

Caffe Biaggio

2356 University Ave W 55114-1853 · +16519177997 · Updated: Jan 14, 2026

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APPETIZERS 11

Marinated Or Deep-fried Olives	\$7.00
Roasted Pumpkin Bruschetta	\$9.75
with smoked mozzarella & basil	
Grilled Bruschetta Trio	\$9.75
olivada, with white bean & corn, tomato	
Seafood Stuffed Mushrooms	\$9.75
Calamari	\$11.00
fried with aioli or grilled with chili oil	
Shepherd's Bread	\$9.50
with chicken, mushrooms, pancetta &roasted corn	
Goat Cheese Torta	\$11.00
layered with pesto & fig jam	
Saffron Spiced Blue Mussels	\$11.00
in white wine, with bruschetta	
Thin-crust 10" Margarita Pizza	AVAILABLE OPTIONS
	\$11.00
	Add'l toppings each: \$2.00
	Add shrimp: \$3.00
Italian Sausage	\$9.75
with sweet peppers &onion	
Arancine	\$9.75
fried risotto balls filled with mozzarella	

SOUPS 2

Biaggio's Tomato-Basil Cream Soup	AVAILABLE OPTIONS
	\$6.00
	\$8.00
Soup of the Day	AVAILABLE OPTIONS
	\$6.00
	\$8.00

SALADS 7

Tuscan Fall Salad	AVAILABLE OPTIONS
of Lacinato kale & Napa with cranberries, carrot, spicy roasted cashews & creamy cashew dressing	\$8.00
	\$14.00
Roasted Pear Salad	AVAILABLE OPTIONS
with pomegranate & gorgonzola over greens, w. hazelnut vinaigrette	\$8.00
	\$14.00
Mediterranean Salad	AVAILABLE OPTIONS
olives, roasted pepper, artichoke, feta over greens	\$8.00
	\$14.00
Mama's Antipasto Salad	AVAILABLE OPTIONS
warm roast beef, prosciutto, asiago, sausage & greens	\$8.00
	\$14.00
Grilled Romaine Heart	AVAILABLE OPTIONS
crispy Pancetta and Gorgonzola, with garlic bruschetta	\$8.00
	\$14.00
Roasted Beets	AVAILABLE OPTIONS
with goat cheese, walnuts and fig dressing over greens	\$8.00
	\$14.00
House Salad	AVAILABLE OPTIONS
	\$8.00
	With Entree: \$5.00

MAMA'S FIVE-COURSE, FAMILY-STYLE, FIESTA DINNER FOR FOUR 5

Appetizer
Calamari, Pizza, Arancine
Salad
Antipasto, Mediterranean, Beet
Starter Pasta
Carbonara, Basil Gnocchi, Cavatelli
Entrée
Chicken Marsala or Limone, Roasted Salmon with dill sauce, Veal Saltimbocca or Scallopini
Dessert
Tiramisu, Canoli, Flourless Chocolate Cake

PASTAS, GRAINS & LENTILS 7

Ricotta Cavatelli	\$19.00
Fresca with sausage, kale, tomato salsa topped with herbed ricotta	

Farro & Wheat Berries	\$21.00
slow cooked in a risotto style, with a chicken & shiitake ragu	
Ravioli di San Giovanni	\$19.00
Homemade, southern-style Ravioli di San Giovanni filled with three-cheeses or Italian sausage	
Slow Cooked Black	\$17.00
Beluga lentils with Italian sausage	
Linguine & Littleneck Clams	\$18.00
with garlic bruschetta	
Spaghetti	\$15.00
with Mama's meatballs in marinara	
Bucatini	\$18.00
alla Carbonara	

HOMEMADE GNOCCHI 3

Basil Ricotta Gnocchi Gnudi in Brown-butter over Marinara	\$19.00
Gratin of Potato Gnocchi Alla Gorgonzola Dolce	\$20.00
Semolina Gnocchi all'Abruzzo	\$20.00
with mushrooms & prosciutto	

HOMEMADE LASAGNA 3

Southern Neapolitan-style	\$18.00
Northern Bolognese-style	\$18.00
Nuevo Garden-veggie	\$18.00

MEATS 4

Grilled Flank Steak	\$21.00
& mushrooms, marinated and grilled with red wine jus & roasted smashed potatoes	
Lamb Shank	\$25.00
slow braised over stewed Beluga lentils	
Veal Medallions	\$24.00
sautéed Scallopini or Saltimbocca style with seasonal veggies	
Barolo-braised Beef	\$24.00
over soft, cheese polenta	

POULTRY 2

Ala Marsala	\$22.00
with sauteed mushrooms, served with seasonal veggies	
AL Limone	\$22.00
with lemon and capers, served with seasonal veggies	

SEAFOOD 3

Seared Sea Scallops	\$23.00
over smokey, sweet corn polenta drizzled with balsamic reduction	
Roasted Salmon	\$22.00
with dill sauce over Beluga lentils	
Cioppino	AVAILABLE OPTIONS
fisherman's Stew of shrimp, scallops, crab, lobster, mussels, in tomato based sauce, served with garlic bruschetta	\$26.00
	With Campanelle pasta:
	\$28.00

STARTERS 3

Goat Cheese Torta	\$9.50
Arancine	\$9.50
Stuffed Mushrooms	\$9.50

SANDWICHES 9

Classic Lobster Roll	\$14.00
1/4 pound cold water lobster tail chunks with mayo and scallions on a toasted split-top roll	
Lamb Burger	\$13.00
1/3 pound lamb patty filled with mint, fresh oregano, shallot, and garlic on a toasted Pretzel roll with red pepper hummus and cucumber yogurt sauces	
Thick-Cut	AVAILABLE OPTIONS
applewood smoked Bacon, grilled on whole wheat Panini	With three cheeses: \$11.00
	With lettuce, tomato and fried egg: \$12.00
	With cheeses, egg, lettuce & tomato:
	\$13.00
Warm, Roast Turkey Panini	\$12.00
with cranberry chutney and melted Brie	
Biaggio Steak Burger	\$13.00
1/2 pound patty (house-ground sirloin, chuck and bison) with smoked mozzarella, grilled onions and sun-dried tomato aioli on onion roll	
Vegetarian Chickpea Burger	\$10.00
with caramelized onions, Fontina, lettuce, tomato and yogurt-mint sauce on onion roll	

Italian Roast Beef	\$10.00
Chicago-style... baguette soaked in au jus w. pickled giardenera	
Minnesota style Beef	\$10.00
same as Chicago-style plus marinera sauce and roasted sweet peppers w. onion instead of giardeneria	
Grilled Italian Sausage	\$10.00
with sweet roasted peppers and onion, marinara sauce on crusty Italian bread	

ENTREES 8

Cheese-filled Tortellini Rosso	\$12.00
Housemade Cheese Ravioli	
ask about gluten-free options available	
AVAILABLE OPTIONS	
	\$12.00
	Gluten-Free Option: \$14.00
Rigatoni Bolognese	\$13.00
Bucatini Carbonara	\$13.00
Spaghetti and Mama's Meatballs	\$12.00
Chicken Canneloni in Bechamel	\$13.00
Baked Four-cheese Rigatoni	\$12.00
Sausage or Veggie Lasagna	\$13.00

PIZZA 2

Fresh Margarita	\$11.00
Classic Sausage	\$11.00