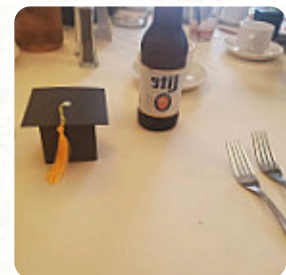
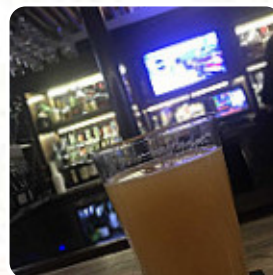




Biagio's Menu

<https://menulist.menu>

299 Paramus Rd Paramus, NJ 07652, United States
(+1)2016520201 - <https://www.biagios.com>



The restaurant from Paramus offers 513 different menus and drinks on the card at an average \$41.1. What [Bianka Weimann](#) likes about Biagio's:

We ate here with our kids and had a nice meal. Children had a buffet for them that worked out great and. Ore high-end restaurants should obey this call. \$ 15 apiece, but lots of options kids love, plus desserts and a drink. I had the swordfish which was a little over the top and tasteless. My wife had the fillet that was served over a zucchini and pumpkin tomato vegetable which really didn't go very well with it. Rea... [read more](#). In pleasant weather you can even have something in the outdoor area, And into the accessible spaces also come visitors with wheelchairs or physical limitations. If eating and drinking is too unexciting for you, go to this **sports bar** for a variety of large and small snacks and meals and catch live football, tennis or Formula 1 games, Especially with the bite-sized, Tapas you can't absolutely nothing wrong, because there is something for every palate. If you decide to come for breakfast, a **versatile brunch** is ready for you, It's possible to chill out at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks.

Biagio's Menu



Alcoholic Drinks

MARSALA

Soups

MINISTRONE

10 most popular

CHICKEN MARSALA \$23.0

Sandwiches & Hot Paninis

HAMBURGER

Primi

POLPETTA MEATBALLS \$12.0

Extras

BRIE

Bestseller

MAC N CHEESE

Toast

FRENCH TOAST

Pork

PORK PICCATA

Rice

PEPPER STEAK WITH RICE

Quesadillas

CHICKEN CHEESE QUESADILLA \$1.8

Sauces

METAXA

Breakfast

FRESH FRUIT DISPLAY

Vegetarian dishes

BROCCOLI RABE

Menu

SAUSAGE PEPPERS WITH RICE

House specialties

AUSTRALIAN SEA BASS

Beef dishes

FILET MIGNON

Insalate

ARUGULA SALAD \$11.0

Pasta-Penne

PENNE MARINARA

For the small hunger

BAGEL

Fingerfood

BUFFALO WINGS \$13.0

Steaks

STEAK SALAD

Biagio's Menu



Dolce

ITALIAN PASTRIES

Tapas

EGGPLANT ROLLANTINI

Zuppe - Suppen

ZUPPA DI PESCE

From the sea

ROASTED CHILEAN SEA BASS*

Zuppe

TORTELLINI EN BRODO

Seafood dishes

COLOSSAL STUFFED SHRIMP

Al Forno*

LASAGNA

Salads & Co.

EGGPLANT SALAD

Ensaladas

PAXIMADIA

Beef

PEPPER STEAK

Feines aus Frankreich

PETIT FOURS

Zuppa - Suppen

STRACCIATELLA

Pasta aus der Pfanne

TORTELLINI ALFREDO

Main

CHOCOLATE FOUNTAIN

Appetizer

LITTLE NECK CLAM HALF SHELL

Mexican Specialities

CHICKEN QUESADILLA

Classics

GRILLED FILET MIGNON*

Greek specialties

SPANAKOPITA \$1.3

Pollo

CHICKEN SAN MARINO \$24.0

Fettuccine

FETTUCCINE CARBONARA \$20.0

Kids Meal

MINI CHEESE RAVIOLI

Ribs

PRIME RIB

Biagio's Menu



Best of Asia

VEGETABLE SPRING ROLLS \$1.1

Carni in Padella “ Fleischgerichte aus der Pfanne

SALTIMBOCCA

Fresh Pizza

FRESH MOZZARELLA \$13.0

Calzone - Klein Ø28cm

MEZZA LUNA \$17.0

Gnocchi / Ravioli / Farfalle

FARFALLE PESTO

Packages

COFFEE, TEA SODA

Hot drinks

TEA

Seafood Dishes

FRIED CALAMARI

Soups and Salads

MIXED FIELD GREENS

Meats

FILET MIGNON MEDALLIONS \$35.0

First Course

LOBSTER RAVIOLI WITH A SHERRY
LOBSTER SAUCE

Red Wine

CABERNET SAUVIGNON CAYMUS \$180.0
NAPA VALLEY

Entree

LINGUINE WHITE CLAM SAUCE

House Specialties

BEEF STROGANOFF WITH NOODLES

All Time Favorites

ROAST LOIN OF PORK

Sides and Extras

COCONUT SHRIMP \$3.0

Soups and Starters

MEATBALLS MARINARA

outros

MOUSSES

Whites

CHARDONNAY CAKEBREAD \$80.0
CELLARS NAPA

Reds

ZENATO AMARONE \$49.0

Biagio's Menu



Champagne & Sparkling

POL ROGER BRUT RESERVE NV \$45.0

Irish Angus Beef Burgers

BACON EGG \$15.0

Sparkling

BRUT YELLOW LABEL VEUVE
CLICQUOT FRANCE \$105.0

From The Sushi Bar

SUSHI SASHIMI

Children's Menu

CHICKEN FINGERS FRENCH FRIES

Hot Subs

STIR FRY CHICKEN

Lunch Entrées

SEAFOOD PAELLA

Raw Bar

LITTLE NECK CLAMS

Vino Rosso

NERO D'AVOLA PRINCIPI DI
BUTERA SICILIA \$39.0

Third

STRIP LOIN STEAK

Starches

RICE PILAF

Beef / Pork

SPICY BEEF TIPS \$15.0

Veal

VEAL MARSALA \$27.0

Cold Mezzes

OLIVES FETA

Seasonal

FILET OF SALMON

Malbec, Shiraz & Zinfandel

CATENA MALBEC \$19.0

Bottles of Wine & Water

BOTTLE OF WINE

Specials of the House

SAUSAGE AND PEPPERS

From The Bakery

GRILLED PITA

Hot hors d'oeuvres

PETITE BEEF WELLINGTON

Famous Salads

ITALIAN ANTIPASTO

Biagio's Menu



Pizza 12"

QUATRO FORMAGGIO \$17.0

Seafood Specialties - Halibut

FILET OF HALIBUT

Chef Specialities

BEEF BURGUNDY

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

Pesce Fresco

SMOKED SALMON FRESH \$14.0
MOZZARELLA

Etc.

HOME FRIES

Pre Game

CHEESE QUESADILLAS

Entrée Choices

CHICKEN MARSALA, PARMIGIANA OR
FRANCESE

Seafood Display

KING CRAB LEGS, MAINE LOBSTERS
STONE CRAB CLAWS*

Dips, Snacks, & Small Plates

BEEF EMPANADAS

Full Throttle

GRILLED SIRLOIN

Drinks

DRINKS

Sizzling Fajita Skillets

SKIRT STEAK CHICKEN

Biagio's Menu



Pasta Lover

HOMEMADE LOBSTER RAVIOLI \$27.0

Hand Cut To Order Steaks

PRIME RIB*

Sides Etc...

BACON/SAUSAGE

From the Rotisserie

BARBECUE BABY BACK RIBS

Individual Pastries

MINI FRUIT TART

Market Fresh Sandwiches

REUBEN \$15.0

Salads and Spreads

ARTICHOKE

Appetizers (3Pd)

PEI MUSSELS \$12.0

Current Specials

MEAT BALLS MARINARA

Entrees #1

PENNE VODKA OR MARINARA

National Craft

SEASONAL

Cocktail Party

SPINACH CHEESE PIES

Liquor Options

BOTTLES OF WINE

Buffet Reception

CAVATELLI BROCCOLI GARLIC

Choice of 5 Additional entrees

CHICKEN FRANCESE, PARMESAN OR MARSALA

Lounge Menu

COCONUT CRUSTED SHRIMP

Mini Pastries

MINI ECLAIR

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

Biagio's Menu



Salads (3Pd)

BABY ARUGULA SALAD

Beverage Price List

CHAMPAGNE TOAST

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

Dessert Display

VARIETY OF CAKES

Specialty Hors D'oeuvres

SCALLOPS WRAPPED IN BACON \$2.5

Cold Party Platters

DOMESTIC IMPORTED CHEESE DISPLAY

Meats - Stews

PORK LOIN – (MARASALA OR PICATTA)

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

On the Cold Side

ORZO SALAD

American Kobe

BRAISED SHORT RIBS

Biagio's Menu



Hash Browns and Sides

SCRAMBLED EGGS

Select Tapas

ZUPPA DI MUSSELS

Boars Head Cold Cut Suggestions

VIRGINIA HAM \$12.0

Sunday-Brunch \$15 Per Person

ASSORTED BREADS

Nobu Yakimono

ORGANIC CHICKEN

Sandwiches Or Subs

BAKED VIRGINIA HAM

Papa's Famous Pasta Dishes

PENNE WITH VODKA SAUCE

2. Choose One

FILET OF BRANZINO \$35.0

Passed Hots D'oeuvres

MINI BEEF WELLINGTON \$2.0

Lunch And Dinner - Beef - Veal

BEEF STROGONOFF

Mains

VEAL CHOP PARMIGIANA \$35.0

FILLET

Main courses

SIDE SALAD

LASAGNE

Burgers

B'S BLUE \$14.0

TRUFFLE BURGER \$16.0

Antipasti

ZUPPA DEL GIORNO

FRESH MOZZARELLA CAPRESE

Salad

CAESAR SALAD \$10.0

MOZZARELLA SALAD

Snacks

MOZZARELLA STICKS \$10.0

BRUSCHETTA \$1.0

Starters & Salads

FRENCH FRIES

RISOTTO

Biagio's Menu



Pizza - Klein Ø 20cm

SALSICCIA \$18.0

CARCIOFO \$17.0

Fish

SMOKED SALMON \$14.0

SHRIMP SCAMPI OVER RICE

Main Course

BEEF STROGANOFF

SUCKLING PIG*

Penne

PENNE VODKA

PENNE PRIMAVERA

Continental breakfast

GREEK YOGURT FRUIT PARFAITS

DANISHES, MUFFINS, CROISSANTS

White

MEIOMI CHARDONNAY \$20.0

SAUVIGNON BLANC KIM \$27.0
CRAWFORD NEW ZEALAND

Course 1

INDIVIDUAL HOT ANTIPASTO

SALAD, DRESSINGS, BREAD

Pasta al Forno / Baked Pasta

EGGPLANT PARMIGIANA \$12.0

BAKED ZITI

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*

Kids & Party Favorites

MINI SLIDERS (CHEESE OR PLAIN)

MINI CHEESESTEAK SLIDERS

Brunch Buffet Reception

BAGELS WITH CREAM CHEESE, JELLY
AND BUTTER

Biagio's Menu

CHOICE OF FRUIT SALAD OR MIXED
GREEN SALAD

The Italian Station

HOT SWEET SAUSAGE AND PEPPERS
STIR FRY SESAME CHICKEN

Dinners and Entrees

BAKED STUFFED SHELLS
EGGPLANT PARMESAN

Sunset Dinner \$10.99

CHICKEN BRUSCHETTA \$13.0
BBQ BABY BACK RIBS

Chicken dishes

CHICKEN PARMIGIANA \$13.0
CHICKEN FINGERS
LEMON CHICKEN

Coffee

CAPPUCCINO
ESPRESSO
COFFEE

Pasta Station

PENNE VODKA WITH PEAS PROSCIUTTO
CAVATELLI AND BROCCOLI WITH
GARLIC OIL
GEMELLI WITH BROCCOLI RABE
SAUSAGE

Additional Liquor Packages Available

UNLIMITED BELLINIS MIMOSAS
UNLIMITED BEER WINE
TOP SHELF OPEN BAR

Side dishes

BRUSSEL SPROUTS (SEASONAL)
MASHED POTATOES
FINGERLING POTATO
SWEET POTATO FRIES

Side Orders

SEASONAL MIXED VEGETABLES
ROASTED POTATO
CHEESE QUESADILLA
POTATO PUFFS

Chicken



CACCIATORE (OFF THE
BONE)
CHICKEN FRANCESE \$23.0
CHICKEN GIAMBOTTA \$25.0
CHICKEN CACCIATORE

Starters

SEARED SCALLOPS \$35.0
LONG STEM ARTICHOKE \$12.0
CHARCUTERIE
TRIO OF DIPS

Popular Items

CHICKEN PARM SPRING ROLL \$10.0



Biagio's Menu



PENNE POMODORINI \$19.0
BONELESS WINGS
FRIED POT STICKERS

Course 2

SALMON OR TILAPIA OREGANATA
FARFALLE W/ BROCCOLI, GARLIC OIL
CAVATELLI W/ BROCC. GARLIC OLIVE OIL
SALMON LEMON OIL

Course 3

ITALIAN PASTRIES COOKIES
PORK RAGU WITH NOODLES
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

Pizza

CAPRICCIOSA \$12.0
PLAIN PIZZA \$16.0
MARGARITA PIZZA \$17.0
MITSOS PIZZA \$17.0
BBQ CHICKEN PIZZA \$18.0

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

Biagio's Menu



IMPORTED DOMESTIC CHEESES
ASSORTED ROASTED PEPPERS
GREEK CUCUMBER SAUCE

Featured Items

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

Uncategorized

CHICKEN PORTABELLA	\$13.0
COCKTAIL FRANKS	
PIZZA BAGELS	\$1.0
NORWEIGAN SALMON	
J VINEYARDS PINOT NOIR	\$20.0
SPINACH WALNUT SALAD	

Sandwiches

SOUP SANDWICH OF THE DAY	\$13.0
SHORT RIB GRILLED CHEESE	\$14.0
PHILLY CHEESE STEAK	\$14.0
GRILLED GARDEN VEGETABLES	
SCOTTISH SMOKED SALMON	
LEG OF LAMB	
PRIME RIB AU JUS	

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)
PRIME RIB (15-17 LB. AVERAGE)
ROAST BEEF (10-12 LB. AVERAGE)
ROAST LOIN OF PORK (8-10 LB.
AVERAGE)
TURKEY BREAST (8-10 LB. AVERAGE)
ROASTED LEG OF LAMB (5-7 LB.
AVERAGE)
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



Seafood



FRIED SQUID \$15.0

SEAFOOD
PESCATORE \$37.0

LOBSTER RAVIOLI

OVEN ROASTED HALIBUT*

BLUE POINT OYSTERS

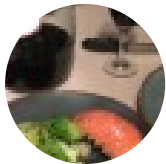
PAN SEARED SCOTTISH SALMON FILET

HONEY SEARED SCALLOPS

SHRIMP STIR FRY

STUFFED SHELLS

These types of dishes are being served



MEATBALL
PARMIGIANA \$12.0

TURKEY \$12.0

LOBSTER

RACK OF LAMB

ROAST BEEF

ROASTED CHICKEN

DESSERTS

FILET

BURGER

SALAD

STEAK

Dessert

FRESH BAKED COOKIES

ASSORTED ITALIAN COOKIES

MINI CREAM PUFF

MINI CANNOLI

LARGE CANNOLI

CHOCOLATE COVERED STRAWBERRIES

HOMEMADE NY CHEESECAKE

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

Dishes are prepared with



SPINACH \$11.0

TOMATO

SHRIMP SCAMPI \$30.0

ARUGULA

\$10.0

PARMIGIANA

BROCCOLI

SALMON

FRESH FRUIT

TOMATE

VEGETABLE

ZUCCHINI

SALMON

CHICKEN

Appetizers



BIAGIO'S BOARD \$21.0

MOZZARELLA
MILANESE \$11.0

EGGPLANT ROLLATINI \$12.0

CHICKEN FINGER \$11.0

SHRIMP COCKTAIL \$16.0

Biagio's Menu



STEAMED LITTLE NECK CLAMS	\$15.0
OYSTERS HALF SHELL	
VEGETABLE CRUDITÉS	
MARYLAND CRAB CAKES	\$2.5
CHICKEN KABOBS	\$2.0
STUFFED MUSHROOMS	\$1.8
ZUPPA DI CLAMS	
VEGETABLE EGG ROLLS	
ASSORTED OLIVES	
STUFFED CLAMS	
BAKED LITTLE NECK CLAMS	

Pasta



RICOTTA	
RIGATONI ALA VODKA WITH GRILLED CHICKEN	\$18.0
FETTUCCINE ALFREDO	\$18.0
PAPPARDELLE BOLOGNESE	\$20.0
RIGATONI SALSICCIA RABE	\$23.0
GNOCCHI RAGU	\$26.0
LASAGNA ROLLATINI	\$23.0
VEAL SALTIMBOCCA	\$27.0
RIGATONI ALA VODKA	\$18.0
FARFALLE – BROCCOLI RABE – SAUSAGE	
RIGATONI BOLOGNESE	
CHEESE RAVIOLI	
MAC N' CHEESE	
LINGUINI WITH WHITE CLAM SAUCE	
MUSHROOM RISOTTO*	
RAVIOLI	

Salads



MIXED VEGETABLES	\$9.0
CAPRESE	\$13.0
BEETS RICOTTA	\$12.0
COLD PASTA SALAD (TRI-COLOR TORTELLINI SALAD)	
HOMEMADE POTATO SALAD OR COLE SLAW	
HOMEMADE SEAFOOD SALAD OCTOPUS	
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
FRANCESE	
BABY ARUGULA SALAD*	
MARINATED MUSHROOMS	
SEAFOOD SALAD	
HOUSE SALAD	
CAESAR SALAD	
SALAD	

Entrees



SHRIMP SCALLOPS LUMP CRABMEAT	\$35.0
16 OZ. SIZZLING SIRLOIN STEAK	\$34.0
24OZ. COWBOY STEAK	\$45.0
24OZ. PORTERHOUSE STEAK	\$50.0
PICATTA	
BABY BACK BBQ RIBS	

Biagio's Menu



PHILLY CHEESESTEAK FRIES
BEEF BURGUNDY WITH NOODLES
STIR FRY BEEF
APPLE STUFFED PANCAKES
WAFFLES W/ BERRY TOPPING
SESAME CHICKEN
PORK PICCATA OR MARSALA
CAVATELLI BROCCOLI RABE SAUSAGE*
BRAISED SHORT RIBS*
CHICKEN PARMIGIANA, FRANCESE OR MARSALA
TILAPIA OREGANATA
ROASTED CHILEAN SEA BASS

White Wines

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

RIESLING DR. HERMANN MOSEL, \$29.0
GERMANY

REISLING EROICA COLUMBIA \$34.0
VALLEY

RIESLING CORVIDAE \$34.0
WASHINGTON STATE

SAUVIGNON BLANC JUSTIN PASO \$29.0
ROBLES

SAUVIGNON BLANC \$45.0
PROVENANCE NAPA

FUME BLANC ROBERT MONDAVI \$40.0
OAKVILLE

GRILLIO TOLA ITALY \$30.0

TREBBIANO CA MAIOL LUGANA \$39.0

ITALIAN WHITE BLEND LE \$36.0
POGGERE FALESCO VENETO, ITALY

CHARDONNAY BLEND \$35.0
CARPINETO TUSCANY

PINOT GRIGIO TRAMIN ITALY \$28.0

PINOT GRIGIO LIVIO FELLUGA \$40.0
FRIULI VENEZIA GIULIA

PINOT GRIGIO SANTA \$65.0
MARGHERITA ITALY

CHARDONNAY THE STAG NORTH \$38.0
COAST, CALIFORNIA

CHARDONNAY TWO 2 NAPA \$58.0
VALLEY

CHARDONNAY JORDAN SONOMA \$60.0

CHARDONNAY ROMBAUER NAPA \$75.0
VALLEY

Italian

CHIANTI CLASSICO TENUTA DI \$35.0
ARCENO TUSCANY

CHIANTI CLASSICO LAMOLE DI \$45.0
LAMOLE RISERVA TUSCANY

CHIANTI CLASSICO RISERVA \$39.0
MELINI LA SELVANELLA TUSCANY

CHIANTI CLASSICO RISERVA \$50.0
SANTA MARGHERITA TUSCANY

CHIANTI CLASSICO RISERVA \$55.0
RUFFINO DUCALE TAN TUSCANY

BRUNELLO LE GOBE 2013 \$79.0
TUSCANY

BRUNELLO CASTELLI \$85.0
MARTINOZZI 2014 TUSCANY

BRUNELLO RENIERI 2015 \$115.0
TUSCANY

BRUNELLO SAN POLO 2012 \$129.0
TUSCANY

BRUNELLO FERRERO DOCG \$190.0
2015 TUSCANY

MONTEPULCIANO CITRA \$32.0
TUSCANY

MONTEPULCIANO RISERVA \$48.0
CARPINETO TUSCANY

ROSSO COLLE SPINELLO VENETO \$28.0

Biagio's Menu



ROSSO POGGIO AL TESORO MEDITERRA TUSCANY	\$35.0
ROSSO SAN GIORGIO CIAMPOLETO TUSCANY	\$50.0
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

Biagio's Menu



RED BLEND JUSTIN, JUSTIFICATION PASO ROBLES	\$99.0	ZINFANDEL XYZIN OLD VINE CALIFORNIA	\$30.0
SYRAH ANDREW MURRAY TOUS LES JOUR CENTRAL COAST, CALIFORNIA	\$34.0	MALBEC BODEGA EL ESTECO MENDOZA	\$32.0
ZINFANDEL CLINE ANCIENT VINES CALIFORNIA	\$35.0	MALBEC CATENA ZAPATA MENDOZA	\$35.0
		MALBEC ACHAVAL FERRAR MENDOZA	\$39.0

Biagio's Menu



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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