



Valentine's Day

APPETIZERS

Oyster & Crab Ripieno \$25.99

Fresh Cupid's Arrow oysters from Massachusetts, small size cup, topped with 100% jumbo lump crab meat tossed in an imperial mix, panko bread crumbs, fresh herbs, topped with crispy bacon, lemon butter sauce

Claudio's Burrata \$20.99

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

Italian Mac & Cheese Panzarotti \$17.99

Spaghetti pasta, imported cheeses, fresh herbs, coated in panko herb breadcrumbs served with house made Bolognese ragu (Veal & Pork), Parmigiano shavings

Grilled Lamb Chops \$21.99

Grilled New Zealand lollipop Lamb Chops with sautéed with broccoli rabe, roasted garlic, EVOO, cherry tomatoes, wild mushroom demi glace sauce

Tuna Tartare \$23.99

#1 Big Eye Tuna, Haas avocados, cucumber, chives, sweet peppers tossed with EVOO, fresh lime juice, baby arugula, homemade potato chips

Shrimp Cocktail \$19.99

U-12 imported white shrimp, served chilled, homemade cocktail sauce and fresh lemon & homemade spicy mustard sauce (5 per order)

Sausage & Peppers alla Griglia \$18.99

Premium Italian sausage grilled, sautéed in a fresh tomato marinara sauce, caramelized onions, sweet peppers and parmigiano shavings

Portobello Ripieno \$18.99

Fresh from Kenneth Square Portobello mushroom, grilled and topped with baby spinach, roasted peppers and fresh mozzarella in a pomodoro sauce

Crab Bisque \$9.99

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 al Ricotta \$28.99

Homemade ricotta stuffed gnocchi tossed with a homemade basil pesto cream sauce, sundried tomatoes, topped with whipped ricotta cheese

Add Chicken \$5.00

Add Rock Shrimp \$8.99

Chicken Parmigiana \$27.99

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

Chicken & Shrimp San Valentino \$39.99

Boneless breast of chicken, sautéed in a brandy wine cream sauce, baby spinach, sun-dried tomatoes, imported jumbo shrimp, topped with Fontina cheese and accompanied with homemade roasted pepper fettuccine

Short Rib & Spinach Pappardelle \$39.99

Certified Angus boneless beef short ribs, braised for 6 hours, tossed in a wild mushroom demi-glace cream sauce, homemade spinach pappardelle pasta, baby spinach & Parmigiano shavings

Pesce Del Giorno \$49.99

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

Pork Chop Lamberti \$39.99

14oz. Prime pork chop, pan-roasted, topped with a wild mushroom demi-glace sauce, accompanied with sautéed asparagus spears & homemade roasted garlic mashed potatoes

Veal Maximo \$35.99

Tender medallions of veal sautéed in a sherry wine, fresh tomato marinara sauce with asparagus, wild mushrooms, and sun-dried tomatoes; topped with mozzarella cheese and served with capellini pasta

Paccheri al Frutti di Mare \$46.99

Imported jumbo shrimp, little neck clams, Prince Edward Island mussels, sautéed in a fresh tomato spicy marinara sauce tossed with Paccheri pasta (Giant Rigatoni)

Hawaiian #1 Big Eye Tuna \$49.99

#1 Big Eye Tuna, fresh flown in from Hawaii, blackened Cajun style, pan-roasted, served rare and thinly sliced; topped with jumbo lump crab meat; accompanied with spaghetti tossed in a roasted garlic EVOO, scallions and cherry tomatoes

Bistecca alla Brace \$48.99

Grilled 14oz. Certified Angus center cut NY strip; with baby spinach, cannellini beans, garlic olive oil, topped with a wild mushroom demi-glace, homemade roasted garlic mashed potatoes

Add Crabmeat \$10.99

Valentine's Day Drinks and Bottle Specials

Raspberry Kiss Martini \$15

Stoli Raz, Chambord, Creme de Cacao, Pomegranate Juice, Half Chocolate Rim

On Cloud 9 Martini - \$15

Weber Ranch Vodka, Chambord, Rumchata, Half Cinnamon Sugar Rim

Stolen Glance \$13

Weber Ranch Vodka, Lemon Juice, Simple Syrup, Blackberry Puree

Duckhorn Vineyards Merlot 2021 Napa Valley- \$45

Cakebread Cellars "Two Creeks" Pinot Noir 2022 Anderson Valley- \$50

CHILDREN'S MENU

\$12.99 each (12 and under)

Chicken Fingers with French Fries

Chicken Parmigiana with Capellini

Personal Cheese Pizza

Luna Rossa
Biagio
Lamberti



Happy
Valentine's Day

Luna Rossa
Biagio
Lamberti

