

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

Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Italian-American Cuisine at its finest.

For over 22 years we have been committed to bringing you the best possible experience, highest quality food and exceptional service. This menu is a creative collaboration of both the front and back of the house in an effort to bring you more choices for your dining pleasure. We take pride in presenting inspiring dishes from our dedicated kitchen staff.

Our extensive wine list shows our commitment to the vineyards of the nearby Conneaut Creek and Grand River Valley region. The service staff will be more than happy to recommend a wine to enhance the flavors of each appetizer or entrée.

Thank you for your continued patronage.

Sincerely,

Lori McLaughlin

and the entire staff of Biscotti's Restaurant

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

Ask about our Gluten-Free Menu!

18% gratuity will be added to parties of 12 or more.

Our entire menu is available for Takeout!

BISCOTTI'S
R e s t a u r a n t

Italian and American Fusion Cuisine

BISCOTTISRESTAURANT.COM

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

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.)

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**

Biscotti's Spaghetti

A generous portion of pasta topped with our own homemade, 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**

Aglio 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**

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 breeding 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. **\$24**

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**