







START YOUR DAY OFF RIGHT		
Served 7am-11am		
	Steel Cut Oatmeal	14
	Brown Sugar, Mixed Berries, Cream	
	Fresh Fruit and Yogurt Parfait	14
	Granola, Choice of Fruited or Plain Greek Yogurt, Choice of Two Fruits: Banana, Strawberries, Blueberries, Blackberries or Raspberries	
	Vegetable Quiche	18
	Chef's Daily Creation (ask your server for today's selection) with Fresh Fruit	
BREAKFAST CLASSICS		
Choice of Toast and Choice of Breakfast Potatoes, Fruit or Cottage Cheese. Egg Whites available upon request 2		
	Two Eggs Breakfast*	15
	Choice of Smoked Bacon, Sausage Patties, Sausage Links, Chicken-Apple Sausages or Smoked Ham Steak	21
	One Egg Breakfast*	18
	Choice of Two Pieces Smoked Bacon, One Sausage Patty, Two Sausage Links or Two Chicken-Apple Sausages	
	Ham and Cheese Omelet	21
	Smoked Ham, Cheddar Cheese	
	Tuscan Omelet	21
	Tomato, Spinach, Onions, Mushrooms, Peppers, Mozzarella Cheese	
	Spa Omelet	23
	Chicken-Apple Sausage, Spinach, Avocado, Tomato	
	Croissant Sandwich	20
	Smoked Ham, Scrambled Egg, Cheddar 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	
SIGNATURE BREAKFAST		
	Avocado Toast	18
	Lemon-Basil Mash, Poached Eggs, Baby Heirloom Tomato Relish, Ricotta Salata, Extra Virgin Olive Oil, Whole Wheat Toast, Mixed Fruit	
	Biscotti's Benedict	22
	Toasted English Muffin, Canadian Bacon, Poached Eggs, Hollandaise Sauce	
	Prime Rib Hash	22
	Prime Rib, Potatoes, Sweet Onions, Bell Peppers, Poached Eggs, Toasted Brioche, Béarnaise Sauce	
	Family Farm Hash	22
	Poached Eggs, Pork Sausage, Bacon, Potatoes, Caramelized Onions, Cheddar Cheese, Biscuits, Country Gravy	
	Nuevo Huevos Rancheros*	22
	Two Eggs Any Style, Corn Masa Cake, Black Bean Purée, Tomatillo Salsa, Queso Fresco, Sour Cream, Guacamole, Cilantro, Lime Wedges, Crispy Corn Tortillas	
	Southwest Chorizo Scramble	21
	Bell Peppers, Onions, Jalapeños, Black Beans, Breakfast Potatoes, Avocado, Queso Fresco, Warm Corn Tortillas	
	Breakfast Power Bowl*	20
	Quinoa, Black Beans, Potatoes, Onions, Avocado, Two Poached Eggs, Tomatillo Salsa, Cilantro Yogurt	
	Vegan Option Tofu, No Cilantro Yogurt, No Eggs	20
GRIDDLES AND IRONS		
Served with Creamery Whipped Butter and Maple Syrup		
	Bourbon Vanilla French Toast	18
	Egg Brioche, Bourbon Vanilla Batter, Sweet Mascarpone Cream Cheese	
	Buttermilk Pancakes	16
	Buttermilk Pancakes or Bourbon Vanilla French Toast and Egg Breakfast	20
	Two Pancakes or Two French Toast, Two Eggs Any Style	
	Choice of Two Pieces Smoked Bacon, One Sausage Patty, One Sausage Link, Two Chicken-Apple Sausages or Half a Smoked Ham Steak	21
	Multigrain Pancakes	19
	Hearty Blend of 10 Milled Grains and Flours, Whipped Butter, Warm Maple Syrup	
	Bananas and Pecans	22
	Lemon Ricotta Waffle	19
	Lemon Curd, Fresh Strawberries	
	Chicken and Waffle	22
	Breaded White Meat Tenders or Chicken Wings	
	Make It Spicy Rubbed and Sauced Nashville Style with Your Waffle	23
<div>  Spicy  Contains Nuts </div> <p>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.</p>		

STARTERS AND SHARE PLATES

	Burger Bites Four Certified Angus Beef® Sliders, Soft Hawaiian Buns, White American Cheese, Pickle Spear	20
	Inside Out Shrimp Rangoon Rock Shrimp, Lap Cheong Sausage, Cream Cheese, Garlic, Sweet Pepper Jam, Fried Onions, Wonton Chips	20
	Biscotti Wings Buffalo or General Tso Style Sauce, Celery, Carrot Sticks	19
	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 (served after 11am) Ask your server for today’s creation	9	12
Creamy New England Clam Chowder (served after 11am) Bacon, Potatoes, Cream	9	12
With Housemade Sourdough Bowl		14
Santa Fe Tortilla Soup (served after 11am) 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, Lemon Basil, 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



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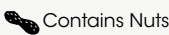
GRILLED SANDWICHES AND BREADS

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**

Waffled Grilled Cheese and Tomato Bisque (no side included)	20
Havarti and Muenster Cheeses, Choice of Bread, Tomato Bisque, Basil Oil, Crème Fraiche	
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

CANTINA CROWD PLEASERS

Cheese Quesadilla	19
Cheddar and Jack Cheeses, Green Chili, Pico de Gallo, Sour Cream, Guacamole, Flour Tortilla	
Shredded Chicken	23
Chicken Tinga Flautas	22
Chipotle Chicken, Cabbage-Tomato Slaw, Cilantro-Lime Crema, Flour Tortillas	
Tacos al Carbon	24
Marinated Flap Steak, Onions, Cilantro, Cotija, Lime, Black Bean Purée, Mexi-Cali Rice, Pico de Gallo, Sour Cream, Guacamole, Corn Tortillas	
Tequila-Lime Chicken Tacos	24
Grilled Chicken Breast, Avocado, Cilantro Lime Crema, Black Bean Purée, Mexi-Cali Rice, Pico de Gallo, Sour Cream, Guacamole, Corn Tortillas	
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	23
Flour Tortillas, Cheddar and Jack Cheeses, Salsa Verde, Sour Cream, Queso Fresco, Black Bean Purée, Mexi-Cali Rice	
Shredded Chicken	25
Shredded Beef	25



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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
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		

ITALIAN FAVORITES		
Served with Rosemary-Parmesan-Roasted Garlic Ciabatta and Creamery Whipped Butter		
Shrimp Scampi		38
Jumbo Shrimp, Garlic, Mushrooms, Tomato, Basil, Lemon, Pinot Grigio Butter Sauce, Spaghetti		
Spaghetti and Meatballs		29
Pork and Beef Meatballs, Housemade Marinara Sauce, Parmesan Cheese		
Chicken Picatta		34
Chicken Scaloppine, Capers, Lemon, Garlic, Shallots, Pinot Grigio Butter Sauce, Griddled Broccolini, Marinated Tomato, Malfadine Pasta		
 Quattro Fromaggio Tortellini Pesto		27
Sweet Italian Sausage, Parmigiano-Reggiano, Toasted Pine Nuts, Tri-Color Cauliflower, Cream, Pesto, Micro Basil		
Fettuccine Alfredo		26
Fettuccine, Garlic, Fresh Herbs, Nutmeg Cream, Parmesan Cheese		
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*		42
Cut to Order, Crispy Smashed Yukon Potatoes, Sauteed Garden Vegetables, Creamy Horseradish, Au Jus		
 Cedar Plank Roasted Salmon		39
Sweet Spice Rub, Roasted Sweet Potatoes, Cauliflower, Brussels Sprouts, Pine Nuts, Mini Sweet Peppers, Red Onions, Warm Honey and Sesame Dressing		
Beer-Battered Fish and Chips		29
Crispy Cold-Water Cod, French Fries, Broccoli and Shaved Brussels Sprout Slaw, Lemon, Tartar Sauce		
Beef Short Rib Stroganoff		34
Braised Tender Beef Short Ribs, Roasted Mushrooms, Shallots, Fava Beans, Fresh Herbs, Sour Cream, Mafaldine Pasta		
Garlic and Herb-Marinated 14 oz. Ribeye Steak		44
Crispy Smashed Yukon Potatoes, Sauteed Garden Vegetables, Cabernet Shallot Glace		



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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.