

# Caffe Biaggio

2356 UNIVERSITY AVENUE, SAINT PAUL, MINNESOTA 55114

## *Starters & Small Plates*

- Grilled Bruschetta Trio**  
(olivada, with white bean & corn, tomato) 11
- Seafood Stuffed Mushrooms** 11
- Calamari**...fried with aioli or grilled with chili oil 12
- 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** 13  
add'l toppings 2 each, 22 add shrimp 6
- Italian Sausage** with sweet peppers & onion 11
- Arancine**...fried risotto balls filled with mozzarella 12
- Balsamic-Herb Marinated Olives** 8
- 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 Country Salad** of Lacinato kale, Napa, and  
Arugula with roasted summer veggies, toasted  
pumpkin seeds & a cream nut dressing 9/15
- Grilled Romaine heart**...crispy pancetta and  
gorgonzola, with garlic crostini 9/15
- Roasted Beet & Strawberry Salad** with Chevre and  
toasted almonds in a ginger-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 Marinera
- Malloreddus alla Campidanese**...Sardianian sausage sauce  
with fresh basil and homemade semolina pasta 22
- Ravioli di San Giovanni**...southern-style ravioli filled with  
three-cheeses or Italian sausage 22
- Handmade **Spinach-Basil Ricotta** in brown-butter over Marinara 24
- Linguine con le Vongole**...Littleneck Clams in a white wine broth,  
served with garlic bruschetta 22
- Rigatoni alla Bolognese**...beef, veal and pork, slow cooked with  
a soffritto of onions, carrots, and celery, tomatoes, and milk 22
- Lasagna**, your choice of two ways 23  
**Garden-veggie** with broccoli, carrot and red peppers  
or **Neapolitan-style** sausage and ricotta with mushrooms
- Homemade Bucatini** 23  
**Ila Carbonara**...Roman-style with bacon & egg  
**all'Amatriciana**...spicy tomato sugo from Lazio based on pancetta, with  
pecorino cheese
- Risotto of slow-simmered, creamy Arborio rice with saffron and seasonal  
summer veggies** 24

SELECT GLUTEN-FREE AVAILABLE

## *Entrees...meat, chicken & seafood*

- Grilled 8 oz. Flank Steak Tagliata** ...char grilled, sliced  
and served with sautéed mushrooms, & roasted potatoes 28
- Veal Medallions** sautéed Scallopini or Saltimbocca style  
with seasonal veggies 28
- Chicken Marsala**... boneless chicken breast with mushrooms  
in Marsala, served with seasonal veggies  
one breast 23 two breasts 26
- Chicken Limone**...boneless chicken breast with lemon, capers  
and white wine, with seasonal veggies  
one breast 23 two breasts 26
- Lamb Shank**...oven-braised hind shank of lamb served over  
roasted potatoes 30
- Cioppino**...fisherman's stew of shrimp, scallops, lobster, mussels,  
in tomato based sauce, served with garlic bruschetta 32  
...served with Campanella pasta upon request
- Seasonal selection of Fish (changing varieties)**...ask your waiter  
for today's selection served with seasonal veggies...25

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!*

