

MOTHER'S DAY
SUNDAY 11 2025 12.00 PM TO 5.00PM

ANTIPASTI

ANTIPASTO BIAGIO

Variety of salami, prosciutto, mozzarella and pickled vegetables

\$22.00

CAPRESE DI BUFALA

Buffalo milk mozzarella, vine tomatoes basil extra virgin olive oil

\$20.00

FRITTURA DEL PESCATORE

Deep fried calamari with shrimp and smelts served with a spiced tomato sauce

\$25.00

INSALATA CESARE

Romaine lettuce tossed with Chefs Caesar dressing topped
with herb croutons and grana cheese

\$18.00

CARPACCIO DI MANZO

Certified Angus Beef® Tenderloin sliced with arugula, marinated woodland mushrooms, truffle
essence and balsamic reduction topped with asiago cheese

\$23.00

INSALATA BIAGIO

Radicchio, arugula, Belgian endive, and romaine lettuce tossed with an emulsified balsamic
dressing topped with shaved asiago cheese

\$18.00

MINISTRONE

Fresh season vegetable soup with cannellini beans and tubetti pasta

\$14.00

PRIMI PIATTI

RAVIOLI AL PESTO

Freshly made ravioli filled with spinach and ricotta,
tossed with a pesto served on a pool of tomato sauce

\$30.00

SPAGHETTI ALLA CARBONARA

Peppered pancetta, liaison of egg yolks and cream, parmigiano cheese

\$28.00

TAGLIATELLE ALLA BOLOGNESE

Tagliatelle with the classic meat sauce

\$27.00

RISOTTO AI GAMBERI

Shrimps arugula and brandy sauce

\$35.00

SECONDI PIATTI

SCOTTA DITA D'AGNELLO

Grilled spring lamb chops with a garlic and rosemary sauce

\$36.00

OSSO BUCO CLASSICO

Provimi Gold Label veal shanks slowly braised served with a saffron risotto

\$50.00

MEDAGLIONI DI VITELLO

Grilled veal tenderloin with a woodland mushroom red wine reduction

\$45.00

SALMONE AL PESTO

Grilled Atlantic salmon fillet with a pesto crust and roasted garlic tomato sauce

\$45.00

BRANZINO AL LIMONE E CAPPERI

Euroseabass with a lemon and capers sauce

\$45.00

SOGLIOLA DI DOVER

Dover Sole

\$65.00