

*B*  
**BIAGIO**  
OSTERIA

*Antipasti & Insalata*

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**MUSHROOM BISQUE SOUFFLE**

Forrest Mushroom / Aioli / Crem Fraiche

**PORCINI & SPINACH CREPES**

Sherry Glaze / Pastry Puff / Micro Arugula

**VEAL & RICOTTA MEATBALL**

Creamy Polenta / Pomodoro / Basil /  
Parmigiano

**HAND MADE BURRATA AND**

**MOZZARELLA PLATE**

Pickled Vegetables / Fig Toast / Sweet

Roasted Peppers

*Pasta*

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**CAVATELLI SUGO**

Home Made Fennel Sausage / Shishito  
Peppers / Chardonnay Reduction /  
Lamb Demi Glaze / Broccolini

**SPRING GNUDI**

Naked Gnocchi Pillows /  
Cauliflower Alfredo / Maple Pork  
Belly / Parmigiano

**ANGRY CRAB**

Blue Crab / Organic Rigatoni / San  
Marzano Pomodoro / Purple Basil /  
Sweet Chili Pepper

*Secondi Piatti*

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**24 HOUR OSSOBUCCO**

Saffron Orzo / Lamb Shank / Barolo Amaretto  
Reduction/ Diced Heirloom Root Vegetables

**21 DAY DRY AGED FILETTO DI MANZO**

Filet Mignon / Prosciutto di Parma / Wild  
Mushroom / Pastry Puff / Madeira Glaze

**LOBSTER POT PIE**

Branzino Filet / Shrimp Scallop Clams / Sweet  
Pomodoro Sauce / Heirloom Candied Root  
Vegetables

**SMOKE SHOW**

Organic Partial Deboned Chicken / Lemon Truffle  
Glaze / Fontina / Cavatelli Mac and Cheese / Table  
Side Sage Smoke

*Dessert*

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**WARM BUDDINO**

Tahitian Vanilla Gelato / Cacao  
Dusting / Caramel / Whip Cream  
Dolip

**BIAGIOS PICK**

Biagios Dessert Of The Day

**RICOTTA DONUT HOLES**

Madagascar Bourbon Vanilla /  
Cinnamon Sugar / Cannoli Dip

**SPRING GIANDUITTO  
CHOCOLATE MOUSE**

Imported Hazel Nut Chocolate /  
Pistachio Cake / Raspberry Crackle  
Broth