

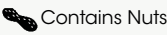


START YOUR DAY OFF RIGHT		
Served 7am-11am		
<b>Steel Cut Oatmeal</b> Brown Sugar, Mixed Berries, Cream		14
<b>Fresh Fruit and Yogurt Parfait</b> Granola, Choice of Raspberry or Plain Greek Yogurt, Choice of Two Fruits: Banana, Strawberries, Blueberries, Blackberries or Raspberries		14
<b>Vegetable Quiche</b> Chef's Daily Creation (ask your server for today's selection) with Fresh Fruit		18

BREAKFAST CLASSICS		
Choice of Toast and Choice of Breakfast Potatoes, Fruit or Cottage Cheese. Egg Whites available upon request 2		
<b>Two Eggs Breakfast*</b>		15
<b>Choice of Smoked Bacon, Sausage Patties, Sausage Links, Chicken-Apple Sausages or Smoked Ham Steak</b>		21
<b>One Egg Breakfast*</b> Choice of Two Pieces Smoked Bacon, One Sausage Patty, Two Sausage Links or Two Chicken-Apple Sausages		18
<b>Ham and Cheese Omelet</b> Smoked Ham, Cheddar Cheese		21
<b>Tuscan Omelet</b> Tomato, Spinach, Onions, Mushrooms, Peppers, Mozzarella Cheese		21
<b>Spa Omelet</b> Chicken-Apple Sausage, Spinach, Avocado, Tomato		23
<b>Croissant Sandwich</b> Smoked Ham, Scrambled Egg, Cheddar Cheese		20
 <b>New York Steak and Eggs*</b> Two Eggs Any Style, 8 oz. Certified Angus Beef® New York Steak		34
<b>Chicken Fried Steak and Eggs*</b> Breaded Sirloin Steak, Two Eggs Any Style, Country Gravy		24

SIGNATURE BREAKFAST		
<b>Avocado Toast</b> Lemon-Basil Mash, Poached Eggs, Baby Heirloom Tomato Relish, Ricotta Salata, Extra Virgin Olive Oil, Whole Wheat Toast, Mixed Fruit		18
<b>Biscotti's Benedict</b> Toasted English Muffin, Canadian Bacon, Poached Eggs, Hollandaise Sauce		22
<b>Prime Rib Hash</b> Prime Rib, Potatoes, Sweet Onions, Bell Peppers, Poached Eggs, Toasted Brioche, Béarnaise Sauce		22
<b>Family Farm Hash</b> Poached Eggs, Pork Sausage, Bacon, Potatoes, Caramelized Onions, Cheddar Cheese, Biscuits, Country Gravy		22
<b>Nuevo Huevos Rancheros*</b> Two Eggs Any Style, Corn Masa Cake, Black Bean Purée, Tomatillo Salsa, Queso Fresco, Sour Cream, Guacamole, Cilantro, Lime Wedges, Crispy Corn Tortillas		22
 <b>Southwest Chorizo Scramble</b> Bell Peppers, Onions, Jalapeños, Black Beans, Breakfast Potatoes, Avocado, Queso Fresco, Warm Corn Tortillas		21
<b>Breakfast Power Bowl*</b> Quinoa, Black Beans, Potatoes, Onions, Avocado, Two Poached Eggs, Tomatillo Salsa, Cilantro Yogurt		20
<b>Vegan Option Tofu, No Cilantro Yogurt, No Eggs</b>		20

GRIDDLES AND IRONS		
Served with Creamery Whipped Butter and Maple Syrup		
<b>Bourbon Vanilla French Toast</b> Egg Brioche, Bourbon Vanilla Batter, Sweet Mascarpone Cream Cheese		18
<b>Buttermilk Pancakes</b>		16
<b>Buttermilk Pancakes or Bourbon Vanilla French Toast and Egg Breakfast</b> Two Pancakes or Two French Toast, Two Eggs Any Style		20
<b>Choice of Two Pieces Smoked Bacon, One Sausage Patty, One Sausage Link, Two Chicken-Apple Sausages or Half a Smoked Ham Steak</b>		21
<b>Lemon Ricotta Waffle</b> Lemon Curd, Fresh Strawberries		19
<b>Chicken and Waffle</b> Breaded White Meat Tenders or Chicken Wings		22
<b>Make It Spicy Rubbed and Sauced Nashville Style with Your Waffle</b>		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.

STARTERS AND SHARE PLATES

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

SOUPS AND MAIN COURSE SALADS

	Cup	Bowl
<b>Biscotti’s Soup of the Day</b> (served after 11am) Ask your server for today’s creation	9	12
<b>Creamy New England Clam Chowder</b> (served after 11am) Bacon, Potatoes, Cream	9	12
<b>With Housemade Sourdough Bowl</b>		14
<b>Santa Fe Tortilla Soup</b> (served after 11am) Grilled Chipotle Chicken Breast, Corn, Potatoes, Chiles, Cilantro, Queso Fresco, Tortilla Strips, Lime	10	13
 <b>Chinese Chicken Salad</b> Grilled Chicken Breast, Rice Noodles, Asian Greens, Carrots, Sunflower Sprouts, Red Peppers, Cashews, Fried Wontons, Hoisin Drizzle, Sesame-Ginger Vinaigrette		23
<b>Everything Salmon Salad</b> Everything Seasoned Salmon Filet, Tart Apple, Dried Cranberries, Bagel Crouton, Goat Cheese, Toasted Sunflower Seeds, Citrus Poppy Seed Dressing		24
<b>Add Marinated Grilled Steak or Garlic Shrimp to the following Salads \$10   Add Chicken \$7</b>		
<b>Classic Caesar Salad</b> Crisp Hearts of Romaine, Sourdough Croutons, Parmesan Cheese, Grape Tomatoes, Caesar Dressing		16
<b>Biscotti’s Chopped Salad</b> Chopped Butter Lettuce and Hearts of Romaine, Blue Cheese, Smoked Bacon, Tomato, Red Onions, Avocado, Parmesan Tuile, Lemon Basil, Tossed with Your Choice of Dressing.		16
 <b>Blue Cheese, Fruit and Walnut Salad</b> 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 <b>3</b> Add Avocado <b>4</b> Add Bacon <b>4</b>		
	<b>North Beach Burger*</b> Oak-Grilled Certified Angus Beef® Burger, Crispy Pancetta, Caramelized Onions, Monterey Jack Cheese, Butter Lettuce, Tomatoes, Thousand Island Dressing, Parmesan-Toasted Sourdough	21
	<b>Biscotti Burger*</b> Oak-Grilled Certified Angus Beef® Burger, Butter Lettuce, Tomatoes, Onions, Pickle, Thousand Island Dressing, Toasted Artisan Bun	21
	<b>Smoked Blue Cheese and Bacon Burger</b> 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
	<b>Picoso Burger</b> Oak-Grilled Certified Angus Beef® Burger, Guacamole, Fried Pickled Jalapeños, Pepper Jack Cheese, Pasilla Chile, Picoso Mayo, Shredded Lettuce, Tomato, Bolillo Bun	21
	<b>Atlantic Salmon Burger</b> Sunflower Sprouts, Vine-Ripened Tomato, Citrus-Red Onion Jam, Horseradish Dill Aioli, Artisan Bun	21
	<b>Impossible™ Burger</b> Oak-Grilled Plant-Based Patty, Butter Lettuce, Tomatoes, Red Onions, Pickle, Vegan Cheese, Vegan Bun	Single 17   Double 23



Spicy




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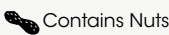
GRILLED SANDWICHES AND BREADS

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**

<b>Waffled Grilled Cheese and Tomato Bisque</b> (no side included)	<b>20</b>
Havarti and Muenster Cheeses, Choice of Bread, Tomato Bisque, Basil Oil, Crème Fraiche	
<b>Tuscan Chicken Sandwich</b>	<b>21</b>
Grilled Herb-Marinated Chicken Breast, Smoked Mozzarella, Baby Lettuce, White Balsamic Dressing, Sun-Dried Tomato Pesto, Grilled Parmesan-Crusted Ciabatta	
<b>Grilled Turkey Melt</b>	<b>21</b>
Smoked Bacon, Grilled Onions, Cheddar Cheese, Mixed Greens, Cranberry Vinaigrette, Toasted Sourdough	
<b>Roasted Prime Rib Dip*</b>	<b>24</b>
Slow-Roasted Prime Rib, Housemade French Roll, Creamed Horseradish, Au Jus	
 <b>Vietnamese-Style Steak Banh Mi</b>	<b>21</b>
Marinated Grilled Steak, Romaine Lettuce, Radish, Cucumber, Cilantro, Carrots, Fresh Jalapeño, Sweet Chili Vinaigrette, Special Hoisin Sauce, Toasted Baguette	
<b>Monte Cristo</b>	<b>21</b>
Custard-Battered Sourdough, Oven-Roasted Turkey Breast, Smoked Ham, Havarti Cheese, Powdered Sugar, Strawberry Jam	
<b>Biscotti's Melt</b>	
Choice of Protein, Avocado, Monterey Jack Cheese, Mustard Aioli, Grilled Sourdough	
<b>Chicken</b>	<b>21</b>
<b>Crab</b>	<b>27</b>
<b>Open-Face Steak Flatbread</b>	<b>24</b>
Marinated Grilled Steak, Swiss Cheese, Arugula, Charred Tomatoes, Caramelized Onions, Roasted Garlic Aioli, Balsamic Syrup	
<b>Biscotti's BLT</b>	<b>20</b>
Smoked Bacon, Vine-Ripened Tomatoes, Butter Lettuce, Sunflower Sprouts, Basil Aioli, Choice of Bread	
<b>Make it a Club with Turkey</b>	<b>21</b>

CANTINA CROWD PLEASERS

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



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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
<b>Classic Margherita</b>	<b>25</b>	<b>31</b>
Mozzarella, Parmesan, Tomato Sauce, Roma Tomatoes, Basil, Oregano		
<b>Mushroom Sausage Pepperoni</b>	<b>27</b>	<b>33</b>
Mozzarella, Parmesan, Tomato Sauce, Mushrooms, Sausage, Pepperoni, Fresh Herbs		
<b>Construct Your Classic</b>	<b>25</b>	<b>30</b>
Start with a Cheese and Fresh Herb Pizza		
<b>Add Any of the Following Items for 2.00 each:</b>		
Pepperoni, Sausage, Canadian Bacon, Black Olives, Anchovies, Roma Tomatoes, Bell Peppers, Onions, Roasted Garlic, Mushrooms, Pineapple, Jalapeños, Extra Cheese		
<b>Add Any of the Following Items for 5.00 each:</b>		
Marinated Grilled Chicken, Italian Meatballs, Certified Angus Beef® Ground Beef, Smoked Bacon		

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

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



Spicy



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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.