



STARTERS AND SHARE PLATES

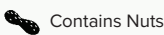
	Biscotti Wings Buffalo or General Tso Style Sauce, Celery, Carrot Sticks	19
	Inside Out Shrimp Rangoon Rock Shrimp, Lap Cheong Sausage, Cream Cheese, Garlic, Sweet Pepper Jam, Fried Onions, Wonton Chips	20
	Burger Bites Four Certified Angus Beef® Sliders, Soft Hawaiian Buns, White American Cheese, Pickle Spear	20
	Avocado Egg Rolls Avocado, Red Onions, Cilantro, Sun-Dried Tomatoes, Ginger-Cilantro Dipping Sauce	20
	Asian Lettuce Wraps Chicken, Scallions, Water Chestnuts, Shiitake Mushrooms, Bibb Lettuce, Crispy Rice Noodles, Ginger-Soy Dipping Sauce	20
	Salt and Pepper Calamari Crispy Chinese-Style Squid, Sweet Chili Dipping Sauce	20
	Prime Rib Sliders* Slow-Roasted Prime Rib, Hawaiian Buns, Crispy Fried Onions, Au Jus, Creamed Horseradish	24

SOUPS AND MAIN COURSE SALADS

	Cup	Bowl
Biscotti's Soup of the Day Ask your server for today's creation	9	12
Creamy New England Clam Chowder Bacon, Potatoes, Cream	9	12
With Housemade Sourdough Bowl		14
Santa Fe Tortilla Soup Grilled Chipotle Chicken Breast, Corn, Potatoes, Chiles, Cilantro, Queso Fresco, Tortilla Strips, Lime	10	13
 Chinese Chicken Salad Grilled Chicken Breast, Rice Noodles, Asian Greens, Carrots, Sunflower Sprouts, Red Peppers, Cashews, Fried Wontons, Hoisin Drizzle, Sesame-Ginger Vinaigrette		23
Everything Salmon Salad Everything Seasoned Salmon Filet, Tart Apple, Dried Cranberries, Bagel Crouton, Goat Cheese, Toasted Sunflower Seeds, Citrus Poppy Seed Dressing		24
Add Marinated Grilled Steak or Garlic Shrimp to the following Salads \$10 Add Chicken \$7		
Classic Caesar Salad Crisp Hearts of Romaine, Sourdough Croutons, Parmesan Cheese, Grape Tomatoes, Caesar Dressing		16
Biscotti's Chopped Salad Chopped Butter Lettuce and Hearts of Romaine, Blue Cheese, Smoked Bacon, Tomato, Red Onions, Avocado, Parmesan Tuile, Tossed with Your Choice of Dressing.		16
 Blue Cheese, Fruit and Walnut Salad Upland Cress and Baby Mixed Greens, Smoked Blue Cheese, Blackberries, Bosc Pear, Dried Cherries, Candied Walnuts, Raspberry Walnut Vinaigrette		17


SIGNATURE BURGERS

Choice of Seasoned Fries, Watermelon Salad, Citrus Broccoli and Brussels Sprout Slaw, Cottage Cheese or Green Salad Add Cheese 3 Add Avocado 4 Add Bacon 4		
	North Beach Burger* Oak-Grilled Certified Angus Beef® Burger, Crispy Pancetta, Caramelized Onions, Monterey Jack Cheese, Butter Lettuce, Tomatoes, Thousand Island Dressing, Parmesan-Toasted Sourdough	21
	Biscotti Burger* Oak-Grilled Certified Angus Beef® Burger, Butter Lettuce, Tomatoes, Onions, Pickle, Thousand Island Dressing, Toasted Artisan Bun	21
	Smoked Blue Cheese and Bacon Burger Oak-Grilled Certified Angus Beef® Burger, Blue Cheese, Bacon, Grilled Balsamic Red Onions, Roasted Garlic Aioli, Mixed Greens with Upland Cress, Tomato, Artisan Bun	21
	Picoso Burger Oak-Grilled Certified Angus Beef® Burger, Guacamole, Fried Pickled Jalapeños, Pepper Jack Cheese, Pasilla Chile, Picoso Mayo, Shredded Lettuce, Tomato, Bolillo Bun	21
	Atlantic Salmon Burger Sunflower Sprouts, Vine-Ripened Tomato, Citrus-Red Onion Jam, Horseradish Dill Aioli, Artisan Bun	21
	Impossible™ Burger Oak-Grilled Plant-Based Patty, Butter Lettuce, Tomatoes, Red Onions, Pickle, Vegan Cheese, Vegan Bun	Single 17 Double 23



Please be advised that food prepared here may contain nuts.
Food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and shell fish.

GRILLED SANDWICHES AND BREADS		
Choice of Seasoned Fries, Watermelon Salad, Citrus Broccoli and Brussels Sprout Slaw, Cottage Cheese or Green Salad		
Add Cheese 3 Add Avocado 4 Add Bacon 4		
Tuscan Chicken Sandwich		21
Grilled Herb-Marinated Chicken Breast, Smoked Mozzarella, Baby Lettuce, White Balsamic Dressing, Sun-Dried Tomato Pesto, Grilled Parmesan-Crusted Ciabatta		
Grilled Turkey Melt		21
Smoked Bacon, Grilled Onions, Cheddar Cheese, Mixed Greens, Cranberry Vinaigrette, Toasted Sourdough		
Roasted Prime Rib Dip*		24
Slow-Roasted Prime Rib, Housemade French Roll, Creamed Horseradish, Au Jus		
 Vietnamese-Style Steak Banh Mi		21
Marinated Grilled Steak, Romaine Lettuce, Radish, Cucumber, Cilantro, Carrots, Fresh Jalapeño, Sweet Chili Vinaigrette, Special Hoisin Sauce, Toasted Baguette		
Monte Cristo		21
Custard-Battered Sourdough, Oven-Roasted Turkey Breast, Smoked Ham, Havarti Cheese, Powdered Sugar, Strawberry Jam		
Biscotti's Melt		
Choice of Protein, Avocado, Monterey Jack Cheese, Mustard Aioli, Grilled Sourdough		
Chicken		21
Crab		27
Open-Face Steak Flatbread		24
Marinated Grilled Steak, Swiss Cheese, Arugula, Charred Tomatoes, Caramelized Onions, Roasted Garlic Aioli, Balsamic Syrup		
Biscotti's BLT		20
Smoked Bacon, Vine-Ripened Tomatoes, Butter Lettuce, Sunflower Sprouts, Basil Aioli, Choice of Bread		
Make it a Club with Turkey		21

BREAKFAST FOR DINNER		
Choice of Toast and Choice of Breakfast Potatoes, Fruit or Cottage Cheese		
 New York Steak and Eggs*		34
Two Eggs Any Style, 8 oz. Certified Angus Beef® New York Steak		
Chicken Fried Steak and Eggs*		24
Breaded Sirloin Steak, Two Eggs Any Style, Country Gravy		
Two Eggs Breakfast*		15
Choice of Smoked Bacon, Sausage Patties, Chicken-Apple Sausages or Smoked Ham Steak		21
Ham and Cheese Omelet		21
Smoked Ham, Cheddar Cheese		

PIZZA PIZZA PIZZA		
Scratch Pizza From Our Brick Ovens		
Choose Between New York Style or Flatbread Style. Sub Cauliflower Crust for Flatbread 3		
(New York Style feeds 3-4 people, Flatbread Style feeds 2-3 people)		
	Flatbread	New York
Classic Margherita	25	31
Mozzarella, Parmesan, Tomato Sauce, Roma Tomatoes, Basil, Oregano		
Mushroom Sausage Pepperoni	27	33
Mozzarella, Parmesan, Tomato Sauce, Mushrooms, Sausage, Pepperoni, Fresh Herbs		
Construct Your Classic	25	30
Start with a Cheese and Fresh Herb Pizza		
Add Any of the Following Items for 2.00 each:		
Pepperoni, Sausage, Canadian Bacon, Black Olives, Anchovies, Roma Tomatoes, Bell Peppers, Onions, Roasted Garlic, Mushrooms, Pineapple, Jalapeños, Extra Cheese		
Add Any of the Following Items for 5.00 each:		
Marinated Grilled Chicken, Italian Meatballs, Certified Angus Beef® Ground Beef, Smoked Bacon		



Spicy



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CANTINA CROWD PLEASERS

Cheese Quesadilla Cheddar and Jack Cheeses, Green Chili, Pico de Gallo, Sour Cream, Guacamole, Flour Tortilla	19
Shredded Chicken	23
Chicken Tinga Flautas Chipotle Chicken, Cabbage-Tomato Slaw, Cilantro-Lime Crema, Flour Tortillas	22
Tacos al Carbon Marinated Flap Steak, Onions, Cilantro, Cotija, Lime, Black Bean Purée, Mexi-Cali Rice, Pico de Gallo, Sour Cream, Guacamole, Corn Tortillas	24
Tequila-Lime Chicken Tacos Grilled Chicken Breast, Avocado, Cilantro-Lime Crema, Black Bean Purée, Mexi-Cali Rice, Pico de Gallo, Sour Cream, Guacamole, Corn Tortillas	24
Southwest Fajitas Bell Peppers, Onions, Pico de Gallo, Sour Cream, Guacamole, Lime, Flour or Corn Tortillas, Black Bean Purée, Mexi-Cali Rice	
Tequila-Marinated Chicken Breast	26
Marinated Grilled Steak or Shrimp	29
Combination (choice of two): Marinated Grilled Steak, Tequila-Marinated Chicken, Garlic Shrimp	33
Cantina Cheese Enchilada Platter Flour Tortillas, Cheddar and Jack Cheeses, Salsa Verde, Sour Cream, Queso Fresco, Black Bean Purée, Mexi-Cali Rice	23
Shredded Chicken	25
Shredded Beef	25

ITALIAN FAVORITES

Served with Rosemary-Parmesan-Roasted Garlic Ciabatta and Creamery Whipped Butter

Shrimp Scampi Jumbo Shrimp, Garlic, Mushrooms, Tomato, Basil, Lemon, Pinot Grigio Butter Sauce, Spaghetti	38
Spaghetti and Meatballs Pork and Beef Meatballs, Housemade Marinara Sauce, Parmesan Cheese	29
Chicken Picatta Chicken Scaloppine, Capers, Lemon, Garlic, Shallots, Pinot Grigio Butter Sauce, Griddled Broccolini, Marinated Tomato, Malfadine Pasta	34
 Quattro Fromaggio Tortellini Pesto Sweet Italian Sausage, Parmigiano-Reggiano, Toasted Pine Nuts, Tri-Color Cauliflower, Cream, Pesto, Micro Basil	27
Fettuccine Alfredo Fettuccine, Garlic, Fresh Herbs, Nutmeg Cream, Parmesan Cheese	26
Herb-Marinated Chicken Breast	34
Sauteed Garlic Shrimp	39

AMERICAN STANDARDS

Served with Rosemary-Parmesan-Roasted Garlic Ciabatta and Creamery Whipped Butter

Herb Slow-Roasted Prime Rib of Beef* Cut to Order, Crispy Smashed Yukon Potatoes, Sauteed Garden Vegetables, Creamy Horseradish, Au Jus	42
 Cedar Plank-Roasted Salmon Sweet Spice Rub, Roasted Sweet Potatoes, Cauliflower, Brussels Sprouts, Pine Nuts, Mini Sweet Peppers, Red Onions, Warm Honey and Sesame Dressing	39
Beer-Battered Fish and Chips Crispy Cold-Water Cod, French Fries, Broccoli and Shaved Brussels Sprout Slaw, lemon, Tartar Sauce	29
Beef Short Rib Stroganoff Braised Tender Beef Short Ribs, Roasted Mushrooms, Shallots, Fava Beans, Fresh Herbs, Sour Cream, Mafaldine Pasta	34
Garlic and Herb-Marinated 14 oz. Ribeye Steak Crispy Smashed Yukon Potatoes, Sauteed Garden Vegetables, Cabernet Shallot Glace	44



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BISCOTTI’S DINNER HOUSE SELECTIONS


Served with Rosemary-Parmesan-Roasted Garlic Ciabatta and Creamery Whipped Butter

	Pistachio-Crusted Chilean Sea Bass Mascarpone and Spring Vegetable Risotto, Heirloom Carrot and Herb Salad, Citrus Shallot Vinaigrette	49
	Steakhouse Diane Petite Certified Angus Beef® Prime Tenderloin Medallions, Brandy, Shiitake Mushrooms, Dijon Mustard Veal Glace, Crispy Bacon Smashed Potatoes, Sauteed Garden Vegetables	62
	Prosciutto-Wrapped Chicken Scallopini Asparagus, Grilled Radicchio and Gnocchi, Cremini Mushrooms, Rosemary-Roasted Garlic Cream, Shaved Parmesan, Micro Basil	39
	Grilled 16 oz. Certified Angus Beef® Prime New York Steak Crispy Truffle Smashed Potatoes, Sauteed Garden Vegetables, Cabernet Shallot Glace	64

SIDES

Steamed Large Asparagus	8	Watermelon, Strawberry and Jicama Salad	10
Sautéed Mushrooms	8	Sauteed Garden Vegetables	9
Buttery Mashed Potatoes	8	Rosemary-Parmesan-Garlic Ciabatta	
Seasoned French Fries	8	and Creamery Whipped Butter	4
Golden Fried Smashed Yukon Potatoes	9	Broccoli and Shaved Brussels	
Garlic Fries	8	Sprout Slaw with Citrus Dressing	8

DESSERTS

Warm Skillet Chocolate Chip Cookie Topped with Ganache, Salted Caramel Sauce, French Vanilla Gelato	11
Classic Crème Brûlée Seasonal Fresh Fruit, Biscotti	11
Angel Food Short Cake Lemon Curd, Strawberries	11
Warm Raspberry White Chocolate Bread Pudding Fresh Raspberries, White Chocolate Sauce	11
The Ultimate New York Cheesecake Berry Compote, Whipped Cream	11
Biscotti’s Tiramisu Espresso and Coffee Liqueur-Soaked Ladyfingers, Mascarpone, Whipped Cream, Cognac, Cocoa	11
 Triple Cream Carrot Cake Cream Cheese Icing, Walnuts	11
Chocolate Mousse Cake Valrhona Chocolate Mousse, Oreo Crust	11
Housemade Gelato	
1 Scoop	5
2 Scoops	8
3 Scoops	11
Waffle Cone	2



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*The Washoe County District Health Department advises that eating raw, under cooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.
For our guests with food allergies and other related dietary restrictions, we are happy to discuss and attempt to accommodate your special needs.