

# COCKTAILS

## Biscotti's Signature Drinks

### **PEPPERMILL MARGARITA 10**

*A simple, organic and fresh Margarita with Milagro Tequila, Agave Nectar and freshly squeezed Lime Juice*

### **Your Choice of MOJITO 10**

*Peach, Pomegranate, Tangerine or Regular*

*Each one very refreshing! Bacardi Rum, fresh Mint and fresh Lime Juice, and a little Rock Candy*

### **FUNKY CHOCOLATE**

### **BANANA BUDDHA MARTINI 10**

*It's funky and it's fantastic! A little Kahlua, a little Courvoisier, some Banana Puree with a Chocolate Powder Rim. Buddha is smiling*

### **BLUE BERRYMORE 10**

*Blueberries muddled with fresh Lemon Juice, then we add Stoli Blueberi Vodka and Rock Candy Syrup*

### **PINEAPPLE TEQUILA MARGARITA 10**

*We infuse Patron Silver and Patron Citronge with fresh Pineapple and Vanilla, then add fresh Lime Juice and Agave Nectar*

### **MAI PASSION 10**

*Like a Mai Tai but with more passion! Myers's Dark Rum, Peach Schnapps, Pineapple Juice and Passion Fruit Puree!*

### **CHOCOLATE STRAWBERRY DAIQUIRI MARTINI 10**

*This martini is a little more sophisticated than your poolside daiquiri. Fresh muddled Strawberries, Malibu Rum, fresh Lime Juice and Rock Candy Syrup*

### **SUCKER PUNCH 10**

*Strawberries, Raspberries and Blueberries muddled with Stoli Blueberi Vodka and Bacardi Rum. This one hits you when you're not looking!*

## Biscotti's Martinis

### **FIEST-TINI 10**

*Old Mexico with a New Twist! PAMA Pomegranate Liqueur, Milagro Tequila, Agave Nectar and freshly squeezed Lime Juice*

### **RAZZ-TINI 10**

*Raspberries muddled with fresh Lime Juice then we add Stoli Razberi Vodka and Rock Candy Syrup*

### **KEY LIME PIE MARTINI 10**

*Taking you to the Islands! Keke Beach Key Lime Liqueur, Absolut Citron, freshly squeezed Lime Juice and a Graham Cracker Crust*

### **OUR PEAR-FECT MARTINI 10**

*We muddle fresh Pears with Rock Candy Syrup and fresh Lime Juice and add Absolut Pear Vodka for a Pear-fect Martini*

*Biscotti's is committed to using the freshest ingredients and only premium spirits for our specialty cocktails*

# BISCOTTI'S SPECIALTIES

## **PEPPERMILL BLOODY MARY 10**

Mary's got a kick! House-infused Vodka with Peppers, Cilantro, Limes, Tomatoes and Garlic with our House Bloody Mary mix

## **MUDSLIDE 10.50**

Kahlua, Baileys and Stoli Vanil with Cream blended and topped with Whipped Cream and Chocolate Shavings

## **SMURF'S DREAM 10**

It's blue and it's dreamy! We blend Malibu Rum, Blue Curacao, Pineapple Juice and Pina Colada mix and top with Whipped Cream

## **MAITAI 10**

Myers's Rum, Bacardi Rum, Orange Curacao, Orgeat Syrup, Pineapple, Orange and Grenadine

## Coffee Drinks

### **THE PERFECT COFFEE 9.50**

Disaronno Amaretto, Grand Marnier and Coffee topped with Whipped Cream and Chocolate Shavings

### **BAILEYS COFFEE 9**

An old favorite, Baileys Liqueur and Coffee topped with Whipped Cream

### **RASPBERRY MOCHA-TINI 11**

Razzmatazz, Dark Crème de Cacao, fresh muddled Raspberries and fresh Espresso

### **WHITE CHOCOLATTE 9**

Kahlua, Godiva White Chocolate Liqueur, Dark Crème de Cacao, Coffee and Whipped Cream

## Biscotti's Beers

### **DOMESTIC 5.50**

Budweiser, Bud Light, Coors, Coors Light, Michelob, Michelob Ultra, MGD, Miller Lite, O'Doul's Non-Alcoholic

### **IMPORTS 6**

Sierra Nevada, Samuel Adams, Corona, Becks Light, Becks Dark, Guinness, St. Pauli Girl Non-Alcoholic

## On Tap

### **HEINEKEN 6.25**

Heineken is a pale lager and is made of purified water, malted barley, hops and yeast

### **NEWCASTLE BROWN ALE 6.25**

Newcastle Brown Ale is full bodied and extremely drinkable

### **FAT TIRE 6.25**

Handcrafted in Colorado, this delicious beer balances toasty malt flavor with a robust, crisp and hoppy finish

### **FAT TIRE SEASONAL ALE 6.25**

Fat Tire Seasonal Ale provides a special brew for each season: Springboard in the Spring, Skinny Dip in the Summer/Fall and 2 Below in the Winter

### **BLUE MOON 6.25**

Brewed with white wheat and oats, Blue Moon features a crisp wheat finish and the perfect combination of orange peel and coriander

### **STELLA ARTOIS 6.25**

This golden Belgian brew is a signature blend of premium malt and hops. Quite malty on the mid-palate with a hint of citric fruitiness

### **LOST COAST TANGERINE WHEAT 6.25**

A refreshing citrus ale that combines harvest wheat with natural tangerine flavors

### **LONGBOARD ISLAND LAGER 6.25**

This refreshing lager has an aroma of malt and hops with exceptionally smooth flavor

# WHITE WINES

## CHAMPAGNE AND OTHER SPARKLING WINES

		<u>Glass</u>	<u>Bottle</u>	<u>Half Bottle</u>
012	<i>Zardetto, Prosecco, Italy</i>	8	32	
014	<i>Chandon Brut, Napa</i>	11	38	
010	<i>Gloria Ferrer Brut, Sonoma</i>		39	
028	<i>Mumm Cuvee Brut Rose, Napa</i>		45	
038/039	<i>Schramsberg Blanc de Blancs, California</i>		70	35
026	<i>“Imperial” Moet et Chandon, Epernay</i>		91	
059	<i>Dom Perignon, Moet Epernay</i>		425	

## CHARDONNAY

261	<i>Kenwood Yulupa, California</i>	8	32	
288/286	<i>Sonoma Cutrer, Russian River</i>	11	41	22
208	<i>Acacia, Carneros</i>		51	
329	<i>Z.D., California</i>		56	
242	<i>Frank Family, Napa</i>		66	
284/318	<i>Rombauer, Carneros</i>	17	66	37
224	<i>Cakebread, Napa</i>		82	
240	<i>Far Niente, Napa</i>		122	

## OTHER WINES

072	<i>White Zinfandel, Beringer, California</i>	7.50	26	
189	<i>Pinot Grigio, Beringer, California</i>	8	26	
366/376	<i>Pinot Grigio, Santa Margherita, Italy</i>		53	27
120	<i>Viognier, Chenin Blanc, Pine Ridge, Napa</i>	8	30	
167	<i>Fume Blanc, Ferrari Carano, Sonoma</i>		34	
168	<i>Sauvignon Blanc, Geysler Peak, Sonoma</i>	8	29	
195	<i>Sauvignon Blanc, Kim Crawford, N.Z.</i>		42	
159	<i>Sauvignon Blanc, Duckhorn, Napa</i>		53	
087	<i>Riesling, Chateau Ste. Michelle, Washington</i>	8	32	
083	<i>Riesling, Bernkasteler Doctor Spatlese, Mosel</i>		129	
111	<i>Gewürztraminer, Valckenberg, Qba, Pfalz</i>	8	28	
1990	<i>Moscato d Oro, Robert Mondavi, Napa</i>		37	

*All wines by the glass are poured at the bar. If you wish to have your wine poured at the table, please inform your server.*



# RED WINES

## PINOT NOIR

		<u>Glass</u>	<u>Bottle</u>	<u>Half Bottle</u>
422	<i>Acacia, Carneros</i>		45	
426	<i>Migration (by Goldeneye), Anderson Valley</i>		45	
427	<i>Meiomi (by Belle Glos), Sonoma</i>		46	
415	<i>Byron, Santa Maria</i>	12.75	49	
432	<i>Bouchaine, Napa</i>	15	58	
417/445	<i>King Estate Signature, Oregon</i>		60	32
453	<i>Saintsbury, Carneros</i>		60	
419	<i>Sonoma Cutrer, Sonoma Coast</i>		79	

## MERLOT

628	<i>Kenwood Yalupa, California</i>	8	32	
654	<i>Provenance, Napa</i>	10	38	
638	<i>Raymond Reserve, Napa</i>	12	42	
613	<i>Clos du Bois, Sonoma</i>		45	
632	<i>Markham, Napa</i>		49	
663	<i>Duckhorn, Napa</i>	15	62	
601	<i>Pride Mountain Vineyard, Napa</i>		129	

## CABERNET SAUVIGNON

876	<i>Kenwood Yulupa, California</i>	8	32	
1231	<i>J. Lohr Seven Oaks, Paso Robles</i>	9.50	36	
758	<i>Bommarito (by Whithall Lane), Napa</i>		38	
1088	<i>Justin, Paso Robles</i>	12.50	48	
850/924	<i>St. Supery, Napa</i>	15.50	59	37
834	<i>Faust (by Quintessa), Huneus Vintners</i>		75	
940	<i>Ladera, Napa</i>		75	
866	<i>Joseph Phelps, Napa</i>		115	
771/793	<i>Duckhorn, Napa</i>		149	77
931	<i>Silver Oak, Alexander</i>		155	
826	<i>Faust (by Quintessa), Huneus Vintners 1.5 Liter</i>		225	

## OTHER REDS

1736	<i>Chianti, Banfi-Classico, Tuscany</i>		42	
1801/1808	<i>Chianti, Ruffino Reserva, Ducale</i>		55	32
1359	<i>Malbec, Callia Alta, San Juan</i>		32	
710	<i>Zinfandel, Renwood, Old Vines, Amador</i>	11.50	44	
749	<i>Zinfandel, Scott Harvey, Old Vines, Amador</i>		57	
742	<i>Zinfandel, Frank Family, Napa</i>		64	
554	<i>Shiraz, Rosemount, Australia</i>		29	
551	<i>Shiraz, Layer Cake, Barossa Valley</i>	11	42	
556	<i>Petite Syrah, Stags' Leap, Napa</i>		75	
	<i>Port, Graham's Six Grapes, Portugal</i>	7.25		

# FIRST THINGS FIRST

## **BAHAMA MAMA HOT WINGS 11**

*Crisp fried Jumbo Chicken Wings tossed with Chiles, Tamarind and Molasses, served with Jamaican Salsa and Apricot-Guava dipping sauce*

## **BENNY'S ASIAN POTSTICKERS 11**

*Served with Ginger, Chiles and Shoyu dipping sauce*

## **WARM MAYTAG BLUE CHEESE POTATO CHIPS 10.50**

*Garnished with Scallions and Smokehouse Bacon*

## **LOCO COCO SHRIMP SKEWERS 12.50**

*Coconut-cruste'd fried Shrimp presented on Hawaiian Slaw with Maui Pineapple and Passion Fruit dipping sauces*

## **BISCOTTI'S SLIDERS 11**

*Trio of USDA Choice Beef Mini Burgers with Tobacco Onions, Sonoma Jack, Smoked Mozzarella and Cheddar cheeses*

## **ASIAN LETTUCE WRAPS 12**

*Spiced Chicken with Scallions, Water Chestnuts, Mushrooms and Rice Sticks, served in Bibb Lettuce cups with Asian dipping sauces*

## **AVOCADO EGG ROLLS 12.50**

*Freshly chopped California Avocados tossed with Red Onion, Cilantro and Sun-dried Tomatoes, wrapped in a crispy Asian wrapper and served with Ginger-Cilantro dipping sauce*

## **GREEN GARLIC FRIES 8**

*A mountain of fries tossed in fresh Garlic, Herbs and Parmesan Cheese!*

## **SMOKED BRISKET FLAUTAS 11**

*Pulled housemade BBQ Brisket of Beef tossed with Jack Cheese and Scallions, wrapped in crispy corn Tortillas and served with BBQ sauce and Guacamole*

## **P&W'S MINI TACOS 11**

*Four mini Tacos filled with grilled Chicken, Scallions and Cilantro, served with Chipotle Salsa and Guacamole*

 Denotes Spicy    Contains peanuts

*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.*

# SOUPS AND SALADS

## **GRILLED FIVE ONION SOUP 6**

*Charred over fiery coals then baked in a crock with Crostini and sealed with bubbling hot Mozzarella and Parmesan cheeses*

## **SANTA FE TORTILLA SOUP 6**

*Chunks of Chipotle-grilled Chicken with fresh Corn, Potatoes, Chiles, Cilantro, Queso Fresco, Tortilla Strips and fresh Lime*

## **SOUP FROM THE CHEF'S WHIMSY Cup 4.50 Bowl 5.50**

*Today's colorful and tasty concoction as recited by your server*

## **SOUP AND SALAD 10**

*A plentiful cup of Chef's Whimsy Soup with a small Biscotti's Salad or small Classic Caesar Salad and our housemade Bread and Parmesan Butter*

## **BISCOTTI'S SALAD 9 half 5.50**

*Wedge of chilled Iceberg Lettuce topped with Blue Cheese, Smoked Bacon, chopped Eggs, diced Tomatoes, Avocado, Red Onion and Scallions, choice of Thousand Island, Ranch or Blue Cheese dressing*

## **WINE COUNTRY SALAD 14.50**

*Chilled sliced, grilled Chicken Breast tossed in a Raspberry Vinaigrette with Green Apples, Raspberries, Grapes, Candied Cashews, Sonoma Goat Cheese and Baby Spinach*

## **BISCOTTI'S CLASSIC CAESAR SALAD 12**

*Hand-torn leaves of Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, freshly shredded Parmesan Cheese, Roma Tomatoes and Parmesan Ciabatta Crostini*

## **WITH WOOD GRILLED CHICKEN 14**

## **WITH WOOD GRILLED SHRIMP 17**

## **WITH WOOD GRILLED HANGER STEAK 18**

## **FONTANA TRIO 12**

*A presentation of Biscotti's Salad, Caesar Salad and Wine Country Salad*

## **THE KITCHEN SINK SALAD 14**

*Chopped Iceberg and Romaine Lettuce, tossed with Tomatoes, Celery, Radishes, Cucumbers, Scallions, Pepperoni, Mozzarella Cheese, Parmesan Cheese, Pepperoncini, Olives, Croutons, Eggs, Chicken Breast and Italian Vinaigrette*



# FLATBREAD PIZZAS AND PASTAS

*All pizzas are ample for two, made with the freshest ingredients and baked in our wood-fired oven*

## **MARGHERITA CLASSIC 12.50**

*Roma Tomatoes, fresh Basil and Oregano, roasted Garlic, Mozzarella, Parmesan and roasted Tomato Sauce*

## **HOLLYWOOD PIZZA 13.50**

*Smoked Chicken, caramelized Onions, roasted Peppers, Shiitake Mushrooms, Basil Pesto, Sun-dried Tomatoes and Mozzarella*

## **MSP PIZZA 13.50**

*Sliced Mushrooms, Italian Sausage, sliced Pepperoni, Mozzarella, Parmesan and roasted Tomato Sauce*

## **🔥 CHIPOTLE CHICKEN PIZZA 14**

*Spicy grilled Chicken, Chipotle Salsa, caramelized Onions, Guacamole, Sour Cream, Queso Fresco, Cilantro and Jalapeños*

## **KANSAS CITY BBQ PIZZA 14.50**

*Smoked Beef Brisket, Smoked Chicken, Smoked Bacon, caramelized Onions, Mozzarella, Parmesan, Mushrooms and BBQ Sauce*

## **SOPRANO PIZZA 15**

*Italian Sausage, Italian Salami, Prosciutto, Pancetta Bacon, Basil, Oregano, Mozzarella, roasted Tomato Sauce, Roasted Garlic, Parmesan, Peppers and Onions*

## **SHORT RIB STROGANOFF 18**

*Tender braised Beef Short Rib with sautéed Mushrooms and Onions, White Wine, Demi Glace, Sour Cream, fresh Herbs and wide Egg Noodles*

## **GRILLED ITALIAN SAUSAGE AND PEPPERS PENNE 18**

*Chunks of wood-grilled Italian Sausage, roasted Red Peppers, Green Peppers and Onions, tossed with Penne Pasta in a classic Red Sauce, finished with Basil, Oregano and Parmesan*

## **CAPELLINI WITH SCAMPI AND SUMMER TOMATOES 20**

*Angel Hair Pasta tossed with Jumbo Shrimp, Garlic, Red and Gold Tomatoes, Scallions, White Wine, Cream and fresh Herbs*

## **🥜 CHICKEN PAD THAI 16**

*Chicken Breast, Rice Noodles, cooked Egg, Cilantro, Garlic, Bean Sprouts, Scallions, roasted Peanuts and Lime*

## **MAC AND CHEESE 14**

*Irish Cheddar, Parmesan, Smoked Ham and Buttered Ciabatta Herb Crumbs*

## **THREE CHEESE TORTELLINI 14**

*Tossed in Garlic Cream, Basil Pesto, Sun-dried Tomatoes, Artichokes and Prosciutto*

# SANDS

*Served with your choice of French Fries,  
Organic Green Salad or Watermelon Salad*

## **ROASTED PRIME RIB DIP 15.50**

*Warm, medium-rare Prime Rib, sliced to order, piled high on  
a housemade Baguette with Horseradish Cream and Beef Jus*

## **TUSCAN CHICKEN SAND 12.50**

*Herb-marinated, wood-grilled Chicken Breast with Smoked Mozzarella,  
Baby Lettuce and Sun-dried Tomato Pesto on grilled Ciabatta*

## **SOUTH BEACH PASTRAMI REUBEN 12.50**

*Mile-high freshly carved Pastrami with our special Sauerkraut, caramelized  
Onions, Swiss Cheese, Thousand Island Dressing on grilled housemade Rye*

## **MONTE CRISTO CLASSIC 13.50**

*Triple decker of Turkey Breast, smoked Ham and Havarti Cheese,  
deep fried golden brown in our special batter, finished  
with powdered Sugar and Preserves*

## **MILANO BURGER 12**

*One-half pound wood-grilled Burger with caramelized Onions, Tomatoes,  
Butter Lettuce and Mozzarella Cheese, served on a housemade Brioche Bun  
with Béarnaise dipping sauce*

## **PORTABELLA MUSHROOM SANDWICH 12**

*Aged Balsamic Vinegar and Garlic-marinated Portabella Mushroom, grilled  
over fiery coals with roasted Red Pepper, sweet Onion, vine-ripened Tomato,  
Butter Lettuce and melted Provolone Cheese on Deli Rye*

## **WALDORF CHICKEN SALAD SAND 12**

*Chunks of Chicken Breast, Mayo, Celery, Walnuts, Golden Raisins, Green  
Apple and Grapes with Butter Lettuce on housemade Country Wheat Bread*

## **NORTH BEACH BURGER 12.50**

*One-half pound wood-grilled Burger on Parmesan-crusting Sourdough with  
crisp Pancetta, caramelized Onions, Tomatoes, Butter Lettuce, Thousand  
Island Dressing and Sonoma Jack Cheese*

## **GOURMET BURGER "AU POIVRE" 13**

*One-half pound Burger filled with Beef Short Rib, grilled, placed on a toasted  
Brioche Bun with Gruyere Cheese, Tomato, Butter Lettuce, caramelized  
Onions and Green Peppercorn Sauce*

## **COAL FIRE GRILLED RIBEYE STEAK SANDWICH 17**

*Broiled USDA Choice Ribeye Steak served on grilled Focaccia with  
vine-ripened Tomatoes, Butter Lettuce and A-1 Steak Butter*

## **FLORENTINE CLUBHOUSE 12.50**

*Smoked Ham, roasted Turkey Breast, crisp Pancetta, vine-ripened Tomatoes,  
Butter Lettuce, fresh Basil, Avocado and Sprouts with herbed Mayo*

# BISCOTTI'S KIDS

*For our guests 2-10 years old*

*\*Breakfast items served during breakfast hours only*

## **BISCOTTI JR.\* 5**

*One Egg any style, two pieces of Bacon and Bistro Potatoes*

## **CINNAMON FRENCH TOAST\* 5**

*One piece of French Toast dusted with Cinnamon Sugar with two pieces of Bacon and Maple Syrup*

## **WAFFLE\* 6**

*Belgium-style Waffle with Whipped Cream, two pieces of Bacon and Maple Syrup*

## **MINI BURGERS 6**

*Two mini Cheeseburgers with Lettuce, Tomato and French Fries*

## **FOUR CHEESE PIZZETTE 8**

*Smaller version of our Flatbread with Four Cheeses and Roasted Tomato Sauce*

## **FRENCH FRIED CHICKEN NUGGETS 6**

*Boneless Chicken Nuggets served with BBQ Sauce and French Fries*

## **PB&J 5**

*Crustless White or Wheat Bread with creamy Peanut Butter, Grape Jelly and French Fries*

## **ROAST PRIME RIB 10**

*6 oz. portion of Prime Rib with Beef Jus and French Fries*

## SIDES

*Watermelon Salad 3.75   French Fries 3.75   Jasmine Rice 3.75  
Stir Fried Broccoli 4.75   Sauteed Mushrooms 4.75  
Tillamook Mashed Potatoes 4.75   Warm Cornbread Pudding 4.75*

## BEVERAGES

*Refills for the following:*

*Pepsi, Diet Pepsi, Sierra Mist, Root Beer or Boyd's Dark Roasted Coffee 3*

*No refills for the following:*

*Freshly Squeezed Orange or Grapefruit Juice 4.75  
Espresso 2, Lattè/Cappuccino 4, Mocha 4.25, Hot Cocoa 3.50  
Selection of Numi Teas 3, Evian 6, Panna 5, Pelligrino 5*

## SMOOTHIES AND FIZZES

### **Island Passion Smoothie 6**

*Made with fresh Mangoes and Pineapple Juice, blended with ice and topped with Whipped Cream*

### **Strawberry Banana Swirl 6**

*Blended with Coconut, Bananas, Strawberries and Cream*

### **Very Berry Smoothie 6**

*With Raspberries, Blueberries, Strawberries and Berry Compote*

### **Citrus Berry Fizz 5**

*Combination of Watermelon, Strawberries, Kiwi and a splash of Soda*

# MAIN EVENT

*Served with our housemade Bread with Parmesan Butter, choice of Warm Cornbread Pudding, Tillamook Mashed Potatoes or French Fries.  
Asian dishes served with Steamed Rice.*

## **ROASTED PRIME RIB OF BEEF 26**

*USDA Choice Rib crusted with Pepper and Herbs, hand cut to order and served with Creamy Horseradish and Beef Jus*

## **BEER BATTERED FISH AND CHIPS 17**

*Basket of beer-battered Cod served with seasoned Fries, Tartar Sauce and Citrus Wedges*

## **CEDAR PLANKED BBQ SALMON 22**

*Rubbed with Brown Sugar and Spice, finished in our wood-fired oven and topped with grilled Wild Mushroom Relish*

## **HALIBUT TOSTADOS WITH JICAMA SLAW 20**

*Grilled Alaskan Halibut, Jicama, Chilis, Avocado, Scallions, Queso Fresco, Cilantro, Sour Cream and a Lime squeeze*

## **MONGOLIAN LAMB CHOPS 33**

*USDA Prime Lamb Chops in our Teriyaki-Sherry marinade with Asian spice, cooked over charred woods*

## **COWBOY STEAK 32**

*18 oz. wood-fired USDA Choice Ribeye Steak topped with Chipotle Chili Butter and Tobacco Onions*

## **SWEET, SOUR & SPICY CHICKEN 18**

*A twist on the classic with a zing of Chili paste!*

## **RED WINE BRAISED SHORT RIBS 24**

*Boneless Beef Short Ribs slow cooked in Red Wine and Herbs, served on Tillamook Mashed Potatoes with Scallions and Bacon*

## **CHEF'S MARKET CATCH OF THE DAY Market Price**

*A selection of the finest and freshest seafood*

## **WOOD FIRED NEW YORK STEAK 33**

*14 oz. USDA Choice New York Steak served with sautéed Mushrooms and caramelized Onions*

## **CHEF KEN'S GRAND FILET 34**

*10 oz. USDA Choice Filet Mignon wood grilled and served with Béarnaise Sauce*

## **PORK OSSO BUCCO 28**

*Jumbo Pork Shank braised in Wine with Rosemary, Garlic and Tomatoes, served over Tillamook Mashed Potatoes*



Denotes Spicy



Contains peanuts

# GOOD MORNING BREAKFASTS

Served Monday thru Friday from 7:00 am - 11:00 am  
Saturday and Sunday from 7:00 am - 11:30 am

## **LEMON RICOTTA PANCAKES 10.50**

Stack of Lemon Curd Ricotta  
Cheese Pancakes served  
with fresh Berry Compote  
and warm Maple Syrup

## **SOUTHERN PECAN WAFFLE 9.50**

Belgium style Pecan Waffle served  
with Warm Bananas Foster and  
Whipped Cream (great with freshly  
made Gelato!! 1.25 extra)

## **NUEVO HUEVOS RANCHEROS 12.50**

Three Eggs, any style, served on  
Masa Corn Cake with Black Bean  
Spread, Salsa Fresco, Tomatillo  
Salsa, Queso Fresco, Sour Cream,  
Guacamole, Cilantro and Lime

## **SELECTIONS OF COLD CEREALS 5**

with seasonal Fruits or Berries 6.50

## **BOURBON VANILLA FRENCH TOAST 10.50**

Sweet Egg Brioche battered with  
Bourbon, Vanilla and Cinnamon,  
served with sweet Mascarpone Cream  
Cheese and warm Maple Syrup

## **BENEDICT ALA ROMA 14.50**

Poached Eggs served on grilled  
Focaccia with wood grilled Filet  
Mignon topped with Basil Pesto  
Hollandaise and Sun dried Tomato  
Hollandaise and Bistro Potatoes

## **TUSCAN BREAKFAST PIZZA 13.50**

Freshly scrambled Eggs,  
Roma Tomatoes, Mozzarella  
and Parmesan Cheeses, Italian  
Sausage and fresh Herbs,  
baked on a Flatbread Pizza

## **IRISH STEEL CUT OATMEAL 7**

served with Brown Sugar  
and Golden Raisins

## **THE INTERCONTINENTAL 10**

Freshly squeezed Orange or Grapefruit Juice, Selection of Pastries  
or Muffin and Boyd's Dark Roast Coffee

Below items served with your choice of White, Wheat, Rye or Sourdough

## **TUSCAN COUNTRYSIDE FRITTATA 12.50**

Lardons of smoky Pancetta, Sweet  
Onion, Yukon Gold Potatoes, Roasted  
Mushrooms, Mozzarella and  
Parmesan Cheeses with fresh Tuscan  
Herbs and Roasted Tomato Sauce

## **SHORT RIB HASH 12.50**

Hearty Beef Short Rib, Yukon Gold  
Potatoes and Sweet Onion Hash  
topped with Poached Eggs and  
Béarnaise Sauce

## **BISCOTTI'S BREAKFAST 12.50**

Three Eggs, any style, served with  
choice of Smoked Bacon or Italian  
Sausage Patty and Bistro Potatoes

## **WHOLE EGG OR EGG WHITE OMELET 12.50**

Packed with any of the following items:  
Mushrooms, Peppers, Cheddar Cheese,  
Mozzarella Cheese, Queso Fresco,  
Tomatoes, Spinach, Onions, Bacon  
or Sausage and Bistro Potatoes

## **BISTRO STEAK AND EGGS 19**


Three Eggs, any style, with grilled  
USDA Choice New York Steak and  
Bistro Potatoes

## **SELECTIONS FROM THE CAFE**

Donuts 1.25  
Assorted Pastries 2.50 - 3.25  
Croissants 2.25

## **SIDE ORDERS**

Sausage Patty 4.75, Bacon 4.75, Potatoes 3.75  
Bowl of Seasonal Fruit 6, Toast 2.75, Muffin 3.50

 Denotes Spicy

# BISCOTTI ALL DAY OMELETS

## **DAILY OMELET 12.50**

*Bacon, Mushroom, Avocado and Jack Cheese*

## **BISCOTTI'S HAM AND CHEESE 13.50**

*Three Egg Omelet stuffed with fresh Asparagus, Prosciutto Ham, Fontina and Havarti Cheeses, topped with Hollandaise and fresh Chives*

# FROM THE CREPERY

*Our Crepes are handmade fresh to order, so a little extra preparation time is required*

## **FRENCH SUZETTE 8.50**

*Grand Marnier Orange Butter and Whipped Cream*

## **BANANAS FOSTER 8.50**

*Caramelized Bananas, Cinnamon and Whipped Cream*

## **GHIRARDELLI CHOCOLATE 8.50**

*Deep Chocolate Fudge, Chocolate Chunks, Cocoa and Whipped Cream*

## **CALIFORNIA BERRY 8.50**

*Marinated Seasonal Compote of fresh Berries, Mint and Whipped Cream*

## **ITALIAN NUTELLA 8.50**

*Hazelnut and Cocoa Spread, Amaretto and Whipped Cream*

## **HAWAIIAN EXOTIC 9**

*Pineapple, Banana, Mango, Coconut Gelato, Passion Fruit Sauce, grated Coconut and Whipped Cream*

## **CHERRIES JUBILEE 9**

*Dark Sweet Cherries with Kirsch and Orange Butter, Cinnamon and Whipped Cream*

**ADD ANY SCOOP OF GELATO TO CREPE 2.75**

# GELATI

*Our Gelato is made daily in our own Gelateria by our talented Pastry Team. We use only the finest and fresh, high-quality ingredients. Ask your server for today's listing of 24 different flavors!*

## **OUR CUP 6**

**Extra Scoop 2.75**

## **BISCOTTI'S GELATO SAMPLER 14**

*Your choice of four different daily Gelati*

**FRESHLY BAKED WAFFLE CONE OR CUP 1.50**

**CHOCOLATE DIPPED WAFFLE CONE 2**

## **SELECTED SUNDAES 8.50**

*With your choice of the following:  
Whipped Cream, chopped Nuts, Sprinkles,  
Cherries or Hot Fudge*

# FRESH FROM THE BAKERY

*All of our tempting desserts are baked fresh daily in our own bakery*

## **CARAMEL APPLE CHEESECAKE 7**

*Tart Pippin Apples, Cinnamon  
and lots of gooey Caramel!*

## **KEY LIME TART 6**

*served with decadently rich creamy  
Custard Lime Glaze and Whipped Cream*

## **BLACK FOREST CAKE 7**

*Dark rich Chocolate Cake with  
Maraschino Cherries and Cherry Brandy*

## **TRIPLE CREAM CARROT CAKE 7**

*with Sour Cream Cheese topping, Raisins and Walnuts*

## **CHOCOLATE ÉCLAIR 7**

*filled with Vanilla Sugar Custard and Bananas*

## **THE ULTIMATE NEW YORK CHEESECAKE 7**

*served with the season's freshest Berries*

## **CHEF'S CHEESECAKE CREATION 7**

*an ever-changing offering from the  
imagination of our Pastry Chef*

## **BISCOTTI'S TIRAMISU 7**

*Espresso and Coffee Liqueur soaked  
Lady Fingers, Mascarpone, Whipped Cream  
and Marsala, topped with Cocoa*

## **DULCE DE LECHE CARAMEL CHEESECAKE 7**

*Rich Mexican Caramel with Vanilla Cookie crust*

## **GERMAN CHOCOLATE CAKE 7**

*The real deal with lots of Pecans and Coconut*

## **CHOCOLATE BROWNIE TRAIN WRECK 7**

*Chopped Fudge Brownie, Marshmallows, chopped Nuts,  
Chocolate Gelato and Hershey's Chocolate!*

