

FROM THE GRILL

CHICKEN MARSALA

Marinated chicken breast with sautéed mushrooms, caramelized onion 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 seasonal vegetables and garlic mashed potatoes.

FILET MIGNON*

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

FILET MIGNON & SHRIMP OREGANATA*

A grilled to order 4 oz. petite filet and our oven-roasted shrimp in an oregano and garlic breadcrumb crust. Served with sautéed asparagus and garlic mashed potatoes.

N.Y. STRIP*

Aged center cut N.Y. strip grilled to perfection, topped with caramelized onions, a veal demi-glace and a touch of garlic butter. Served with garlic mashed potatoes and seasonal vegetables.

DESSERTS

ALL DESSERTS -

TIRAMI SU

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

SUE'S CHOCOLATE CHIP BANANA PARADISO

Chocolate chip banana cake served with vanilla ice cream and milk chocolate sauce.

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.

WARM APPLE CROSTATA

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 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	\$50.00
HOUSE SALAD	\$45.00
SPINACH SALAD	\$50.00
MESSINA SALAD	\$50.00
CHOPPED CHICKEN SALAD	\$60.00
VENETIAN CHICKEN SALAD	\$60.00

PASTA & ENTRÉES

LASAGNA BOLOGNESE	\$65.00
ZITI AL FORNO	\$70.00
RIGATONI ALLA TOSCANA	\$65.00
FARFALLE ALFREDO	\$70.00
RIGATONI ALLA BOLOGNESE	\$65.00
SPAGHETTI MARINARA	\$55.00
SPAGHETTI & MEATBALLS	\$65.00
CHICKEN PARMESAN	\$75.00
EGGPLANT PARMESAN	\$65.00
CHICKEN MARSALA	\$75.00
CHICKEN PIETRO	\$75.00
GRILLED PORK CHOPS	\$80.00

DESSERTS

TIRAMI SU	\$40.00
NY STYLE CHEESECAKE	\$45.00
LEMON TOWER CAKE	\$45.00
TORTA CIOCCOLATA	\$50.00

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
Deer Park, Illinois	847.438.1850
Naperville, Illinois	630.428.8500
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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 and fresh mozzarella drizzled with a balsamic vinegar glaze.

CRISPY SHRIMP AMALFI

Tender, flash-fried shrimp served with a creamy, spicy sauce.

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.

FRIED RAVIOLI

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

CARPACCIO*

Delicate beef tenderloin thinly sliced and served raw with capers, arugula, red onion, extra virgin olive oil and imported Parmigiano Reggiano 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.

ANTIPASTI TRIO

A generous sampling of our most popular appetizers including Calamari Fritti, Stuffed Mushrooms and Bruschetta Classico. Served with fresh tomato sauce and Italian salsa.

PIZZA & STROMBOLI

FRESHLY PREPARED HANDMADE DOUGH

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 onion and our Italian cheese blend.

MEDITERRANEAN PIZZA

Vegetarian with red and green peppers, onion, mushrooms, black olives 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. Sliced and served with fresh marinara sauce.

SAUSAGE & CHEESE STROMBOLI

Our "rolled pizza" filled with Italian sausage and our Italian cheese blend. Sliced and 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 cream 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 BISQUE

Made with our homemade lobster stock, fresh cream and a touch of brandy.

SOUP OF THE DAY

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 cherries 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, sliced cucumbers, tomatoes, Kalamata olives, capers, red onion and feta cheese splashed with red wine vinegar and olive oil.

HALF & HALF*

Your choice of two of the following items.

- ♦ Bowl of Soup - Unlimited refills.
- ♦ Half Salad - House, Caesar, Spinach, Wedge or Messina. Unlimited refills.
- ♦ Half Sandwich.

ENTRÉE SALADS

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.

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.

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

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 brown-butter-sage 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 onion 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.

LINGUINI WITH CLAMS

Little Neck clams sautéed in a garlic-herb butter and tossed in a white wine clam sauce with tender asparagus.

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 our four-cheese 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 nine-grain 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.

CHICAGO-STYLE ITALIAN BEEF

Tender slices of slow-roasted beef seasoned with Italian herbs and served with roasted peppers, sautéed onion and mozzarella cheese.

SMOKED TURKEY PANINI

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

CAPRESE PANINI

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

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.

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.

TILAPIA FLORENTINE

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.

GARLIC SHRIMP OREGANATA*

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

SEARED SEA BASS

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

LOBSTER AND SHRIMP STUFFED HOLLAND SOLE

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 sautéed asparagus.

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.

PORK OSSO BUCO*

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.

* DINNER ITEM ONLY.