

Caffe Biaggio

2356 UNIVERSITY AVENUE, SAINT PAUL, MINNESOTA 55114

Dinner

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

Antipasti

- Saffron Spiced Blue Mussels 15
- Calamari...fried with aioli 15
- Italian Sausage & peppers 15
- Arancine fried risotto balls
filled with cheeses 15
- Goat Cheese Torta layers of pesto
& fig jam, w. homemade crackers 15
- Garlic Ciabatta 10
- Marinated Olives 8

Soup

- John's Tomato-Basil Cream Soup 6 / 8

Salads

- Mediterranean Salad...olives, roasted
pepper, artichoke, feta & greens 10
- Roasted Beet w Chevre ,toasted
walnuts & fig vinaigrette over
mixed greens 10
- Mama's Antipasto salad...warm Italian
beef, prosciutto, asiago, sausage &
greens 12
- House Salad 8 (6 with entree)

ASK YOUR WAITER FOR TODAY'S SPECIALS

Pastas

- Spaghetti. w three of Mama's traditional meatballs
or Italian sausage & peppers 20
- Ravioli di San Giovanni...3-cheeses or sausage 24
- Potato Gnocchi Alfredo 25 add chicken \$6
- Orchiette Pesto w. peas and prosciutto 25
- Sausage Tortellini ala Rosso 25
- Lobster Ravioli in a rich Cognac-creme 26
- Lasagna...Sausage & mushrooms or Garden-veggie 26
- Rigatoni alla Bolognese (3 meats sauce)...27

Handmade Pastas & Specialties

- Spinach-Basil Ricotta Gnocchi in brown-butter,
over Marinara sauce 29
- Cavatelli w sautéed greens & sausage in brodo 29
- Bucatini alla Carbonara...Roman-style w bacon & egg,
or all' Amatriciana...spicy tomato & bacon 29
- Risotto changing varieties

Carne, Pollo, Pesce

- Chicken al Marsala or Limone...two pan-seared,
boneless chicken breasts with pasta Marinara 30

Cioppino...Our Seafood Specialty

- A fisherman's stew of shrimp, scallops, lobster,
mussels, cod, clams in tomato based sauce, w garlic
bruschetta 37

- Veal Medallions sautéed Scaloppini or Saltimbocca style
with pasta Marinara 37

- Tagliata...Marinated, sliced flank steak over arugula
w. onion & blistered tomatoes 35

- Seasonal selection of Fish (changing varieties)...ask for
today's selection served with side pasta Marinara...mkt

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

VISIT US AT

WWW.CAFFEBIAGGIO.COM

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

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

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



*Sign our email
list for urgent
updates!*

