

### APPETIZERS

#### CARPACCIO \*

Delicate beef tenderloin thinly sliced and served raw with capers, arugula, red onions, extra virgin olive oil and imported Asiago cheese. (Please specify no flatbread grissini when ordering.)

#### MUSSELS IN TOMATO-GARLIC BROTH

A full pound of delicately simmered mussels in a tomato-garlic-white wine broth. (Please specify no grilled baguette crouton when ordering.)

#### 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.

### SALADS

#### 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. (Please specify no croutons.)

#### SPINACH SALAD

Tender spinach leaves tossed in our sun-dried tomato-bacon dressing. Topped with Gorgonzola cheese, red onion and hard-boiled egg.

#### MESSINA SALAD

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

#### ROASTED BEET & ARUGULA SALAD

Fresh beets roasted with a honey balsamic marinade and served with arugula, avocado, sun-dried cranberries and spicy walnut crusted Montchevré goat cheese.

#### CHOPPED CHICKEN SALAD

Iceberg lettuce, grilled chicken, tomatoes, avocado, Gorgonzola cheese, crispy bacon and red onion tossed in our special house dressing. (Please specify no rosemary flatbread when ordering.)

#### VENETIAN CHICKEN SALAD

Mixed greens tossed with grilled chicken, red peppers, carrots, Gorgonzola cheese, apples, toasted walnuts and a black raspberry 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 and a lemon 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.

### PASTA

Our brown rice gluten-free pasta shapes vary from the regular menu - choice of spaghetti or penne.

#### PASTA DI MARE

Gluten-free pasta, large shrimp, scallops and calamari sautéed in a spicy tomato-vegetable sauce and topped with mussels and Little Neck clams.

#### PASTA ALLA TOSCANA

Gluten-free pasta sautéed with Italian sausage, roasted peppers, onion and tomato sauce. Topped with garlic-herb Montchevré goat cheese.

#### PASTA ALFREDO

Grilled chicken, gluten-free pasta, roasted red peppers, crispy Italian cured ham, sautéed red onions and peas tossed in our Alfredo sauce with Asiago cheese.

#### PASTA MARINARA

Gluten-free pasta with a simple and aromatic marinara sauce, fresh mozzarella and basil.

## PIZZA Made with our Gluten-Free dough.

### CHICKEN PICCANTE

Spicy grilled chicken, smoked bacon, leeks, goat cheese and our Italian cheese blend.

### SAUSAGE PIZZA

Italian sausage, fresh tomato sauce, caramelized onions 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.

### MEDITERRANEAN PIZZA

Red and green peppers, onion, mushrooms, black olives and our Italian cheese blend.

## ENTRÉES

### GRILLED CHICKEN PARMESAN

Herb-marinated chicken breast grilled and topped with fresh marinara sauce and our four cheese blend. Served with gluten-free pasta with garlic Alfredo sauce.

### GRILLED CHICKEN PIETRO

Grilled chicken breast topped with a homemade sauce of balsamic vinegar, Dijon mustard, rosemary, garlic and a touch of honey. Served with sautéed portabello mushrooms and seasonal vegetables.

### 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.

### POTATO-PARMESAN CRUSTED TILAPIA

Tender fillet of tilapia lightly pan sautéed with a potato-Parmesan crust. Served with seasonal vegetables. (Please specify no vegetable couscous when ordering.)

### 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 PORK CHOPS

Marinated pork chops grilled and served with seasonal vegetables, garlic mashed potatoes and a roasted garlic demi-glace. (Please specify no Parmesan-Gorgonzola butter.)

### FILET MIGNON\*

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

### SURF & TURF SKEWERS\*

Three generous skewers of tender beef filet mignon and crimini mushrooms, large shrimp and red onions, and seasonal cherry tomatoes - all seasoned with rosemary and olive oil, grilled to perfection and served over garlic mashed potatoes.

## GLUTEN-FREE SAUCES

Alfredo	Italian Salsa	Pesto	Sun-Dried Tomato Cream
Bolognese	Mac & Cheese Sauce	Rum Caramel	Tomato Sauce
Espresso Sauce	Marsala	Scallion Cream	

**You may wish to call ahead for reservations and inform the host that you will need to order from the Gluten-Free Menu. Please inform the staff serving your table that your food needs to be wheat, oat, rye and barley-free.**

\*Thoroughly cooking foods of animal origin (such as beef, eggs, fish, lamb, pork, poultry or shellfish) reduces the risk of foodborne illness. 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.

This menu is provided by Biaggi's Ristorante Italiano as a service to our guests. Biaggi's assumes no responsibility for its use and any resulting liability or consequential damages are denied. Guests are encouraged to consider the information provided to their own satisfaction in light of individual needs and requirements.