



Biagio's Menu

<https://menuweb.menu>

299 Paramus Rd Paramus, NJ 07652, United States

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The restaurant from [Paramus](#) offers **540** different **courses and drinks on [the menu](#)** for an average price of \$41.0. Located in Paramus, New Jersey, this family-owned and operated restaurant banquet hall has been a local favorite offering home-style Italian classics for years. The terra-cotta colored walls and warm stone fireplace provide a welcoming ambiance perfect for an intimate dinner, corporate lunch, or family gathering. Our full menu will be available for Valentine's Day, along with holiday specials. Don't forget to check out our wonderful selection of wines and champagnes. Reservations now being accepted! Our catering offices are open every day for questions or inquiries for private events.

Biagio's Menu



Non Alcoholic Drinks

WATER

Sandwiches & Hot Paninis

HAMBURGER

Mains

VEAL CHOP PARMIGIANA \$35.0

Primi

POLPETTA MEATBALLS \$12.0

Main Courses

LASAGNA

Gnocchi

GNOCCHI

Toast

FRENCH TOAST

Meat Dishes

MEATBALLS

Gourmet Burgers

BACON EGG \$15.0

Schnitzel

SCHNITZEL

Pork

PORK PICCATA

Quesadillas

CHICKEN CHEESE QUESADILLA \$1.8

Vegetarian Dishes

BROCCOLI RABE \$35.0

Appetizer

SESAME CHICKEN

Menu

SAUSAGE PEPPERS WITH RICE

Beef Dishes

FILET MIGNON

Pasta-Penne

PENNE MARINARA \$40.0

Antipasti - Starters

CARPACCIO

Dolce

ITALIAN PASTRIES

From The Sea

ROASTED CHILEAN SEA BASS*

Beer

GINGER BEER

Vietnamese Specialties

BUN CHA

Biagio's Menu



Fries

HOME FRIES

Ensaladas

PAXIMADIA

Classics

GRILLED FILET MIGNON*

Greek Specialties

SPANAKOPITA \$1.3

Chinese Dishes

PEPPER STEAK \$55.0

Pollo

CHICKEN SAN MARINO \$24.0

Fettuccine

FETTUCCHINE CARBONARA \$20.0

Kids Meal

MINI CHEESE RAVIOLI

Ribs

PRIME RIB

Best Of Asia

VEGETABLE SPRING ROLLS \$1.1

Calzone - Klein Ø28Cm

MEZZA LUNA \$17.0

Gnocchi / Ravioli / Farfalle

FARFALLE PESTO

Packages

COFFEE, TEA SODA

Bread

BAGEL

Soups And Salads

MIXED FIELD GREENS

Salads & More

EGGPLANT SALAD

Entrees

FISH SOUP \$80.0

Meats

FILET MIGNON MEDALLIONS \$35.0

Cold Dishes

ORZO SALAD

First Course

LOBSTER RAVIOLI WITH A SHERRY
LOBSTER SAUCE

Red Wine

CABERNET SAUVIGNON CAYMUS \$180.0
NAPA VALLEY

Biagio's Menu



All Time Favorites

ROAST LOIN OF PORK

Burgers And Sandwiches

PHILLY CHEESE STEAK \$14.0

Outros

MOUSSES

Whites

CHARDONNAY CAKEBREAD \$80.0
CELLARS NAPA

Reds

ZENATO AMARONE \$49.0

Champagne & Sparkling

POL ROGER BRUT RESERVE NV \$45.0

Sparkling

BRUT YELLOW LABEL VEUVE \$105.0
CLICQUOT FRANCE

From The Sushi Bar

SUSHI SASHIMI

Children's Menu

CHICKEN FINGERS FRENCH FRIES

Hot Subs

STIR FRY CHICKEN \$60.0

Craft

SEASONAL

Lunch Entrées

SEAFOOD PAELLA \$80.0

Raw Bar

LITTLE NECK CLAMS

Vino Rosso

NERO D'AVOLA PRINCIPI DI \$39.0
BUTERA SICILIA

Third

STRIP LOIN STEAK

Bakery Selection

GRILLED PITA

Starches

RICE PILAF \$30.0

Beef / Pork

SPICY BEEF TIPS \$15.0

Veal

VEAL MARSALA \$27.0

Cold Mezzes

OLIVES FETA

Seasonal

FILET OF SALMON

Biagio's Menu



Malbec, Shiraz & Zinfandel

CATENA MALBEC \$19.0

Specials Of The House

SAUSAGE AND PEPPERS \$50.0

Papa's Famous Pasta Dishes

PENNE WITH VODKA SAUCE

Hot Hors D'oeuvres

PETITE BEEF WELLINGTON

Famous Salads

ITALIAN ANTIPASTO \$55.0

Pizza 12"

QUATRO FORMAGGIO \$17.0

Seafood Specialties - Halibut

FILET OF HALIBUT

Chef Specialities

BEEF BURGUNDY \$55.0

Cheese & Charcuterie

CHARCUTERIE \$60.0

Teriyaki Combo

SHORT RIB SHRIMP

Liquor Packages

RUN TAB OR CASH BAR

Reception Buffet Menu (Choose 4 Entrees)

TRI-COLOR TORTELLINI ALFREDO

Lunch (Choice Of Three)

EGGPLANT PARMESAN OR ROLLATINI

4Th Course

SUCKLING PIG

Red By The Glass

CABERNET SAUVIGNON JUSTIN \$45.0
PASO ROBLES

Chef's Board

CHEF'S BOARD \$14.0

Desserts & Cakes

MINI ITALIAN NAPOLEON \$1.3

Pesce Fresco

SMOKED SALMON FRESH \$14.0
MOZZARELLA

Entrée Choices

CHICKEN MARSALA, PARMIGIANA OR
FRANCESE

Seafood Display

KING CRAB LEGS, MAINE LOBSTERS
STONE CRAB CLAWS*

Biagio's Menu



Dips, Snacks, & Small Plates

BEEF EMPANADAS \$40.0

Sizzling Fajita Skillets

SKIRT STEAK CHICKEN

Pasta Lover

HOMEMADE LOBSTER RAVIOLI \$27.0

Hand Cut To Order Steaks

PRIME RIB

Sides Etc...

BACON/SAUSAGE

Individual Pastries

MINI FRUIT TART \$1.3

Party Salads

BABY ARUGULA SALAD

Salads And Spreads

ARTICHOKE

Current Specials

MEAT BALLS MARINARA

Entrees #1

PENNE VODKA OR MARINARA

Cocktail Party

SPINACH CHEESE PIES

Liquor Options

BOTTLES OF WINE \$20.0

Buffet Reception

CAVATELLI BROCCOLI GARLIC

Choice Of 5 Additional Entrees

CHICKEN FRANCESE, PARMESAN OR MARSALA

Mini Pastries

MINI ECLAIR \$1.3

Beverage Service Options

PREMIUM OPEN BAR

Lunch Trio

SOUP OR SALAD

Condiments And Sauces

HUMMUS

Frozen Dinners

BEEF STROGANOFF W/ NOODLES

Pasta Specialities

CAVATELLI BROCCOLI \$50.0

Beverage Menu

CHAMPAGNE TOAST

Biagio's Menu



Veal & Beef Dishes

VEAL PARMIGIANA

Mains & Salads

GRILLED SCOTTISH SALMON \$30.0

Red Reserve

MOUNT VEEDER CABERNET \$32.0

Prime Dry-Aged 28 Day

24 OZ. COWBOY STEAK \$45.0

Chinese Menu - Appetizers

BARBECUE SPARE RIBS

Drink Specials - Daily Happy Hour

PITCHERS OF BEER \$15.0

Dessert Display

VARIETY OF CAKES

Cold Party Platters

DOMESTIC IMPORTED CHEESE
DISPLAY \$60.0

Meats - Stews

PORK LOIN – (MARASALA OR
PICATTA) \$65.0

Occasional Cake

SPECIAL ORDER CUSTOM CAKE

The Elegant Event

CHAMPAGNE GREETING

Hot & Cold Passed Hors D'oeuvres

FRESH TOMATO BRUSCHETTA WITH
FRESH BASIL

Seafood Station With Custom Ice Sculpture

SEAFOOD STATION WITH CUSTOM ICE
SCULPTURE

Choose From Our Dinner Duets

FRENCH CUT CHICKEN JUMBO SHRIMP

Viennese Extravaganza

FEATURING COFFEE

Gourmet Delights

GRILLED SIRLOIN

Pasta From The Pan

TORTELLINI ALFREDO \$50.0

Fish / Seafood Dishes

GRILLED PRAWNS

American Kobe

BRAISED SHORT RIBS \$90.0

Biagio's Menu



Leaves And Bowls

CLASSIC CAESAR

Boars Head Cold Cut Suggestions

VIRGINIA HAM \$12.0

Sunday-Brunch \$15 Per Person

ASSORTED BREADS

2. Choose One

FILET OF BRANZINO \$35.0

Passed Hots D'oeuvres

MINI BEEF WELLINGTON \$2.0

Lunch And Dinner - Beef - Veal

BEEF STROGONOFF \$55.0

Delicacies From France

PETIT FOURS

Meat Dishes From The Pan

SALTIMBOCCA \$80.0

Nobu Grill

ORGANIC CHICKEN

Cold Cuts Or Deli Meats

BAKED VIRGINIA HAM

Alcoholic Drinks

VODKA

PROSECCO

Vegetarian

SPINACH TART \$11.0

GREEN BEANS

Burger

B'S BLUE \$14.0

TRUFFLE BURGER \$16.0

Antipasti

SOUP OF THE DAY

FRESH MOZZARELLA CAPRESE \$60.0

Salad

CAESAR

MOZZARELLA SALAD

Snacks

MOZZARELLA STICKS \$10.0

BRUSCHETTA \$1.0

Breakfast

FRESH FRUIT DISPLAY \$45.0

SCRAMBLED EGGS

Drinks

DRINKS

BEER

Biagio's Menu



Rice

PEPPER STEAK WITH RICE
RISOTTO

Starters & Salads

FRENCH FRIES \$35.0
FRENCH FRIES

Sauces

METAXA
HOT SAUCE

Pizza - Klein Ø 20Cm

SAUSAGE \$18.0
ARTICHOKE \$17.0

House Specialties

AUSTRALIAN SEA BASS
BEEF STROGANOFF WITH NOODLES

Steaks

PORTERHOUSE
STEAK SALAD

From The Grill

BARBECUE BABY BACK RIBS
RIBS

Tapas

EGGPLANT ROLLANTINI \$55.0
FRIED CALAMARI

Main Course

BEEF STROGANOFF
SUCKLING PIG*

Seafood Dishes

COLOSSAL STUFFED SHRIMP
FRIED CALAMARI \$60.0

Mexican Dishes

CHEESE QUESADILLA \$40.0
CHICKEN QUESADILLA \$50.0

Al Forno*

BAKED ZITI \$45.0
BAKED POTATOES

Penne

PENNE VODKA \$40.0
PENNE PRIMAVERA \$45.0

Main

WILD MUSHROOM RISOTTO
CHOCOLATE FOUNTAIN

Wine

MARSALA \$75.0
BOTTLE OF WINE

American Food

EGGS BENEDICT
MAC AND CHEESE

Biagio's Menu



Hot Drinks

TEA

COFFEE

Coffee

CAPPUCCINO

ESPRESSO

Continental Breakfast

GREEK YOGURT FRUIT PARFAITS

DANISHES, MUFFINS, CROISSANTS

Entree

RACK OF LAMB \$27.0

LINGUINE WHITE CLAM SAUCE

Baked

EGGPLANT PARMIGIANA \$12.0

LASAGNA \$60.0

White

MEIOMI CHARDONNAY \$20.0

SAUVIGNON BLANC KIM
CRAWFORD NEW ZEALAND \$27.0

Course 1

INDIVIDUAL HOT ANTIPASTO

SALAD, DRESSINGS, BREAD

Pasta Course

RIGATONI PLUM TOMATO BASIL

LOBSTER RAVIOLI WITH A SHERRY
LOBSTER SAUCE*

Passed Hors D'oeuvres

MINIATURE CRAB CAKES

BRIE RASPBERRY IN PHYLLO

Info

CATERING POLICIES PROCEDURES

PAYMENT POLICY

Seafood*

ALASKAN KING CRAB LEGS

MUSSELS MARINARA

The Hot Table

HOT SWEET SAUSAGE

STEAMED MUSSELS MARINARA

Salad Course

MIXED HOUSE SALAD OF BABY GREENS

SPINACH AND WALNUT SALAD*

Sides

FRESH FRUIT

BRIE

Kids & Party Favorites

MINI SLIDERS (CHEESE OR PLAIN) \$2.0

MINI CHEESESTEAK SLIDERS \$3.0

Brunch Buffet Reception

BAGELS WITH CREAM CHEESE, JELLY
AND BUTTER

CHOICE OF FRUIT SALAD OR MIXED
GREEN SALAD

Biagio's Menu



The Italian Station

HOT SWEET SAUSAGE AND PEPPERS

STIR FRY SESAME CHICKEN

Dinners And Entrees

BAKED STUFFED SHELLS \$55.0

EGGPLANT PARMESAN

Sunset Dinner \$10.99

CHICKEN BRUSCHETTA \$13.0

BBQ BABY BACK RIBS

Side Orders



SEASONAL MIXED VEGETABLES \$25.0

ROASTED POTATO \$30.0

POTATO PUFFS

Fish

SMOKED SALMON \$14.0

SEA BASS

SHRIMP SCAMPI OVER RICE

Chicken Dishes

CHICKEN PARMIGIANA \$13.0

CHICKEN FINGERS \$45.0

LEMON CHICKEN \$60.0

Appetizers

LITTLE NECK CLAM HALF SHELL \$3.0

PIZZA BAGELS \$1.0

COCONUT SHRIMP \$3.0

Pasta Station

PENNE VODKA WITH PEAS PROSCIUTTO

CAVATELLI AND BROCCOLI WITH GARLIC OIL

GEMELLI WITH BROCCOLI RABE SAUSAGE

Popular Items



CHICKEN PARM SPRING ROLL \$10.0

PENNE POMODORINI \$19.0

FRIED POT STICKERS \$45.0

Additional Liquor Packages Available

UNLIMITED BELLINIS MIMOSAS

UNLIMITED BEER WINE

TOP SHELF OPEN BAR

Side Dishes

BRUSSEL SPROUTS (SESAONAL) \$35.0

MASHED POTATOES \$30.0

FINGERLING POTATO \$40.0

SWEET POTATO FRIES \$40.0

Course 2

SALMON OR TILAPIA OREGANATA

FARFALLE W/ BROCCOLI, GARLIC OIL

CAVATELLI W/ BROC. GARLIC OLIVE OIL

SALMON LEMON OIL

Course 3

ITALIAN PASTRIES COOKIES

PORK RAGU WITH NOODLES

Biagio's Menu



PORK LOIN-MARSALA OR PICCATA
PORK RAGU W/ RICE

Captain's Carving Station

ROASTED BONELESS TURKEY BREAST
ORGANIC CHICKEN*
WHOLE SALMON*
WHOLE SALMON

Half Bottles 375ML

SANTA MARGHERITA PG	\$32.0
HALL, MERLOT NAPA	\$24.0
RUFFINO DUCALE TAN	\$25.0
CADE ESTATE CAB 2012 NAPA VALLEY	\$80.0

Hot & Cold Hors D'oeuvres

FRANKS WRAPPED IN A BLANKET	\$1.0
BOCCONCINI SKEWER	\$1.5
IMPORTED BRIE AND RASPBERRY TUCKED IN PHYLLO SHEETS	\$1.8
GRILLED SHRIMP U-12	\$3.0

Restaurant Category

FRENCH
ITALIAN
GLUTEN FREE
DESSERT

Soups

TORTELLINI IN BROTH
MINISTRONE

STRACCIATELLA
FISH SOUP \$80.0
SEAFOOD SOUP

Meat

PRIME RIB AU JUS (MINIMUM 30 GUESTS)
CHATEAUBRIAND OF BEEF*
OREGANATO CRUSTED RACK OF LAMB*
ROASTED TENDERLOIN OF BEEF CHATEAUBRIAND
HICKORY GRILLED BLACK ANGUS FILET MIGNON

Poultry

HERB CRUSTED FREE RANGE CHICKEN BREAST
STUFFED WITH SUNDRIED ROASTED TOMATOES
CHICKEN BREAST ALA FRANCESE
FRENCH STYLE FREE RANGE CHICKEN BREAST
SLOW ROASTED ORGANIC HALF CHICKEN*

Deluxe Cold Display

SALUMERIA STATION
VARIETY OF ASSORTED SEASON FRUITS BERRIES
IMPORTED DOMESTIC CHEESES
ASSORTED ROASTED PEPPERS
GREEK CUCUMBER SAUCE

Uncategorized

CHICKEN PORTABELLA \$13.0
COCKTAIL FRANKS

Biagio's Menu



NORWEIGAN SALMON	\$80.0
J VINEYARDS PINOT NOIR	\$20.0
SPINACH WALNUT SALAD	

Pizza

CAPRICCIOSA	\$12.0
FRESH MOZZARELLA	\$13.0
PLAIN PIZZA	\$16.0
MARGARITA PIZZA	\$17.0
MITsos PIZZA	\$17.0
BBQ CHICKEN PIZZA	\$18.0

Chicken

CACCIATORE (OFF THE BONE)	\$60.0
BONELESS WINGS	\$45.0
CHICKEN PARM	
CHICKEN FRANCESE	\$23.0
CHICKEN GIAMBOTTA	\$25.0
CHICKEN CACCIATORE	

Featured Items

JUMBO SHRIMP COCKTAIL (U12)	\$27.0
MAINE LOBSTER COCKTAIL 1 ¼ LB.	
COLOSSAL DOMESTIC CRABMEAT	
FARFALLE W/ BROCCOLI GARLIC OIL	
CHICKEN FRANCESE OR MARSALA	
MEAT PAELLA	

Additional Dessert Items

TIERED TRIO ASSORTMENT OF ITALIAN PASTRIES, CANNOLI, FRUIT*	
SIGNATURE PLATED TRIO OF DESSERTS*	
CHOCOLATE FOUNTAIN*	

ICE CREAM STATION*	
CANDY BUFFET*	
FLAMBE STATION*	
WAFFLE STATION*	

Carvers

CHATEAUBRIAND (5-6 LB. AVERAGE)	\$30.0
PRIME RIB (15-17 LB. AVERAGE)	\$25.0
ROAST BEEF (10-12 LB. AVERAGE)	\$10.0
ROAST LOIN OF PORK (8-10 LB. AVERAGE)	\$10.0
TURKEY BREAST (8-10 LB. AVERAGE)	\$10.0
ROASTED LEG OF LAMB (5-7 LB. AVERAGE)	\$15.0
WHOLE PIG (30-50 LB.	

Bubbly

SPARKLING ROSE CAVICCHIOLI 1928 ITALY	\$26.0
CAVA BRUT SEGURA VIUDAS, SPAIN	\$28.0
BRUT ALTEMASI ITALY	\$45.0
BRUT STEORRA RUSSIAN RIVER CALIFORNIA	\$49.0
SPARKLING WINE IRON HORSE WEDDING CUVÉE SONOMA CALIFORNIA	\$55.0
BRUT RESERVE POL ROGER FRANCE	\$90.0
BRUT MOET CHANDON IMPERIAL FRANCE	\$120.0
BRUT ROSE VEUVE CLICQUOT FRANCE	\$130.0

Biagio's Menu



Sandwiches



SOUP SANDWICH OF
THE DAY \$13.0

SHORT RIB GRILLED
CHEESE \$14.0

GRILLED GARDEN VEGETABLES \$55.0

SCOTTISH SMOKED SALMON \$20.0

LEG OF LAMB

PRIME RIB AU JUS

REUBEN SANDWICH

GRILLED CHEESE

GRILLED CHEESE SANDWICH

CHEESE SANDWICH

Seafood



FRIED CALAMARI \$15.0

SHRIMP SCAMPI \$30.0

SEAFOOD
PESCATORE \$37.0

LOBSTER RAVIOLI \$70.0

OVEN ROASTED HALIBUT*

BLUE POINT OYSTERS

PAN SEARED SCOTTISH SALMON FILET

HONEY SEARED SCALLOPS

CALAMARI

OCTOPUS AND ORZO

SHRIMP STIR FRY \$90.0

STUFFED SHELLS

Dessert



FRESH BAKED
COOKIES \$25.0

ASSORTED ITALIAN
COOKIES \$25.0

MINI CREAM PUFF \$1.3

MINI CANNOLI \$1.0

LARGE CANNOLI \$2.0

CHOCOLATE COVERED
STRAWBERRIES \$2.0

HOMEMADE NY CHEESECAKE \$50.0

CUSTOM DESIGNED TIERED WEDDING
CAKE

TIERED TRIO ASSORTMENT OF ITALIAN
PASTRIES, CANNOLI, FRUIT

THE TERRACE SIGNATURE PLATED TRIO
OF DESSERTS

TARTS

CHEESECAKES

ICE CREAM SUNDAE STATION

CREPES

FRESH FRUIT SALAD

CHEESECAKE

CANNOLI

White Wines

ROSE FIGUIERE SIGNATURE
MAGALI COTES DE PROVENCE,
FRANCE \$34.0

RIESLING DR. HERMANN MOSEL,
GERMANY \$29.0

REISLING EROICA COLUMBIA
VALLEY \$34.0

RIESLING CORVIDAE
WASHINGTON STATE \$34.0

SAUVIGNON BLANC JUSTIN PASO
ROBLES \$29.0

SAUVIGNON BLANC
PROVENANCE NAPA \$45.0

FUME BLANC ROBERT MONDAVI
OAKVILLE \$40.0

GRILLIO TOLA ITALY \$30.0

Biagio's Menu



TREBBIANO CA MAIOL LUGANA	\$39.0
ITALIAN WHITE BLEND LE POGGERE FALESCO VENETO, ITALY	\$36.0
CHARDONNAY BLEND CARPINETO TUSCANY	\$35.0
PINOT GRIGIO TRAMIN ITALY	\$28.0
PINOT GRIGIO LIVIO FELLUGA FRIULI VENEZIA GIULIA	\$40.0
PINOT GRIGIO SANTA MARGHERITA ITALY	\$65.0
CHARDONNAY THE STAG NORTH COAST, CALIFORNIA	\$38.0
CHARDONNAY TWO 2 NAPA VALLEY	\$58.0
CHARDONNAY JORDAN SONOMA	\$60.0
CHARDONNAY ROMBAUER NAPA VALLEY	\$75.0

Pasta



RICOTTA	
RIGATONI ALA VODKA WITH GRILLED CHICKEN	\$18.0
FETTUCCHINE ALFREDO	\$18.0
PAPPARDELLE BOLOGNESE	\$20.0
RIGATONI SALSIICCIA RABE	\$23.0
GNOCCHI RAGU	\$26.0
LASAGNA ROLLATINI	\$23.0
VEAL SALTIMBOCCA	\$27.0
RIGATONI ALA VODKA	\$18.0
FARFALLE – BROCCOLI RABE – SAUSAGE	\$55.0
RIGATONI BOLOGNESE	\$50.0
LINGUINI WITH WHITE CLAM SAUCE	
MUSHROOM RISOTTO*	
RAVIOLI	

PENNE
PASTA BOLOGNESE
SEAFOOD PASTA
RIGATONI
CARBONARA
FETTUCCHINE

Starters



SEARED SCALLOPS	\$35.0
SHRIMP SCALLOPS LUMP CRABMEAT	\$35.0
16 OZ. SIZZLING SIRLOIN STEAK	\$34.0
LONG STEM ARTICHOKE	\$12.0
24OZ. COWBOY STEAK	\$45.0
24OZ. PORTERHOUSE STEAK	\$50.0
PICATTA	\$75.0
BABY BACK BBQ RIBS	\$80.0
PHILLY CHEESESTEAK FRIES	\$50.0
BEEF BURGUNDY WITH NOODLES	
STIR FRY BEEF	
APPLE STUFFED PANCAKES	
WAFFLES W/ BERRY TOPPING	
PORK PICCATA OR MARSALA	
CAVATELLI BROCCOLI RABE SAUSAGE*	
BRAISED SHORT RIBS*	
CHICKEN PARMIGIANA, FRANCESE OR MARSALA	
TRIO OF DIPS	
TILAPIA OREGANATA	
ROASTED CHILEAN SEA BASS	

Salads

MIXED GREENS	\$9.0
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Biagio's Menu



SPINACH	\$11.0
ARUGULA SALAD	\$11.0
CAPRESE	\$13.0
ARUGULA	\$10.0
BEETS RICOTTA	\$12.0
COLD PASTA SALAD (TRI-COLOR TORTELLINI SALAD)	\$7.0
HOMEMADE POTATO SALAD OR COLE SLAW	\$6.0
HOMEMADE SEAFOOD SALAD OCTOPUS	\$19.0
ARUGULA SALAD (SERVES 8-10 GUESTS)	\$55.0
MIXED GREENS SALADS (SERVES 8-10 GUESTS)	\$45.0
CAESAR SALAD (SERVES 8-10 GUESTS)	\$50.0
GREEK SALAD (SERVES 8-10 GUESTS)	\$55.0
WEDGE SALAD (SERVES 8-10 GUESTS)	\$55.0
FRENCH	\$75.0
BABY ARUGULA SALAD*	
MARINATED MUSHROOMS	
SEAFOOD SALAD	
HOUSE SALAD	
CAESAR SALAD	
ARUGULA SALAD	\$10.0
HOUSE SALAD	

These Types Of Dishes Are Being Served



MEATBALL PARMIGIANA	\$12.0
TURKEY	\$12.0
LOBSTER	

ROAST BEEF
ROASTED CHICKEN
DESSERTS
SALAD
BURGER
TOSTADAS
CHICKEN
MEAT
PASTA
TUNA STEAK
LAMB
APPETIZER
MUSSELS
FISH
PORK CHOP
PANINI
PIZZA
SOUP
BREAD

Entrées



BIAGIO'S BOARD	\$21.0
MOZZARELLA MILANESE	\$11.0
EGGPLANT ROLLATINI	\$12.0
PEI MUSSELS	\$12.0
CHICKEN FINGER	\$11.0
SHRIMP COCKTAIL	\$16.0
STEAMED LITTLE NECK CLAMS	\$15.0
BUFFALO WINGS	\$13.0
OYSTERS HALF SHELL	\$3.0
VEGETABLE CRUDITÉS	\$40.0
SCALLOPS WRAPPED IN BACON	\$2.5

Biagio's Menu



MARYLAND CRAB CAKES	\$2.5
CHICKEN KABOBS	\$2.0
STUFFED MUSHROOMS	\$1.8
MUSSELS SOUP	\$45.0
CLAM SOUP	\$50.0
MEATBALLS MARINARA	\$40.0
CHEESE QUESADILLAS	
VEGETABLE EGG ROLLS	
ASSORTED OLIVES	
STUFFED CLAMS	
COCONUT CRUSTED SHRIMP	
BAKED LITTLE NECK CLAMS	

Ingredients Used



TOMATO	
PARMIGIANA	\$75.0
BROCCOLI	\$30.0

SALMON
ZUCCHINI
BUTTER
SYRUP
SEAFOOD
SCALLOPS
SHRIMP
CHORIZO
PORK MEAT
SALMON
VEGETABLES
CHEESE
POTATOES
CHOCOLATE
BEEF
PRAWNS

MUSHROOMS
MOZZARELLA
PARMESAN
GINGER
BEANS

Italian



CHICKEN MARSALA	\$23.0
CHIANTI CLASSICO TENUTA DI ARCENO TUSCANY	\$35.0
CHIANTI CLASSICO LAMOLE DI LAMOLE RISERVA TUSCANY	\$45.0
CHIANTI CLASSICO RISERVA MELINI LA SELVANELLA TUSCANY	\$39.0
CHIANTI CLASSICO RISERVA SANTA MARGHERITA TUSCANY	\$50.0
CHIANTI CLASSICO RISERVA RUFFINO DUCALE TAN TUSCANY	\$55.0
BRUNELLO LE GOBE 2013 TUSCANY	\$79.0
BRUNELLO CASTELLI MARTINOZZI 2014 TUSCANY	\$85.0
BRUNELLO RENIERI 2015 TUSCANY	\$115.0
BRUNELLO SAN POLO 2012 TUSCANY	\$129.0
BRUNELLO FERRERO DOCG 2015 TUSCANY	\$190.0
MONTEPULCIANO CITRA TUSCANY	\$32.0
MONTEPULCIANO RISERVA CARPINETO TUSCANY	\$48.0
ROSSO COLLE SPINELLO VENETO	\$28.0
ROSSO POGGIO AL TESORO MEDITERRA TUSCANY	\$35.0
ROSSO SAN GIORGIO CIAMPOLETO TUSCANY	\$50.0

Biagio's Menu



ROSSO ZENATO CRESASSO VENETO	\$90.0
MERLOT BLEND FALESCO COTARELLA MONTIANO VENETO	\$95.0
CABERNET BLEND FALESCO MARCILIANO	\$90.0
BARBERA D'ALBA MONCHIERO CARBONE PELISA PIEDMONT	\$29.0
BAROLO CAVALIER BARTOLOMEO 2011 PIEDMONT	\$90.0
BAROLO FRANCO AMOROSO BAROLO 2013 PIEDMONT	\$59.0
BAROLO 2012 VIOLETTA PIEDMONT	\$65.0
BAROLO GIGI ROSSO ARIONE 2014 PIEDMONT	\$75.0
BAROLO 2010 CERETTO PIEDMONT	\$129.0
AMARONE SANTI 2012 VENETO	\$90.0
AMARONE ZENATO 2012 VENETO	\$119.0

Red Wines

MERLOT SANTA EMA MERLOT CHILE	\$27.0
MERLOT J LOHR PASO ROBLES	\$30.0
MERLOT SIMI SONOMA COUNTY	\$38.0
MERLOT FROG'S LEAP NAPA	\$69.0
MERLOT DUCKHORN NAPA	\$89.0
PINOT NOIR JOSEPH FAIVELEY FRANCE	\$34.0
PINOT NOIR DECOY OREGON	\$39.0
PINOT NOIR THE FOUR GRACES OREGON	\$45.0
PINOT NOIR ROBERT MONDAVI NAPA VALLEY	\$55.0
PINOT NOIR MASUT ESTATE VINEYARD, MENDOCINO	\$65.0
PINOT NOIR MIGRATION SONOMA COUNTY	\$75.0

PINOT NOIR ETUDE CARNEROS	\$70.0
PINOT NOIR MINER GARYS' VINEYARD	\$110.0
PINOT NOIR ETERNALLY SILENCED PRISONER CALIFORNIA	\$95.0
CABERNET SAUVIGNON LIBERTY SCHOOL RESERVE, PASO ROBLES	\$50.0
CABERNET SAUVIGNON MARQUES DE GRINON SPAIN	\$60.0
CABERNET SAUVIGNON ROBERT MONDAVI NAPA VALLEY	\$65.0
CABERNET SAUVIGNON MOUNT VEEDER NAPA VALLEY	\$75.0
CABERNET SAUVIGNON FAUST NAPA VALLEY	\$105.0
CABERNET SAUVIGNON ADAPTATION ODETTE NAPA VALLEY	\$120.0
CABERNET SAUVIGNON SINEGAL SINGLE ESTATE NAPA	\$139.0
CABERNET SAUVIGNON STAG 'S LEAP ARTEMIS NAPA VALLEY	\$149.0
CABERNET SAUVIGNON STEWART NAPA VALLEY	\$165.0
RED BLEND GENTLEMEN'S COLLECTION CALIFORNIA	\$37.0
RED BLEND SIMI REBEL CASK SONOMA COUNTY	\$45.0
RED BLEND ROBERT MONDAVI MAESTRO NAPA VALLEY	\$65.0
RED BLEND MULLAN ROAD CELLARS WASHINGTON	\$81.0
RED BLEND JUSTIN, JUSTIFICATION PASO ROBLES	\$99.0
SYRAH ANDREW MURRAY TOUS LES JOUR CENTRAL COAST, CALIFORNIA	\$34.0
ZINFANDEL CLINE ANCIENT VINES CALIFORNIA	\$35.0

Biagio's Menu



ZINFANDEL XYZIN OLD VINE CALIFORNIA	\$30.0	MALBEC CATENA ZAPATA MENDOZA	\$35.0
MALBEC BODEGA EL ESTECO MENDOZA	\$32.0	MALBEC ACHAVAL FERRAR MENDOZA	\$39.0

Biagio's

299 Paramus Rd Paramus, NJ
07652, United States

Opening Hours:
Monday 11:00-03:00
Tuesday 11:00-03:00
Wednesday 11:00-03:00
Thursday 11:00-03:00
Friday 11:00-03:00
Saturday 11:00-03:00
Sunday 11:00-03:00

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