



# Biagio's Italian Kitchen

2015 - Group Dinner Menus

## *Kitchen Favourites*

### -ANTIPASTI-

***Insalata Mista*** - Mixed greens with sliced tomatoes, cucumber, julienne carrots and red onion tossed in a balsamic vinaigrette

### -SECONDI-

***Chicken Alfredo*** - Fettuccine with grilled chicken tossed in a creamy Alfredo sauce

***Lasagna*** - Beef, veal and pork in a tomato sauce, layered between homemade noodles and mozzarella cheese, baked to a golden brown

***Cipolla*** - Thin crust pizza with fresh basil, caramelized onions, button mushrooms, prosciutto, roasted garlic, goat and mozzarella cheeses

***Chicken Parmesan*** - Breaded chicken breast topped with tomato sauce and mozzarella, served with linguine in tomato sauce

**\$29.00 for 2 courses including taxes and gratuity**

### -DOLCI-

***Tiramisu*** - Ladyfingers dipped in espresso, dark rum and Cointreau and layered with whipped mascarpone cheese

***Raspberry White Chocolate Cheesecake*** - On a white chocolate and graham crumb crust

**\$33.00 for 3 courses including taxes and gratuity**

*Vegetarian options available upon request*

Meals include freshly baked rolls with olive oil and fresh rosemary, freshly brewed coffee and tea



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## **Dinner Menu #1**

### **-ANTIPASTI-**

***Insalata Mista*** - Mixed greens with sliced tomatoes, cucumber, julienne carrots and red onion tossed in a balsamic vinaigrette

### **-SECONDI-**

***Milano*** - Linguine with grilled chicken, sun-dried tomatoes and snow peas in a cream sauce

***Pollo*** - Fettuccine with grilled chicken and fresh rosemary in a tomato sauce

***Mediterranea*** - Fettuccini with grilled zucchini, eggplant, artichoke hearts, black olives and goat cheese in a tomato cream sauce

***Pasine*** - Penne with grilled spicy Italian sausage, red and yellow peppers and red wine in a tomato sauce

**\$30.00 for 2 courses including taxes and gratuity**

### **-DOLCI-**

***Tiramisu*** - Ladyfingers dipped in espresso, dark rum and Cointreau and layered with whipped mascarpone cheese

***Raspberry White Chocolate Cheesecake*** - On a white chocolate and graham crumb crust

**\$35.00 for 3 courses including taxes and gratuity**

Meals include freshly baked rolls with olive oil and fresh rosemary, freshly brewed coffee and tea



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## Dinner Menu #2

### -ANTIPASTI-

***Insalata Mista*** - Mixed greens with sliced tomatoes, cucumber, julienne carrots and red onion tossed in a balsamic vinaigrette

### -SECONDI-

***Pasine*** - Penne with grilled spicy Italian sausage, red and yellow peppers and red wine in a tomato sauce

***Mediterranea*** - Fettuccini with grilled zucchini, eggplant, artichoke hearts, black olives and goat cheese in a tomato cream sauce

***Biagio's Pollo*** - Boneless breast of chicken seared with a sun-dried tomato pistachio pesto cream sauce, served with roasted potatoes and sautéed vegetables

***Marsala Vitello*** - Veal scallopini with artichokes and button mushrooms in a Marsala wine demi-glace, served with roasted potatoes and sautéed vegetables

**\$35.00 for 2 course including taxes and gratuity**

### -DOLCI-

***Tiramisu*** - Ladyfingers dipped in espresso, dark rum and Cointreau, layered with whipped mascarpone cheese

***Raspberry White Chocolate Cheesecake*** - On a white chocolate and graham crumb crust

**\$40.00 for all 3 courses including taxes and gratuity**

Meals include freshly baked rolls with olive oil and fresh rosemary, freshly brewed coffee and tea



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## Dinner Menu #3

### -ANTIPASTI-

***Insalata Mista*** - Mixed greens with sliced tomatoes, cucumber, julienne carrots and red onion tossed in a balsamic vinaigrette

### -SECONDI-

***Mediterranea*** - Fettuccini with grilled zucchini, eggplant, artichoke hearts, black olives and goat cheese in a tomato cream sauce

***Salmone*** - Grilled fresh filet of Atlantic salmon with white wine, lemon, diced tomato and fresh dill, served with roasted potatoes and sautéed vegetables

***Biagio's Pollo*** - Boneless breast of chicken seared and served with a sun-dried tomato pistachio pesto cream sauce, served with roasted potatoes and sautéed vegetables

***Grilled Bistecca*** - New York Steak garnished with crispy fried onions, served with roasted potatoes and sautéed vegetables

**\$41.00 for 2 course including taxes and gratuity**

### -DOLCI-

***Tiramisu*** - Ladyfingers dipped in espresso, dark rum and Cointreau, layered with whipped mascarpone cheese

***Raspberry White Chocolate Cheesecake*** - On a white chocolate and graham crumb crust

**\$46.00 for 3 courses including all taxes and gratuity**

Meals include freshly baked rolls with olive oil and fresh rosemary, freshly brewed coffee and tea



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