Lunch Menu

Antipasti e Insalate

CARPACCIO DI MANZO 16.00
Beef tenderloin, julienne celery, arugula with citrus dressing, shaved asiago cheese, balsamic reduction

CALAMARI ALLA GRIGLIA 16.00
Grilled calamari cherry tomatoes, capers, arugula salad, lemon juice dressing

CAPRESE DI BUFALA 16.00
Buffalo mozzerella, vine ripened tomato, extra virgin olive oil and basil

INSALATA BIAGIO 12.00
Radicchio, arugula, Belgian endive, and romaine lettuce tossed with an emulsified balsamic dressing topped with shaved asiago cheese

VITELLO TONNATO 15.00
Roast veal covered with creamy tuna and mayonnaise sauce

INSALATA CESARE 12.00
Romaine lettuce tossed with chefs Caesar dressing topped with herb croutons and grana cheese

Minestre

MINESTRONE 12.00
Fresh season vegetable soup with cannellini beans and tubetti pasta

ZUPPA DEL GIORNO 12.00
Daily soup, ask your server for details

STRACCIATELLA 12.00
Veal consommé with egg, cheese and spinach

Taxes and Gratuity not included
No Smoking Cigars / Cigarettes Bylaw

Our Cantina offers a suggestive and elegant setting for your private and corporate functions.

Please contact Biagio personally at
416.366.4040 or email biagio@bellnet.ca

Or visit our web site
www.biagioristorante.com

Lunch Menu

Primi

SPAGHETTI ALLA CARBONARA 21.00
Peppered pancetta, liasions of egg yolks and cream, parmigiano cheese

GNOCCHI AL GORGONZOLA 22.00
Homemade ricotta gnocchi tossed with gorgonzola cream and toasted walnuts

RAVIOLI DI CARNE 22.00
Filled with braised veal, and ricotta cheese in a traditional tomato sauce

TAGLIATELLE ALLA BOLOGNESE 22.00
Tagliatelle with the classic meat sauce

PAPPARDELLE CON RAGU` DI CONIGLIO 24.00
Homemade pasta with rabbit ragu`

LINGUINE AI GAMBERI 24.00
Sautéed shrimp, arugula, lemon zest, white wine and saffron cream sauce

RISOTTO CONTADINA 20.00
Carnaroli rice in a creamy mix of zucchini, sweet peppers, saffron, fresh herbs and crumbled goat cheese

RISOTTO AI FUNGHI 22.00
Creamy carnaroli rice with shiitake, oyster, button mushrooms and parmigiano cheese

Secondi

PETTO DI POLLO FUNGHI E`PANNA. 21.00
Grain fed chicken supreme, mushroom and cream sauce

SCOTTA DITA D'AGNELLO 24.00
Grilled spring lamb chops with agarlic and rosemary sauce

PICCATA DI VITELLO AL LIMONE 28.00
Veal scaloppini with butter white wine lemon sauce

BISTECCA TRE PEPI. 30.00
Certified Black Angus New York strip loin steak pepper corn sauce

FEGATO VENEZIANA 23.00
Provimi veal liver sauteed in sage butter and topped with caramelized onions

SALMONEA ALLA GRIGLIA 25.00
grilled Atlantic salmon on a pool of braised fennel sauce

GAMBERONI CAPESANTE CON SALSA DI SPINACI 26.00
Pan seared shrimps and scallops in a spinach sauce

PESCE DEL GIORNO . . . . . (market value)
Fish of the day

GLUTEN FREE PASTA OR VEGETARIAN MEALS ARE ALSO AVAILABLE