



Biagio's Italian Kitchen

2015 - Group Lunch 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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Lunch Menu #1

-ANTIPASTI-

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

-SECONDI-

(Pasta is available as a lunch sized portion)

Grazzi - Penne with prosciutto, onion, vodka and parmesan in a tomato cream sauce

Rughetta – Linguine with spinach, grilled eggplant, artichokes, roasted red peppers in a tomato sauce and topped with ricotta cheese

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

Margherita - Thin crust pizza with tomato sauce, fresh basil and mozzarella

Teresa – Multigrain sandwich with turkey, brie cheese, cranberry compote, lemon pepper aioli, arugula and cucumber, served with fries

\$24.00 for 2 courses including taxes and gratuity

-DOLCI-

(Choice of ONE of the following dessert options to appear on your menu)

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

\$28.50 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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Lunch Menu #2

-ANTIPASTI-

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

-SECONDI-

(Pasta is available as a lunch sized portion)

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

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

Grazzi - Penne with prosciutto, onion, vodka and parmesan in a tomato cream sauce

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

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

\$27.50 for 2 courses including taxes and gratuity

-DOLCI-

(You have the choice of ONE of the following dessert options to appear on your menu)

Tiramisu - Lady fingers dipped in espresso, dark rum and Cointreau layered with whipped mascarpone cheese

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

\$32.00 for 3 courses including taxes and gratuity

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