



Valentine's Day

APPETIZERS

Crab Imperial \$26.99

Jumbo lump crab imperial mix, fresh herbs, roasted peppers, & bread crumbs, oven baked, crispy bacon; lemon pepper cream sauce

Claudio's Burrata \$18.99

Claudio's 9th street Homemade burrata cheese (fresh mozzarella with a creamy center), vine-ripened tomatoes, baby arugula, Biagio's own EVOO, grilled marinated eggplant, balsamic reduction, imported prosciutto di Parma

Arancini Di Casa \$16.99

Home made in house, Arborio rice, peas, beef, fresh herbs, coated in bread crumbs, served golden brown with a tomato marinara bolognese ragu

Scallops & Bacon \$22.99

Day Boat scallops wrapped with hickory smoked bacon, pan roasted, baby spinach and lemon butter sauce

Grilled Baby Spanish Octopus Salad \$18.99

Fresh imported Octopus from Spain, poached & tossed with cannellini beans, diced tomatoes, artichokes, EVOO lemon dressing, baby arugula, & parsley oil

Shrimp Cocktail \$18.99

U-12 colossal imported white shrimp, served chilled, homemade cocktail sauce and fresh lemon

Broccoli Rabe & Sausage \$17.99

Premium sweet Italian and spicy Andouille sausages sautéed in a roasted garlic, EVOO, cherry tomatoes, cannellini beans, balsamic reduction, parmigiano shavings

Zucchini flowers \$16.99

Zucchini blossoms bounded with mozzarella & parmigiana cheese, fresh herbs; tempura battered & served golden brown with marinara sauce & parmigiano shavings

Crab Bisque \$8.99

Fresh jumbo lump crabmeat, cream, fresh herbs, chives, and a splash of brandy wine

ENTREES

All entrees served with soup or house salad

Gnocchi Ripieno Sorrentino \$25.99

Homemade spinach stuffed gnocchi, tossed in a basil marinara sauce, mozzarella cheese & baby greens

Add julienned chicken, add \$5.00

Chicken Parmigiana \$25.99

Boneless breast of chicken, coated in Japanese breadcrumbs, served golden brown, smothered with mozzarella cheese, marinara sauce, served with capellini pasta

Chicken San Valentino \$38.99

Boneless breast of chicken, sautéed in a brandy wine blush cream sauce, baby spinach, wild mushrooms, imported jumbo shrimp, accompanied with homemade spinach fettuccine

Shrimp & Scallop Verde \$39.99

Imported jumbo shrimp and day boat scallops, pan seared in a white wine EVOO sauce, cherry tomatoes and baby greens, tossed with egg-fettuccine pasta

Pesce Del Giorno \$44.99

Fresh catch of the day, pan-seared in a white wine lemon sauce, asparagus, roasted peppers, cherry tomatoes, jumbo lump crabmeat, served with capellini pasta

Veal Maximo \$32.99

Tender medallions of veal sautéed in a sherry wine marinara sauce, wild mushrooms, fresh & sundried tomatoes and asparagus, topped with mozzarella cheese; served with capellini

Pappardelle Alla Short Ribs \$39.99

Certified Angus boneless beef short rib ragu, braised & cooked in its own natural juices, tossed in a marsala wine demi-glace cream sauce, sun-dried tomatoes, wild mushrooms, baby spinach & parmigiano shavings

Capellini Positano \$46.99

Jumbo lump crabmeat tossed with basil, fresh tomatoes and marinara sauce; served with capellini pasta

Bistecca alla Brace \$46.99

14oz. certified Angus center cut NY strip marinated with fresh herbs & grilled, served with spinach and roasted potatoes; topped with oven roasted mushrooms, crispy fried onions and a red wine demi reduction
Add Crabmeat \$10.99

CHILDREN'S MENU

\$10.99 each (12 and under)

Ravioli Marinara or Alfredo | Chicken Fingers with French Fries

Chicken Parmigiana with Capellini | Personal Cheese Pizza

Luna Rossa
Biagio
Lamberti



Happy
Valentine's Day

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