm on grilled Italian bread. - **\$10.29**

8300.) Chicago- Style Italian Beef Sandwich - Lunch, Served with cucumber and onion salad.

Tender slices of slow-roasted beef seasoned with Italian herbs and served with roasted peppers, sauteed onion and mozzarella cheese. - **\$10.29**

8302.) Chicken and Goat Cheese Panini - Lunch, Served with cucumber and onion salad.

Grilled chicken breast, herb flavored Montchevre goat cheese, roasted red peppers, hickory smoked bacon and fresh tomato basil salsa. Served warm on grilled Italian bread. - **\$10.29**

8298.) Smoked Turkey and Avocado Sandwich - Lunch, Served with cucumber and onion salad.

Smoked turkey, avocado, Swiss cheese, red onion, lettuce, tomato and our special house dressing. - **\$10.29**

8301.) Smoked Turkey Panini - Lunch, Served with cucumber and onion salad.

Smoked turkey, smoked gouda cheese, applewood smoked bacon and fresh green onion. Served warm on grilled Italian bread. - **\$10.29**

Pastas

15882.) Butternut Squash Ravioli - Dinner

Roasted butternut squash filled ravioli tossed in a brown butter sage sauce with toasted walnuts, diced butternut squash and parmesan cheese. - **\$15.89**

255.) Capellini di Mare - Dinner

Angel hair pasta with shrimp, scallops and calamari sauteed in a spicy tomato, vegetable sauce and topped with fresh mussels and Little Neck clams. - **\$19.29**

10659.) Chicken Cannelloni - Dinner

Fresh pasta filled with roasted chicken, fresh ricotta cheese and spinach. Finished with Alfredo with a touch of tomato sauce. - **\$15.89**

260.) Farfella Alfredo - Dinner

Grilled chicken, bowtie pasta, roasted peppers, crispy Italian cured ham, sauteed red onion and peas tossed in our Alfredo sauce with Asiago cheese. - **\$15.89**

250.) Fettucini with Lobster - Dinner

Black fettucini tossed with lobster, wild mushrooms and a homemade lobster cream sauce. - **\$18.19**

13765.) Lasagna Bolognese - Dinner

Pasta layered with our hearty bolognese and a three cheese cream sauce baked until golden. - **\$14.79**

9046.) Linguini with Clams - Dinner

Little Neck clams sauteed in a garlic butter and tossed with Italian bacon and leeks in a scallion cream sauce. - **\$15.89**

10661.) Penne Sardi - Dinner

Penne pasta tossed with grilled chicken, wild mushrooms, caramelized onions and a sun dried tomato cream sauce. Finished in the oven with a topping of crispy garlic and oregano based breadcrumbs. - **\$15.89**

272.) Ravioli Quattro Formaggi - Dinner

Homemade ravioli filled with a blend of ricotta, parmesan, romano and blue cheeses. Tossed in our four cheese cream sauce with a touch of fresh basil and pine nut pesto and served over our fresh tomato sauce. - **\$15.89**

Continued...

13513.) Rigatoni alla Bolognese - Dinner

Large tube pasta tossed with our hearty meat sauce, a touch of cream and parmesan cheese. - **\$14.79**

256.) Rigatoni alla Toscana - Dinner

Large tube pasta sauteed with Italian sausage, roasted peppers, onion and tomato sauce. Topped with imported Montchevre herb goat cheese and basil. - **\$14.79**

17237.) Shrimp and Crab Cannelloni - Dinner

Spinach pasta filled with shrimp, crab meat, ricotta cheese and fresh spinach. Baked in a rich lobster-tomato cream sauce. - **\$18.19**

5807.) Spaghetti and Meatballs - Dinner

Spaghetti with homemade meatballs and marinara sauce. - **\$14.79**

276.) Spaghetti Marinara - Dinner

Spaghetti with a simple and aromatic marinara sauce, fresh mozzarella and basil. - **\$12.49**

267.) Ziti al Forno - Dinner

Savory shrimp and chicken baked in a lobster cream sauce with Italian cured ham, red onion and our Italian cheese blend. - **\$17.09**

Pizzas 9"

234.) Chicken Piccante Pizza

Spicy grilled chicken, smoked bacon, leeks, Montchevre goat cheese and our Italian cheese blend. - **\$11.39**

241.) Margherita Pizza

Traditional preparation with fresh tomato sauce, basil and our Italian cheese blend. - **\$10.29**

236.) Mediterranean Pizza

Vegetarian with red and green peppers, onion, mushrooms, black olives and our Italian cheese blend. - **\$10.29**

23440.) Pepperoni & Mushroom Stromboli

Our "rolled pizza" filled with pepperoni, sauteed mushrooms and our Italian cheese blend. Sliced and served with fresh marinara sauce. - **\$11.39**

9041.) Pepperoni Pizza

Pepperoni, fresh tomato sauce and our Italian cheese blend. - **\$11.39**

233.) Sausage Pizza

Italian sausage, tomato sauce, caramelized onion and our Italian cheese blend. - **\$11.39**

23441.) Sausage & Cheese Stromboli

Our "rolled pizza" filled with Italian sausage and our Italian cheese blend. Sliced and served with fresh marinara sauce. - **\$11.39**

Sides

18717.) Anchovies - 5 pcs (1oz) - \$1.50

18705.) Asparagus - 3 oz. - \$3.00

18706.) Broccoli - 3 pcs - \$2.00

18721.) Cup of Soup - 6 oz. - \$3.00

18709.) French Fries - 6 oz. - \$2.00

18712.) Fresh Fruit - 1.5 oz grapes, strawberry & cantaloupe - \$2.50

18719.) Goat Cheese - Crusted - 3 pieces - \$2.50

18718.) Goat Cheese - Herb - 3 Scoops - \$2.00

13028.) Meatballs - 3pcs with sauce - \$3.00

18707.) Mushrooms - Button - 4 oz. - \$3.00

18708.) Mushrooms - Wild - 4 oz. - \$4.00

18716.) Pasta with Bolognese - Side - 6 oz pasta + sauce - \$4.00

18714.) Pasta with Butter and Parm - Side - 6 oz pasta + sauce - \$3.00

18715.) Pasta with Marinara - Side - 6 oz pasta + sauce - \$3.00

18710.) Potato Chips - 6 oz. - \$1.50

18699.) Potatoes - Garlic Mashed - 8 oz. - \$2.50

18700.) Potatoes - Herb Roasted - 5 oz. - \$2.00

18701.) Risotto - 1 Cup - \$4.00

18702.) Spinach - Garlic - 6 oz. - \$3.00

18711.) Strawberries - \$2.00

18713.) Sub Salad for fries or chips - half-portion - \$2.50

18704.) Vegetables - Seasonal - 6 oz. - \$2.00

Soups & Salads

9250.) Biaggi's Caesar Salad - Large

Romaine lettuce tossed with our homemade Caesar dressing and fresh parmesan croutons. - **\$10.29**

199.) Biaggi's Caesar Salad - Small

Romaine lettuce tossed with our homemade Caesar dressing and fresh parmesan croutons. - **\$6.79**

187.) Chicken Florentine Soup

Rich cream of chicken soup with fresh spinach and a hint of garlic. - **\$5.69**

15883.) Half & Half Combo - Lunch Only

Choose two from a list of sandwiches, salads, and soups. - **\$10.29**

9251.) House Salad - Large

Mixed greens tossed with carrots, cucumbers and roasted red peppers tossed in our herb-garlic balsamic dressing. - **\$9.09**

196.) House Salad - Small

Mixed greens tossed with carrots, cucumbers and roasted red peppers tossed in our herb-garlic balsamic dressing. - **\$5.69**

25043.) Lobster Bisque Soup

Made with our homemade lobster stock, fresh cream and a touch of brandy. - **\$6.89**

211.) Messina Salad

Field greens served with a vibrant combination of sliced cucumbers, tomatoes, olives, capers, red onion and feta cheese splashed with red wine vinegar and olive oil. - **\$6.89**

23442.) Roasted Beet and Arugula Salad

Fresh beets roasted with a citrus vinaigrette and honey marinade and served with arugula, avocado, sun dried cherries and spicy walnut crusted Montchevre goat cheese. - **\$7.99**

184.) Sherry Tomato Soup

Italian style tomato cream soup with a touch of sherry wine garnished with our homemade parmesan croutons. - **\$5.69**

191.) Soup of the Day

Our Chef's daily soup, prepared from the freshest ingredients. - **\$5.69**

7725.) Spinach Salad - Small

Tender spinach, tossed in a sun dried tomato bacon dressing. Topped with gorgonzola cheese, red onion and hard boiled egg. - **\$6.89**

180.) Tuscan Minestrone Soup

Traditional soup in the Tuscan style with assorted vegetables and white beans. - **\$5.69**

9042.) Wedge Salad

A wedge of crisp iceberg lettuce topped with our homemade blue cheese dressing, crispy bacon, diced tomatoes and red onions. - **\$6.89**