

Tantalizing Appetizers

Why not pair any of our appetizers with a refreshing cocktail, cold beer or locally produced wine? Ask your server for recommended selections!

Tomato Bruschetta Bread

Toasted Italian bread topped with a chilled blend of diced tomatoes, fresh garlic, basil and olive oil. Topped with Parmesan cheese. \$7

Sausage Fondue

Our own secret recipe! A rich cheese sauce blended with Italian sausage, green peppers, onions, hot peppers and served with garlic bread strips for dipping. Great for sharing! \$10

Stuffed Hot Peppers

Hot banana peppers filled with a combination of Italian sausage stuffing and mozzarella and provolone cheese stuffing, covered with tomato sauce and Parmesan cheese. Served with cheese topped garlic toast. \$10

Garlic Bread

A classic start! Toasted Italian bread seasoned with fresh garlic & Parmesan cheese. Served with a side of Biscotti's own homemade tomato sauce. \$7

Stuffed Portabella Mushroom Caps

Two portabella mushroom caps brimming with a stuffing of ground Italian sausage, our homemade bread crumbs, and a blend of mozzarella and provolone cheese; baked, then topped with a roasted red pepper and garlic cream sauce. \$11

Italian Wedding Soup

Perfectly seasoned chicken broth swimming with chunks of chicken, orzo, meatballs, celery, carrots, and spinach. Topped with croutons. Cup \$4.00 · Bowl \$6

Grilled Portabella Mushroom

Marinated and grilled over an open flame, complemented with a creamy, tangy horseradish sauce. \$8

Cheese Stuffed Hot Peppers

Hot banana peppers filled with a combination of mozzarella and provolone cheese stuffing, covered with tomato sauce and Parmesan cheese. Served with cheese topped garlic toast. \$10

Garlic Shrimp

4 large scampi-style shrimp in white wine butter sauce. \$15

Jumbo Shrimp Cocktail

4 large shrimp served with cocktail sauce. \$15

Pesce Selections (Seafood)

Horseradish Salmon

Baked North Atlantic fillet topped with a zesty horseradish sauce and bread crumbs then finished in the broiler until crisp and golden. \$22.50

Pan-Fried Lake Erie Perch

Lightly dredged in flour then pan-fried to a golden brown. Drizzled with a ribbon of lemon butter sauce. Great with crisp white wines! *Market Price*

Grilled Salmon

North Atlantic fillet grilled over a mesquite flame, then baked to flaky perfection. \$21.25
Or try it Cajun-style \$22.00

Delicious Additions

Sautéed Mushrooms \$2.50

Spicy Roasted Corn \$2.75

Homemade Meatball \$4

Sausage Link \$3.25

Grilled Chicken Breast \$5.75

3 oz. Filet Medallion \$11

Petite Shrimp (6 oz) \$8.50

Side Portion of Spaghetti or Potatoes \$2.75

Grilled Onions \$1.50

Roasted Peppers \$2.75

Single Portion of our Classic Salad \$3.50

House Salad (Entrée Portion) \$10

Allergy Notice: Nuts are used in our kitchen and may come in contact with your food.

Ask about our Gluten-Free Menu!

BISCOTTI'S

R e s t a u r a n t

Italian and American Fusion Cuisine

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BISCOTTISRESTAURANT.COM

Pasta Selections

All pasta selections include bread & butter and our famous salad topped with toasted sliced almonds and dried cherries served family-style. (A cup of our homemade Italian wedding soup or applesauce may be substituted for the salad.)

Biscotti's Spaghetti

A generous portion of pasta topped with our own home-made, slow-simmered and carefully seasoned Biscotti's tomato sauce. \$10

With 2 Large Meatballs \$17

With Grilled Italian Sausage & Roasted

Red & Green Peppers \$15.50

With Stuffed Hot Peppers \$17

Baked Penne Pasta

A generous portion of penne pasta topped with our own homemade Biscotti's tomato sauce and smothered with a blend of mozzarella and provolone cheeses then broiled to a golden brown. \$15

Aglione e Olio

Spaghetti tossed with virgin olive oil, garlic, black pepper, grated Pecorino Romano, Kalamata olives, and chopped fresh parsley. \$13.50

Chicken Florentine Alfredo

Penne pasta coated with homemade Alfredo sauce featuring chicken, red peppers, spinach, and pancetta bacon. \$19

Jumbo Cheese Ravioli

Seven large ravioli served on a bed of Biscotti's sauce. \$13.50

Medallions Gorgonzola Alfredo

Mesquite grilled 3 oz. filet mignon medallion and roasted peppers served over a tangy blend of gorgonzola cheese and our own fresh Alfredo sauce and bowtie pasta. \$22

Italian Combo

A sampling of three Italian favorites: Chicken Parmesan, cheese ravioli, and fettuccine Alfredo. The rich, creamy Alfredo sauce is homemade, of course! \$15.50

Fettuccine Alfredo

A thick homemade cream and cheese sauce flavored with a hint of garlic. Pairs well with crisp, white wines. \$13

Penne Putanesca

Penne pasta tossed in a creamy asiago cheese sauce with Italian sausage, fresh chicken breast, mushrooms, olives, fresh spinach, diced tomatoes & garlic. Our own creation. A customer favorite! \$21

Bruschetta Chicken

Fresh chicken breasts dredged in flour and sautéed. Served over bowtie pasta and creamy Alfredo sauce. Finished with our own bruschetta topping and melted cheeses. \$17.50

Petite Shrimp & Bowtie Pasta

Petite shrimp sautéed in butter and garlic sauce settled in a bowl with bowtie pasta. Topped with grated Romano cheese \$18

Langostino & Bowtie Pasta

Petite lobster-flavored shellfish sautéed in butter and garlic sauce and settled in a bowl of bowtie pasta and topped with grated Pecorino Romano. \$24

Langostinos Diablo

Petite lobster-flavored shellfish sautéed with fresh garlic, butter, capers, sweet onions, and diced tomatoes then tossed in our creamy Alfredo sauce and Cajun seasoning. Served over bowtie pasta. \$23.50

Pollo Selections (Chicken)

All of the following entrées are served with bread & butter, our famous Classic salad served family-style, & choice of quartered and pan-fried redskin potatoes, pasta with our homemade Biscotti's sauce, garlic mashed potatoes, or seasonal fresh vegetables.

A cup of homemade wedding soup or applesauce may be substituted for the salad.

Chicken Parmesan

Our own homemade fresh breading coats a tender breast fillet then topped with melted mozzarella cheese. \$15

Chicken Picatta

Classically made with a sauce of lemon, butter, capers, and white wine. \$17

Marinated Grilled Chicken

Moist and tender! Fresh chicken breasts marinated in a blend of olive oil, rosemary, balsamic vinegar, and lemon. Pair with a crisp white wine! \$13.50

Add Rosemary Demi-Glace Sauce \$2

Garne Selections (Beef)

Veal Parmesan

Freshly breaded cutlet with melted mozzarella cheese. Served on a bed of red sauce. \$22.50

Veal Picatta

Classically made with a sauce of lemon, butter, capers, and white wine. \$27

Veal Florentine

Freshly breaded cutlet topped with spinach, pancetta bacon, and melted mozzarella cheese. Served on a bed of red sauce. \$23

Mesquite Grilled Steaks

Delmonico (8 oz.)

Full of flavor. Seared over a hot flame to lock in flavors and give it an outdoor grill flavor. Topped with a Maitre d' Hotel Butter. \$24

Petite Filet Mignon (3 oz.)

Most tender and juicy. Seared on our mesquite flame grill. Served on a bed of demi-glace, finished with Maitre d' Hotel Butter. \$21

Twin Filet Medallions

Two tender 3 oz. filet mignon medallions grilled to perfection. Served on a bed of demi-glace, finished with Maitre d' Hotel Butter. \$31