



APPETIZERS

Zucchini Flowers \$19.99

Fresh Zucchini blossoms filled with mozzarella & Parmigiano cheese, fresh herbs; tempura battered & served golden brown, topped with a homemade Bolognese sauce

Claudio's Burrata \$21.99

Claudio's 9th Street homemade burrata (mozzarella with a creamy center), heirloom tomatoes, baby arugula, Biagio's own EVOO, grilled baby eggplant, Parma prosciutto, balsamic reduction

Short Rib and Long Hots \$21.99

Certified Angus boneless beef short ribs, braised & cooked for 6 hours, tossed in garlic white wine, EVOO, wild mushrooms, long hots, Parmigiano shavings

Shrimp Cocktail \$20.99

Imported jumbo shrimp, poached and served chilled with our homemade cocktail sauce

Crab Bisque \$10.99

Jumbo lump crabmeat, brandy cream, fresh herbs, a touch of sherry, chives, tomato base

Zucchini Crab Cake \$26.99

Jumbo lump crabmeat, julienned zucchini, panko breadcrumbs, herbs, imperial mix, pan-roasted, baby spinach, citrus butter sauce

Italian Eggrolls \$16.99

Homemade in-house braised pork tenderloin, broccoli rabe, roasted peppers, Fontina & Provolone cheese, served golden brown, wild mushroom demi glaze

Grilled Lamb Chops & Broccoli Rabe \$21.99

New Zealand lollipop lamb chops, fresh herbs & grilled; served with a wild mushroom demi-glaze sauce with sauteed broccoli rabe, cherry tomatoes, garlic and olive

Jersey Beet Salad \$16.99

Formisano Farms own grown beets, oven-roasted, dried figs, walnuts, apples, baby spring greens, tossed in a homemade white balsamic honey dressing, crumbled goat cheese

ENTREES

All entrees are served with house salad or soup

Chicken Parmigiana \$28.99

Boneless breast of chicken breaded and served golden brown, smothered with mozzarella cheese and marinara sauce, over capellini pasta

Spinach Gnocchi di Casa \$35.99

Homemade in-house spinach ricotta gnocchi, tossed in a brandy wine cream sauce, sun-dried tomatoes, baby shrimp and baby spinach

Short Rib Ravioli \$42.99

Homemade in-house ravioli filled with certified Angus braised short rib, imported Fontina cheese, fresh herbs, tossed in a wild mushroom marsala wine demi-glaze cream sauce, baby spinach and Parmigiano cheese

Shrimp and Scallops Verde \$44.99

Imported jumbo shrimp and Cape May Day Boat scallops, pan-seared in white wine, garlic, EVOO, cherry tomatoes, baby greens, tossed in egg-tagliatelle pasta

Veal Maximo \$38.99

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

Paccheri Bolognese \$29.99

Fresh ground veal & pork, carrots, celery, onions, sauteed in a tomato marinara sauce, tossed with Paccheri (giant rigatoni) and whipped ricotta

Chicken & Shrimp del Papà \$43.99

Boneless breast of chicken and imported jumbo shrimp, sauteed in a brandy wine cream sauce, baby spinach, roasted peppers, topped with Fontina cheese, served with homemade roasted arugula fettuccine

Bershire Pork Chop \$43.99

14 oz. Prime center Frenched cut, pan-roasted with caramelized onions, cherry peppers, garlic olive oil; served with broccoli rabe and homemade roasted garlic mashed potatoes

Pesce del Giorno \$49.99

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

Kona Filet Mignon \$53.99

10oz center cut Filet Mignon, Kona crusted and grilled, with a red wine shallot mushroom demi glaze; accompanied with homemade Portobello mushroom fettuccine tossed in a roasted garlic white truffle sauce, wild mushrooms & baby spinach

CHILDREN'S MENU

(Under 12 years old please)

Penne with Meatballs \$12.99

Chicken Parmigiana \$12.99

Plain Cheese Pizza \$12.99

Chicken Fingers with French Fries \$12.99

Reserve Your Next Event
With Us!



FROM

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