

Caffe Biaggio

2356 UNIVERSITY AVENUE, SAINT PAUL, MINNESOTA 55114

Dinner

Wednesday - Thursday, 4-8 / Friday - Saturday 4-9

Soup & Starters

- Saffron Spiced Blue Mussels 13
- Calamari...fried with aioli 12
- Individual Margarita Pizza 12
add'l toppings available
- Italian Sausage with sweet peppers
and onion 12
- Arancine...risotto balls fried & filled
with cheeses 12
- Grilled Bruschetta Trio
(olivada, white bean & corn, tomato) 11
- Goat Cheese Torta layered with pesto &
fig jam, w. homemade crackers 13
- Seafood Stuffed Mushrooms 12
- Olives...Marinated 8, Deep-fried 9
- John's Tomato-Basil Cream Soup 6 / 8

Specialty Salads

- Mediterranean Salad...olives, roasted
pepper, artichoke, feta & greens
8/15
- Roasted Beet w Chevre ,toasted
walnuts & fig vinaigrette over
mixed greens 8/15
- Mama's Antipasto salad...warm Italian
beef, prosciutto, asiago, sausage &
greens 8/16
- Grilled Romaine heart...crispy pancetta
and gorgonzola, with garlic crostini 8/15
- House Salad 7 (5 with entree)

Pastas ...We make many of our pastas in-house!

- Spaghetti. w three of Mama's traditional meatballs
or w Italian sausage & sweet peppers 18
- Ravioli di San Giovanni...southern-style ravioli filled
with three-cheeses or Italian sausage 22
- Handmade Spinach-Basil Ricotta Gnocchi in brown-
butter, over Marinara sauce 24
- Lobster Ravioli...in a rich Cognac-creme 25
- Linguine con le Vongole...Littleneck Clams in a white
wine broth, w garlic bruschetta 22
- Rigatoni alla Bolognese...beef, veal and pork, slow
cooked in a soffritto of onions, carrots, celery w
tomato & cream 22
- Lasagna...Sausage and ricotta with mushrooms
or
Garden-veggie with broccoli, carrot, red peppers 23
- Homemade Bucatini alla Carbonara...
Roman-style with bacon & egg,
or all' Amatriciana...spicy tomato & pancetta 23

Entrees...chicken, fish & seafood

- Chicken al Marsala or Limone...two pan-seared,
boneless chicken breasts with side of pasta
Marinara 26
- Cioppino...*Our House Specialty*
A fisherman's stew of shrimp, scallops, lobster,
mussels, cod, clams in tomato based sauce, w garlic
bruschetta 30
- Veal Medallions sautéed Scallopini or Saltimbocca
style with garlic-braised kale and veggies 29
- Tagliata...Marinated, sliced flank steak over arugula
w. onion & blistered tomatoes 27
- Seasonal selection of Fish (changing varieties)...ask
for today's selection served with side kale...mkt

ASK YOUR WAITER

FOR TODAY'S SPECIALS

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. 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.

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

Our menu is our interpretation of simple, homestyle Italian food that you might find in small cafes 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. Our dinner menu, served Wednesday 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.

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

John & Shari

VISIT US AT

WWW.CAFFEBIAGGIO.COM

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



**There is a charge for all food
and beverages
brought into the restaurant.**