

Our goal is to provide you with a truly memorable experience.

From the moment you step through our door, let us send you on a journey to Italy.

We've set the tone with our relaxing atmosphere.

From the soft lights, authentic Italian-themed music and décor, to the tantalizing aromas flowing from the kitchen. All of this adds to the ambiance of your evening.

Our team of highly trained professionals obtains the freshest, top quality ingredients and carefully prepares your selections to order. It may take a little longer, but we know you'll agree: The results are enticing.

Biscotti's.... because you're worth it!

Over 13 Years in Business
Locally Owned and Operated

Gift certificates available!

All major credit cards accepted
Handicap Accessible

Serving Tuesday through Saturday
From 4:30 PM

Biscotti's is located approximately 1 1/2 hours east of Cleveland, OH. Take I-90 to Conneaut, OH at Exit 241. Follow the Rt. 7 signs north through the quaint town to the historic lakefront located in the Port of Conneaut. You will be facing the beautiful marina on the shores of Lake Erie. Turn right on Park Avenue. Biscotti's is located one and a half blocks east on the north side of the street at 186 Park Avenue.



Biscotti's Restaurant

...because you're worth it!

TAKE OUT MENU

186 Park Avenue
Conneaut, OH 44030
440-593-6766

Visit us on the web at
www.biscottisrestaurant.com

Find us on Facebook!
Serving Tues. though Sat.
From 4:30 p.m.

Also Open
Sundays in the Summer

APPETIZERS

Stuffed Hot Peppers	\$9.50
<i>Banana peppers filled with Italian sausage stuffing and covered with tomato sauce and Romano cheese. Served with toasted garlic bread.</i>	
Cheese Stuffed Hot Peppers	\$9.50
<i>Hot banana peppers with a bread and four-cheese filling baked in a tomato sauce, surrounded by toasted garlic bread.</i>	
Sausage Fondue	\$8.00
<i>Rich cheese sauce blended with Italian sausage, green peppers, onions, and hot peppers, served with garlic bread strips for dipping.</i>	
Garlic Bread	\$4.50
<i>Toasted Italian bread seasoned with seasoned garlic butter and Pecorino Romano. Served with a side of sauce.</i>	
Tomato Bruschetta Bread	\$5.50
<i>Toasted Italian bread topped with a blend of diced tomato, fresh garlic and basil, olive oil and topped with Pecorino Romano cheese.</i>	
Mediterranean Calamari	\$10.00
<i>Lightly sautéed with white wine, garlic, Kalamata olives and casino butter. With toast points.</i>	
Garlic Shrimp Appetizer	\$12.00
<i>Four large shrimp dredged in flour then sautéed in butter, garlic, and white wine.</i>	
Classic Salad	\$10.00
<i>A generous portion of our house salad uniquely topped with sliced almonds and dried cherries. Add a grilled chicken breast: \$4.95.</i>	
Italian Wedding Soup	Cup \$2.50 Bowl \$3.95
<i>Chunks of chicken, orzo, meatballs, celery, onions, carrots and spinach. Topped with croutons.</i>	

PASTA SELECTIONS

All pasta entrees include bread & butter, and the Classic Salad. (A cup of Italian wedding soup or applesauce may be substituted for salad.)

Biscotti's Old World Spaghetti	\$10
<i>A generous portion topped with Biscotti's homemade sauce.</i>	
Spaghetti with 2 large meatballs	\$14
Spaghetti with sausage and peppers	\$15
<i>Grilled Italian sausage with roasted red and green peppers.</i>	
Penne Putanesca	\$20
<i>Penne pasta tossed in creamy Asiago cheese sauce with Italian sausage, fresh chicken breast, mushrooms, olives, diced tomatoes, spinach, and garlic..</i>	
Aglio e Olio	\$13
<i>Spaghetti tossed with virgin olive oil, garlic, black pepper, grated Pecorino Romano, Kalamata olives, and fresh chopped parsley.</i>	

Pasta Selections, cont.

Italian Combo	\$15
<i>Three Italian Favorites: cheese ravioli, chicken parmesan, and fettuccini Alfredo.</i>	
Fettuccini Alfredo	\$13
<i>Homemade alfredo sauce aboard wide noodles.</i>	
Chicken Florentine Alfredo	\$19
<i>Penne pasta coated with homemade alfredo sauce featuring chicken, red peppers, spinach, and pancetta bacon.</i>	
Langostinos with Bowtie Pasta	\$18
<i>Petite lobster-flavored shellfish sautéed in butter and garlic sauce settled in a nest of bowtie pasta.</i>	
Jumbo Cheese Ravioli	\$12
<i>With Biscotti's sauce and garnished with fresh julienne vegetables.</i>	
Medallions Gorgonzola Alfredo	\$19
<i>Mesquite grilled 3 oz. filet medallion and roasted peppers served with a blend of gorgonzola cheese and Alfredo sauce. Served over bowtie pasta</i>	
Bruschetta Chicken	\$17
<i>Succulent chicken breasts dredged in flour and sautéed. Served over bowtie pasta and creamy Alfredo sauce. Finished with a portion of our own fresh Bruschetta topping and</i>	

PESCE, POLLO, & CARNE

All the following entrees served with bread and butter, classic salad, and choice of quartered redskin potatoes, pasta, garlic mashed potatoes, or vegetables. (A cup of Italian wedding soup or applesauce may be substituted for salad.)

SEAFOOD

Horseradish Crusted Salmon	\$16
<i>Baked North Atlantic fillet topped with a zesty horseradish sauce and bread crumbs.</i>	
Grilled Salmon	\$15
<i>Grilled to flaky perfection over a mesquite grill</i>	
Pan-fried Lake Erie Perch	\$17
<i>Lightly dredged in flour then pan-fried to a golden brown, completed with a ribbon of</i>	

CHICKEN

Rosemary Chicken	\$14
<i>Char-grilled, breast marinated in olive oil, rosemary, balsamic vinegar, and lemon then topped with a rosemary demi-glace.</i>	
*The following chicken entrees are dredged in flour and sautéed.	
Chicken Parmesan	\$14
<i>With fresh tomato slices and melted mozzarella cheese.</i>	
Chicken Picatta	\$14
<i>With lemon, butter, capers, and white wine.</i>	

VEAL

***All veal cutlets are dredged in flour and sautéed.**

Veal Parmesan	\$18
<i>With a fresh tomato slice and mozzarella cheese on a bed of sauce.</i>	
Veal Florentine	\$20
<i>With pancetta bacon, spinach and mozzarella cheese on a bed of Biscotti's sauce.</i>	
Veal Picatta	\$20
<i>With a sauce of butter, lemon, capers, and white wine.</i>	

STEAK

Mesquite Grilled Steaks. Both are fresh, Certified Angus Beef®.

Flat Iron (10 oz.)	\$23
<i>Lean and hearty; finished with Maitre d' Hotel Butter.</i>	
Filet-style Top Sirloin (8 oz.)	\$22
<i>Tender, juicy and flavorful., on a bed of demi-glace sauce. Topped with Maitre d' Hotel butter.</i>	

MAGNIFICO ADDITIONS

Be creative! Add one or more of these to compliment your menu selection.

Grilled Chicken Breast	\$5
Meatball or Sausage link	\$3
Jumbo shrimp, scampi-style. Price per piece.	\$3
Sautéed Mushrooms	\$2.50
Petite Shrimp (6 oz.)	\$8

Ask about our scrumptious dessert menu!

Kids' Menu

Spaghetti with 1 Meatball	\$5.50
Cheese Ravioli (4)	\$5
Cheese Pizza (French Bread-Style)	\$5
Chicken Fingers	\$5.50
Fettuccini Alfredo	\$6.50

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

***Nuts are used in our kitchen and may come into contact with your food.**

Prices are subject to change.

Revised 2-19-13