

FROM THE GRILL

CHICKEN MARSALA
Marinated chicken breast with sautéed mushrooms, caramelized onions and a Marsala wine sauce. Served with garlic mashed potatoes and sautéed spinach.

CHICKEN PIEMONTESE
Grilled chicken breast stuffed with imported Italian ham and smoked provolone and Gouda cheeses. Topped with a lemon-basil butter sauce and served with sautéed asparagus and roasted herb potatoes.

GRILLED CHICKEN PIETRO
Grilled chicken breast topped with a homemade sauce of balsamic vinegar, Dijon mustard, rosemary and a touch of honey. Served with sautéed portabello mushrooms and seasonal vegetables.

GRILLED PORK CHOPS WITH PARMESAN-GORGONZOLA BUTTER*
Marinated pork chops grilled and topped with a mild Parmesan-Gorgonzola butter. Served with vegetable couscous, garlic mashed potatoes and a roasted garlic demi-glace.

FILET MIGNON*
An 8 oz. filet mignon grilled to perfection and served with a sun-dried tomato cream sauce, sautéed mushrooms, asparagus, oven-roasted tomatoes and garlic mashed potatoes.

DESSERTS

TIRAMI SU
Espresso and liqueur-soaked ladyfingers layered with a mascarpone mousse.

KEY LIME PIE
Our homemade Florida key lime pie with a crumbled almond biscotti crust. Served with raspberry sauce and whipped cream.

WHITE CHOCOLATE BREAD PUDDING
A decadent interpretation of the classic made with rich, buttery brioche bread. Simply delicious!

CANNOLI
Two large pastry shells filled with sweet ricotta and finished with shaved chocolate and pistachios.

BANANAS FOSTER
Delicate banana-filled crêpes topped with caramel rum sauce and almond biscotti. Served with vanilla ice cream.

LEMON TOWER CAKE
Three layers of moist lemon cake with a creamy lemon frosting. Served with our homemade vanilla-lemon cream sauce and garnished with fresh strawberries.

STICKY TOFFEE PUDDING
Homemade with richly flavored brioche bread and imported chopped Medjool dates. Served with warm caramel-butterscotch sauce and topped with vanilla bean ice cream.

WARM APPLE CROSTATATA
Sautéed apples with cinnamon and raisins baked in a flaky pastry crust. Served with vanilla ice cream and homemade caramel rum sauce.

NEW YORK STYLE CHEESECAKE
Served with fresh strawberries and whipped cream.

TORTA CIOCCOLATA
A chocolate lover's dream - dense chocolate cake with a rich chocolate-walnut icing. Served warm with vanilla ice cream.

BIAGGI'S PRONTO PACK

PRONTO PACK FROM BIAGGI'S \$30.00
We've made it easy to enjoy the great taste of Biaggi's at home ... or on the go. Perfectly sized to serve 4 - 5 people, our Pronto Pack includes the salad and pasta of your choice and our freshly baked bread with Biaggi's Butter for dipping.

PICK YOUR SALAD
House • Caesar

PICK YOUR PASTA
Farfalle Alfredo • Rigatoni alla Bolognese • Ziti al Forno
Rigatoni alla Toscana • Spaghetti & Meatballs • Penne Sardi
Spaghetti Marinara

BIAGGI'S PARTY PANS

READY TO SERVE IN FOIL PANS. SIZED FOR 8 - 12 GUESTS DEPENDING ON THE USE.

SALADS

- CAESAR SALAD
- HOUSE SALAD
- SPINACH SALAD
- MESSINA SALAD
- CHOPPED CHICKEN SALAD
- VENETIAN CHICKEN SALAD

PASTA & ENTRÉES

- LASAGNA BOLOGNESE
- ZITI AL FORNO
- RIGATONI ALLA TOSCANA
- FARFALLE ALFREDO
- RIGATONI ALLA BOLOGNESE
- SPAGHETTI MARINARA
- SPAGHETTI & MEATBALLS
- CHICKEN PARMESAN
- EGGPLANT PARMESAN
- CHICKEN MARSALA
- CHICKEN PIETRO
- GRILLED PORK CHOPS

DESSERTS

- TIRAMI SU
- NY STYLE CHEESECAKE
- LEMON TOWER CAKE
- TORTA CIOCCOLATA

24 HOURS ADVANCE NOTICE REQUESTED FOR ALL PARTY PANS. CANCELLATIONS ACCEPTED IF MADE 24 HOURS IN ADVANCE.



WE PROUDLY SERVE PEPSI PRODUCTS

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN (SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH) REDUCES THE RISK OF FOODBORNE ILLNESSES. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.

Colorado Springs, Colorado	719.262.9500
Loveland, Colorado	970.663.0100
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Algonquin, Illinois	847.658.5040
Bloomington, Illinois	309.661.8322
Champaign, Illinois	217.356.4300
Deerfield, Illinois	847.607.2300
Deer Park, Illinois	847.438.1850
Naperville, Illinois	630.428.8500
Peoria, Illinois	309.686.8114
.....	
Evansville, Indiana	812.421.0800
Fort Wayne, Indiana	260.459.6700
.....	
Cedar Rapids, Iowa	319.393.6593
Davenport, Iowa	563.344.2103
West Des Moines, Iowa	515.221.9900
.....	
Eden Prairie, Minnesota	952.942.8555
Maple Grove, Minnesota	763.416.2225
.....	
Ridgeland, Mississippi	601.354.6600
.....	
Omaha, Nebraska	402.965.9800
.....	
Victor, New York	585.223.2290
.....	
Cary, North Carolina	919.468.7229
.....	
Perrysburg, Ohio	419.872.6100
.....	
Salt Lake City, Utah	801.596.7222
.....	
Madison, Wisconsin	608.664.9288

Our entire menu is available for take-out.

Our special events room can accommodate a wide variety of group sizes.

Whenever possible, we will be happy to accommodate your taste or dietary needs.

Gluten-Free items available.

Gift cards are available in any denomination.

Prices subject to change.

BIAGGI'S

RISTORANTE ITALIANO

TAKE-OUT

APPETIZERS

STUFFED MUSHROOMS

Stuffed and seasoned with Italian sausage, spinach, garlic, white wine and herbed butter.

CALAMARI FRITTI

Tender calamari lightly breaded, fried and served with fresh tomato sauce and Italian salsa.

BRUSCHETTA CLASSICO

Oven-toasted Italian bread topped with plum tomatoes, sweet basil, garlic, fresh mozzarella and a balsamic vinegar glaze.

CRAB AND LOBSTER DIP

A rich, creamy blend of crab and lobster baked with spinach, artichoke and mascarpone cheese. Served with herbed flat bread for dipping.

BACON WRAPPED DATES

Applewood smoked bacon wrapped dates oven-roasted with a maple-balsamic glaze.

FRIED RAVIOLI

Homemade spinach and ricotta cheese-filled ravioli lightly fried and served with a scallion cream sauce.

JUMBO LUMP CRAB CAKES

Two freshly prepared jumbo lump crab cakes with basil breadcrumbs and a red pepper aioli.

CARPACCIO*

Prime top sirloin thinly sliced and served raw with capers, arugula, red onion, extra virgin olive oil and imported Asiago cheese.

MUSSELS IN TOMATO-GARLIC BROTH

A full pound of delicately simmered mussels in a tomato-garlic-white wine broth.

TOMATO MOZZARELLA CAPRESE

Sliced beefsteak tomatoes, imported buffalo mozzarella, red onion, basil and Kalamata olives splashed with extra virgin olive oil and aged balsamic vinegar.

PIZZA & STROMBOLI

Enjoy as an entrée or as an appetizer ... they're perfectly sized for sharing!

CHICKEN PICCANTE PIZZA

Spicy grilled chicken, smoked bacon, leeks, Montchevré goat cheese and our Italian cheese blend.

SAUSAGE PIZZA

Italian sausage, fresh tomato sauce, caramelized onions and our Italian cheese blend.

MEDITERRANEAN PIZZA

Vegetarian with red and green peppers, onion, mushrooms, black olives and our Italian cheese blend.

MAINE LOBSTER PIZZA

Maine lobster, butter poached leeks, wild mushrooms, creamy mascarpone cheese and our Italian cheese blend.

PEPPERONI PIZZA

Pepperoni, fresh tomato sauce and our Italian cheese blend.

MARGHERITA PIZZA

Traditional preparation with fresh tomato sauce, basil and our Italian cheese blend.

PEPPERONI & MUSHROOM STROMBOLI

Our "rolled pizza" filled with pepperoni, sautéed mushrooms and our Italian cheese blend. Served with fresh marinara sauce.

SAUSAGE & CHEESE STROMBOLI

Our "rolled pizza" filled with Italian sausage and our Italian cheese blend. Served with fresh marinara sauce.

SOUPS & SALADS

TUSCAN MINISTRONE SOUP

Traditional Tuscan-style soup with assorted vegetables and white beans.

SHERRY TOMATO SOUP

Italian-style tomato soup with a touch of sherry wine. Garnished with our homemade Parmesan croutons.

CHICKEN FLORENTINE SOUP

Rich cream of chicken soup with fresh spinach and a hint of garlic.

LOBSTER CORN CHOWDER

Homemade with tender Maine lobster, sweet corn, potatoes, vegetables and a touch of cream.

HOUSE SALAD

Mixed greens, carrots, cucumbers and roasted red peppers tossed in our herb-garlic balsamic dressing.

CAESAR SALAD

Romaine lettuce tossed with our homemade Caesar dressing and fresh Parmesan croutons.

SPINACH SALAD

Tender spinach leaves tossed in our sun-dried tomato-bacon dressing. Topped with Gorgonzola cheese, red onion and hard-boiled egg.

ROASTED BEET AND ARUGULA SALAD

Fresh beets roasted with a honey balsamic marinade and served with arugula, avocado, sun-dried cranberries and spicy walnut crusted Montchevré goat cheese.

WEDGE SALAD

A wedge of crisp iceberg lettuce topped with our homemade blue cheese dressing, crispy bacon, diced tomatoes and red onion.

MESSINA SALAD

Field greens, cucumbers, tomatoes, Kalamata olives, capers, red onion and feta cheese with red wine vinegar and olive oil.

LUNCH HALF & HALF*

Your choice of two of the following items.

- ◆ Bowl of Soup - Unlimited refills. (Lobster Corn Chowder additional 50¢)
- ◆ Half Salad - House, Caesar, Spinach, Wedge or Messina. Unlimited refills.
- ◆ Half Sandwich.

CHOPPED CHICKEN SALAD

Iceberg lettuce, grilled chicken, tomatoes, avocado, Gorgonzola cheese, crispy bacon and red onion tossed in our special house dressing.

VENETIAN CHICKEN SALAD

Mixed greens tossed with grilled chicken, red peppers, carrots, Gorgonzola cheese, apples, toasted walnuts and a black raspberry vinaigrette.

FILET MIGNON SALAD*

Three grilled petite filet medallions served with mixed greens, Gorgonzola cheese, grilled vegetables and cherry tomatoes tossed in a red wine vinaigrette.

GRILLED SHRIMP COBB SALAD

Large grilled shrimp served with hearts of romaine lettuce, cherry tomatoes, bacon, hearts of palm, sweet corn, pine nuts, hard-boiled egg and our creamy Parmesan dressing.

SEARED SALMON SALAD

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

PASTA

LASAGNA BOLOGNESE

Pasta layered with our hearty meat sauce and a three-cheese cream sauce then baked until golden.

FETTUCCINI WITH LOBSTER

Black fettuccini tossed with lobster, wild mushrooms and a homemade lobster-cream sauce.

ZITI AL FORNO

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

PENNE SARDI

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 seasoned breadcrumbs.

CHICKEN CANNELLONI

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

SHRIMP AND CRAB CANNELLONI

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

CAPELLINI DI MARE

Angel hair pasta, large shrimp, scallops and calamari sautéed in a spicy tomato-vegetable sauce and topped with mussels and Little Neck clams.

BUTTERNUT SQUASH RAVIOLI

Roasted butternut squash-filled ravioli tossed in a sage-brown-butter sauce with toasted walnuts, diced butternut squash and Parmesan cheese.

FARFALLE ALFREDO

Grilled chicken, bowtie pasta, roasted red peppers, crispy Italian cured ham, sautéed red onions and peas tossed in our Alfredo sauce with Asiago cheese.

SPAGHETTI AND MEATBALLS

Spaghetti with homemade meatballs and fresh marinara sauce.

RIGATONI ALLA TOSCANA

Large tube pasta sautéed with Italian sausage, roasted peppers, onion and tomato sauce. Topped with garlic-herb Montchevré goat cheese.

RIGATONI ALLA BOLOGNESE

Large tube pasta tossed with our hearty meat sauce, Italian sausage and a touch of cream.

RAVIOLI QUATTRO FORMAGGI

Homemade ravioli filled with a blend of ricotta, Parmesan, Romano and blue cheeses. Tossed in a delicate cream sauce with a touch of fresh basil and pine nut pesto and served over fresh tomato sauce.

SPAGHETTI MARINARA

Spaghetti with a simple and aromatic marinara sauce, fresh mozzarella and basil.

PASTA & SALAD*

- ◆ Half Pasta - Your choice of any of our delicious pasta selections.
- ◆ Half Salad - House, Caesar, Spinach, Wedge or Messina. Unlimited refills.

SANDWICHES & PANINI

AVAILABLE AT LUNCH ONLY

All sandwiches served with our old-fashioned cucumber and onion salad and your choice of french fries, sweet potato fries or homemade potato chips.

BIAGGI'S CLUB

Smoked turkey, Swiss cheese, applewood smoked bacon, alfalfa sprouts and sun-dried tomato aioli on sunflower cranberry bread.

SMOKED TURKEY AND AVOCADO

Smoked turkey, avocado, Swiss cheese, red onion, lettuce, tomato and our special house dressing. Served warm on fresh ciabatta bread.

PRIME RIB AND THREE CHEESE

Tender slices of slow-roasted prime rib of beef, smoked bacon, cheddar, Swiss and smoked Gouda cheeses, caramelized onions and horseradish mayonnaise baked on a ciabatta roll.

TENDERLOIN SLIDERS

Two "mini-burgers" of grilled filet mignon medallions, caramelized onions, arugula, Gorgonzola cheese and a Dijon aioli.

CHICKEN AND GOAT CHEESE PANINI

Grilled chicken breast, herbed Montchevré goat cheese, roasted red peppers, hickory smoked bacon and fresh tomato basil salsa. Served warm on grilled Italian bread.

SMOKED TURKEY PANINI

Smoked turkey, smoked Gouda cheese, applewood smoked bacon and fresh green onion. Served warm on grilled Italian bread.

CHEF'S SPECIALTIES

CHICKEN PARMESAN

Breast of chicken delicately breaded, lightly fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce.

EGGPLANT PARMESAN

Parmesan-breaded eggplant, lightly fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce.

VEAL PARMESAN

Tender veal cutlets lightly breaded, fried and baked with tomato sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce.

SAITH ALLA SARDINIA

Fillet of moist and flaky North Atlantic saith flown in fresh from Maine and seared on iron. Served with a light white wine butter sauce, sautéed shrimp, oven-roasted tomatoes and Kalamata olives. Topped with crumbled feta cheese and fresh basil and served with sautéed asparagus.

POTATO-PARMESAN CRUSTED TILAPIA

Tender fillet of tilapia lightly pan sautéed with a potato-Parmesan crust. Served with vegetable couscous and a lemon-basil butter sauce.

STUFFED PORK LOIN

Pan-seared pork loin stuffed with Italian cured meats and cheeses and finished with a Sicilian tomato sauce. Served with garlic mashed potatoes and sautéed asparagus.

GARLIC SHRIMP OREGANATA

Oven-roasted shrimp in an oregano and garlic breadcrumb crust. Served with capellini tossed in a fresh tomato-basil sauce.

SALMON & SHRIMP MILANESE*

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.

*LUNCH ITEM ONLY. UNLIMITED REFILLS FOR DINE-IN ONLY.