

# BIAGGI'S

## RISTORANTE ITALIANO

April 5<sup>th</sup> & 6<sup>th</sup>, 2010

### \$8 / Kids Menu Options (Choice of one)

**Spaghetti with Meatballs:** Spaghetti with homemade meatballs and fresh marinara sauce.

**Fettuccini Alfredo:** Fettuccini noodles tossed in our creamy Alfredo Sauce.

**\$30 / person Menu Options:** Each guest can choose one appetizer, one salad, one pasta or entrée, and one dessert.

#### Appetizers

**Stuffed Mushrooms:** Stuffed and seasoned with Italian sausage, spinach, garlic, white wine and herbed butter.

**Bruschetta:** Oven-toasted Italian bread topped with plum tomatoes, sweet basil, garlic and fresh mozzarella drizzled with a balsamic vinegar glaze

**Tomato Mozzarella Caprese:** Sliced beefsteak tomatoes, imported buffalo mozzarella, red onion, basil and cured black 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 and fresh parmesan croutons

#### Pastas / Entrées

**Rigatoni Toscana:** Large tube pasta sautéed with Italian sausage, roasted peppers, onion and tomato sauce. Topped with imported Montchevré goat cheese.

**Farfalle Alfredo:** Grilled chicken, bowtie pasta, roasted peppers, crispy Italian cured ham, sautéed red onion and peas tossed in our Alfredo sauce with Asiago cheese.

**Pasta Primavera:** Farfalle Pasta tossed in a white wine garlic butter sauce, with sun-dried tomatoes, broccoli, carrots, zucchini, and yellow squash.

**Chicken Marsala:** Tender marinated chicken breast with sautéed mushrooms, caramelized onion and a marsala wine sauce. Served with garlic mashed potatoes and sautéed spinach.

#### Desserts

**White Chocolate Bread Pudding:** A decadent interpretation of the classic made with rich, buttery brioche bread. Simply delicious!

**Chocolate Chip Banana Pardisio:** Chocolate chip banana cake served with vanilla ice cream and milk chocolate sauce.

**\$40 / person Menu Options:** Each guest can choose one appetizer, one salad, one pasta or entrée, and one dessert.

#### **Appetizers**

***Stuffed Mushrooms:*** Stuffed and seasoned with Italian sausage, spinach, garlic, white wine and herbed butter.

***Bruschetta:*** Oven-toasted Italian bread topped with plum tomatoes, sweet basil, garlic and fresh mozzarella drizzled with a balsamic vinegar glaze

***Tomato Mozzarella Caprese:*** Sliced beefsteak tomatoes, imported buffalo mozzarella, red onion, basil and cured black 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 and fresh parmesan croutons.

#### **Pastas / Entrées**

***Chicken Pietro:*** Grilled chicken breast marinated in balsamic vinegar, Dijon mustard, rosemary and a touch of honey. Served with sautéed portabello mushrooms and seasonal vegetables.

***Pork Chops:*** Marinated pork chops, grilled and topped with a mild parmesan-gorgonzola butter. Served with sautéed vegetables and garlic mashed potatoes.,

***Filet Mignon:*** An 6 oz. filet mignon grilled to perfection and served with a sun-dried tomato cream sauce, sautéed mushrooms, asparagus, cherry tomatoes and garlic mashed potatoes.

#### **Desserts**

***New York Style Cheesecake:*** Served with fresh strawberries and whipped cream.

***Torte Cioccolata:*** A chocolate lover's dream - dense chocolate cake served warm with vanilla ice cream.

***Lemon Tower Cake:*** Three layers of moist lemon cake with a creamy lemon frosting. Served with our homemade vanilla-lemon cream sauce and garnished with fresh strawberries.