Dinner Menu

Antipasti e Insalate

CAPRINO IN SFOGLIA 15.00
Baked goat cheese and mushrooms, wrapped in phyllo pastry with baby spinach, sweet pepper coulis

ANTIPASTO BIAGIO 17.00
Variety of salami, prosciutto, mozzarella and pickled vegetables

FRITTURA DEL PESCATORE 17.00
Deep fried calamari with shrimp and smelts served with a spiced tomato sauce

CARPACCIO DI MANZO 17.00
Certified Angus Beef® Tenderloin sliced with arugula, marinated woodland mushrooms, truffle essence and balsamic reduction topped with asiago cheese

CAPRESE DI BUFALA. 17.00
Buffalo milk mozzarella, vine tomatoes basil extra virgin olive oil

INSALATA CESARE. 13.00
Romaine lettuce tossed with chefs Caesar dressing topped with herb croutons and grana cheese

INSALATA BIAGIO 13.00
Radicchio, arugula, Belgian endive, and romaine lettuce tossed with an emulsified balsamic dressing topped with shaved asiago cheese

INSALATA RUSTICA 13.00
Baby spinach, walnuts, gorgonzola with raspberry vinaigrette

Zuppe

ZUPPA DI COZZE ALLA MARINARA 15.00
Sautéed mussels in a white wine, spicy Mediterranean tomato broth and garlic rubbed crostini

MINESTRA DEL GIORNO 12.00
Soup of the day

VELLUTATA DI CROSTACEI 15.00
Rich creamy lobster bisque flavoured with saffron

Dinner Menu

Primi

TAGLIOLINI ALL'ARAGOSTA 32.00
Homemade tagliolini with brandy
flambéed lobster in a tomato cream sauce

FUSILLI DELLA CASA 25.00
Fusilli pasta made on the premises
with rapini, barese sausage and roasted
peppers and spiced tomato

PAPPARDELLE DEL PASTORE 28.00
Perfectly cut pappardelle pasta in a
lamb shoulder ragù, rosemary and
shaved pecorino cheese

STROZZAPRETI ROMAGNOLI 28.00
Hand rolled pasta in a sweet sausage
ragù with spinach and parmigiano

FETTUCCINE CON PORCINI 28.00
From our kitchen fresh cut fettuccine pasta
with porcini mushrooms sautéed with garlic,
olive oil, white wine and cream

RAVIOLI AL PESTO 26.00
Freshly made ravioli filled with spinach
and ricotta, tossed with a pesto and
served on a pool of tomato sauce

CARNAROLI RICE

RISOTTO AI GAMBERI 30.00
Shrimps arugula and brandy sauce

RISOTTO AI PORCINI 28.00
With imported wild porcini mushrooms

RISOTTO MANTECATO AL
TARTUFO 30.00
Risotto with parmigiano cream and truffle

Taxes and Gratuity not included
Please 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

Secondi

SELLA D'AGNELLO 48.00
Rack of lamb with honey mustard crust
and roasted garlic red wine jus

LOMBATA DI VITELLO 48.00
French cut provimi veal chop, grilled and
brushed with fresh herb infused olive oil

FILETTO DI MANZO 8OZ 45.00
Certified Angus Beef® tenderloin topped
with porcini mushroom demi glaze

OSSO BUCO CLASSICO 40.00
Provimi veal shanks slowly braised
served with a saffron risotto

COTOLETTA MILANESE 48.00
Lightly breaded tenderized veal chop
pan fried in clarified butter

MEDAGLIONI DI VITELLO 38.00
Grilled veal tenderloin with a woodland
mushroom red wine reduction

GAMBERONI AL LARDETTO 37.00
Jumbo tiger shrimps, stuffed with crab
meat and wrapped with finely sliced
pancetta with cannellini bean coulis

SALMONE AL PESTO. 35.00
Wild sockeye salmon fillet with a pesto
crust and roasted garlic tomato sauce

ZUPPA DI PESCE 35.00
Clams, mussels, scallops, monkfish and
shrimps in a slightly spicy tomato and
white wine sauce

GRIGLIATA MISTA 38.00
A variety of fresh seafood grilled to
perfection flavoured with a fresh garlic butter,
lemon, white wine and virgin olive oil

SOGLIOLA DI DOVER . . . . . *market value*
Dover Sole

PESCE DEL GIORNO . . . . . *market value*
Please ask your server for our featured catch
of the day