

Caffe Biaggio

2356 UNIVERSITY AVENUE, SAINT PAUL, MINNESOTA 55114

Starters & Small Plates

- Grilled Bruschetta Trio**
(olivada, with white bean & corn, tomato) 10
- Seafood Stuffed Mushrooms** 10
- Calamari**...fried with aioli or grilled with chili oil 11
- Goat Cheese Torta** layered with pesto & fig jam 12
- Saffron Spiced Blue Mussels** in white wine brodo,
with roasted garlic bruschetta 13
- Individual Margarita Pizza** 12
add'l toppings 2 each, 22 add shrimp 6
- Italian Sausage** with sweet peppers & onion 10
- Arancine**...fried risotto balls filled with mozzarella 11
- Balsamic-Herb Marinated Olives** 7
- Deep-fried olives** 9

Soups

- Biaggio's Tomato-Basil Cream Soup** 6 / 8
- Soup of the Day 6 / 8

Specialty Salads

- Mediterranean Salad**...olives, roasted pepper, artichoke,
feta over greens 9/15
- Tuscan Winter Salad** of Lacinato kale & Napa with
butternut squash, cranberries, carrot, spicy roasted
cashews & creamy cashew dressing 9/15
- Grilled Romaine heart**...crispy pancetta and
gorgonzola, with garlic crostini 9/15
- Warm Roasted Beets** with Chevre and toasted walnuts in
a fig vinaigrette over mixed greens 9/15

Mama's Antipasto salad...

warm Italian roast beef, prosciutto,
asiago, sausage & mixed greens 9/16

House Salad 8 (5 with Entree)

Primi... pasta, grains, rice

- Spaghetti**, your choice of three ways 18
with three of **Mama's traditional meatballs**
or with **Italian sausage & sweet bell peppers** in Marinara
or **Cacio e Pepe** (literally cheese and pepper)
- Malloreddus alla Campidanese**...Sardianian sausage sauce
with fresh basil and homemade semolina pasta 20
- Ravioli di San Giovanni**...southern-style ravioli filled with
three-cheeses or Italian sausage 20
- Gnocchi**, your choice of three ways 22
Handmade **Spinach-Basil Ricotta** in brown-butter over Marinara
Gratin of **Potato Gnocchi** alla Gorgonzola Dolce
Roman Semolina Gnocchi all'Abruzzo...with mushrooms & prosciutto
- Linguine con le Vongole**...Littleneck Clams in a white wine broth,
served with garlic bruschetta 20
- Rigatoni alla Bolognese**...beef, veal and pork, slow cooked with
a soffritto of onions, carrots, and celery, tomatoes, and milk 21
- Lasagna**, your choice of two ways 20
Garden-veggie with broccoli, carrot and red peppers
or **Neapolitan-style** sausage and ricotta with mushrooms
- Homemade Bucatini** 20
alla Carbonara...Roman-style with cream & cheeses, bacon & egg
all'Amatriciana...spicy tomato sugo from Lazio based on guanciale,
with Amatrician pecorino cheese
- Risotto** of slow-simmered, creamy Arborio rice with saffron and
winter veggies of roasted squash, kale, mushrooms...22
- Heirloom Farro** (emmer wheat) "risotto" slow-cooked with Parmesan
& white wine with Northern-style ragu of roasted chicken & shiitakes 21
- SELECT GLUTEN-FREE AVAILABLE**
- ## Entrees...meat, chicken & seafood
- Grilled 8 oz. Prime Sirloin Steak** ...served with red wine jus,
Sautéed mushrooms, & garlic mashed potatoes 25
- Veal Medallions** sautéed Scallopini or Saltimbocca style
with seasonal veggies 25
- Chicken Marsala**...two large, boneless chicken breasts
sautéed with mushrooms, served with seasonal veggies 25
- Chicken Limone**... two large, boneless chicken breasts
sautéed with lemon and capers, with seasonal veggies 25
- Lamb Shank**...oven-braised hind shank of lamb served over
garlic mashed potatoes 26
- Cioppino**...fisherman's stew of shrimp, scallops, lobster, mussels, in
tomato based sauce, served with garlic bruschetta 29
...served with Campanella pasta upon request
- Seasonal selection of Fish (changing varieties)**...ask your waiter for
today's selection served with seasonal veggies...23

There is a charge for all food
and beverages
brought into the restaurant.
Not all ingredients are listed...
ask your waiter

Welcome to Caffè Biaggio,

We are your hosts, John D'Agostino and Shari Breed. We have been at this location since 2002.

Prior to Caffè Biaggio we were partners for eight years, in Fiori Deli & Catering, in White Bear Lake. I worked for John's mother, known to many Twin Citians as "Mama D", in her Dinkytown restaurant in the 70's.

John grew up in Chicago, Illinois where he owned the restaurant, Dante's, before moving to the Cities.

Caffè Biaggio is named for John's maternal great-grandfather, Biaggio.

**VISIT US AT
WWW.CAFFEBIAGGIO.COM**

The building we are in is the "Specialty Building", in what was the Specialty Manufacturing Company's lunchroom. In the 1930's this space eventually became the original Ace Box Café. Our menu is our interpretation of simple, homestyle Italian food that you might find in small

**We offer a full bar,
as well as beer
& an all-Italian
wine list.**

**Try one of our
Amaro cocktails!**

cafés in Chicago, on the East coast and throughout Italy. Family recipes and other simple dishes are what we prefer. Though John's family is Calabrese, we have dishes from all over Italy. Our menu changes seasonally. Our wine list is an all-Italian list. We also serve an assortment of bottled beers and a full liquor bar. Lunches are light, simple soups, salads, sandwiches during weekdays. Our

dinner menu, served Monday through Saturday evenings, is arranged in Italian-style courses...great for sharing.

Off-street parking is available in our lot from the Raymond Avenue entrance. There is outdoor seating on our small patio in the summer.

**Off-street Parking
available
anywhere in our lot,
evenings after 4:30**

Thank you for coming to Caffè Biaggio. We hope you enjoy it, as much as we enjoy having you here!

John & Shari

*Sign our email
list for urgent
updates!*

