



STARTERS AND SHARE PLATES

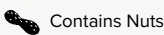
	<b>Biscotti Wings</b> Buffalo or General Tso Style Sauce, Celery, Carrot Sticks	20
	<b>Inside Out Shrimp Rangoon</b> Rock Shrimp, Lap Cheong Sausage, Cream Cheese, Garlic, Sweet Pepper Jam, Fried Onions, Wonton Chips	21
	<b>Burger Bites</b> Four Certified Angus Beef® Sliders, Soft Hawaiian Buns, White American Cheese, Pickle Spear	21
	<b>Avocado Egg Rolls</b> Avocado, Red Onions, Cilantro, Sun-Dried Tomatoes, Ginger-Cilantro Dipping Sauce	21
	<b>Asian Lettuce Wraps</b> Chicken, Scallions, Water Chestnuts, Shiitake Mushrooms, Bibb Lettuce, Crispy Rice Noodles, Ginger-Soy Dipping Sauce	21
	<b>Salt and Pepper Calamari</b> Crispy Chinese-Style Squid, Sweet Chili Dipping Sauce	21
	<b>Prime Rib Sliders*</b> Slow-Roasted Prime Rib, Hawaiian Buns, Crispy Fried Onions, Au Jus, Creamed Horseradish	25

SOUPS AND MAIN COURSE SALADS

	Cup	Bowl
<b>Biscotti’s Soup of the Day</b> Ask your server for today’s creation	9	12
<b>Creamy New England Clam Chowder</b> Bacon, Potatoes, Cream	9	12
<b>With Housemade Sourdough Bowl</b>		14
<b>Santa Fe Tortilla Soup</b> 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		27
<b>Everything Salmon Salad</b> Everything Seasoned Salmon Filet, Tart Apple, Dried Cranberries, Bagel Crouton, Goat Cheese, Toasted Sunflower Seeds, Citrus Poppy Seed Dressing		28
<b>Add Marinated Grilled Steak or Garlic Shrimp to the following Salads 11   Add Chicken 8</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, 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	22
	<b>Biscotti Burger*</b> Oak-Grilled Certified Angus Beef® Burger, Butter Lettuce, Tomatoes, Onions, Pickle, Thousand Island Dressing, Toasted Artisan Bun	22
	<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	22
	<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	22
	<b>Atlantic Salmon Burger</b> Sunflower Sprouts, Vine-Ripened Tomato, Citrus-Red Onion Jam, Horseradish Dill Aioli, Artisan Bun	22
	<b>Impossible™ Burger</b> Oak-Grilled Plant-Based Patty, Butter Lettuce, Tomatoes, Red Onions, Pickle, Vegan Cheese, Vegan Bun	Single <b>18</b> Double <b>24</b>



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**

	<b>Tuscan Chicken Sandwich</b> Grilled Herb-Marinated Chicken Breast, Smoked Mozzarella, Baby Lettuce, White Balsamic Dressing, Sun-Dried Tomato Pesto, Grilled Parmesan-Crusted Ciabatta	<b>22</b>
	<b>Grilled Turkey Melt</b> Smoked Bacon, Grilled Onions, Cheddar Cheese, Mixed Greens, Cranberry Vinaigrette, Toasted Sourdough	<b>22</b>
	<b>Roasted Prime Rib Dip*</b> Slow-Roasted Prime Rib, Housemade French Roll, Creamed Horseradish, Au Jus	<b>25</b>
	<b>Vietnamese-Style Steak Banh Mi</b> Marinated Grilled Steak, Romaine Lettuce, Radish, Cucumber, Cilantro, Carrots, Fresh Jalapeño, Sweet Chili Vinaigrette, Special Hoisin Sauce, Toasted Baguette	<b>22</b>
	<b>Monte Cristo</b> Custard-Battered Sourdough, Oven-Roasted Turkey Breast, Smoked Ham, Havarti Cheese, Powdered Sugar, Strawberry Jam	<b>22</b>
	<b>Biscotti's Melt</b> Choice of Protein, Avocado, Monterey Jack Cheese, Mustard Aioli, Grilled Sourdough	
	<b>Chicken</b>	<b>22</b>
	<b>Crab</b>	<b>28</b>
	<b>Open-Face Steak Flatbread</b> Marinated Grilled Steak, Swiss Cheese, Arugula, Charred Tomatoes, Caramelized Onions, Roasted Garlic Aioli, Balsamic Syrup	<b>25</b>
	<b>Biscotti's BLT</b> Smoked Bacon, Vine-Ripened Tomatoes, Butter Lettuce, Sunflower Sprouts, Basil Aioli, Choice of Bread	<b>21</b>
	<b>Make it a Club with Turkey</b>	<b>22</b>

BREAKFAST FOR DINNER

Choice of Toast and Choice of Breakfast Potatoes, Fruit or Cottage Cheese

	<b>New York Steak and Eggs*</b> Two Eggs Any Style, 8 oz. Certified Angus Beef® New York Steak	<b>36</b>
	<b>Chicken Fried Steak and Eggs*</b> Breaded Sirloin Steak, Two Eggs Any Style, Country Gravy	<b>26</b>
	<b>Two Eggs Breakfast*</b> Choice of Smoked Bacon, Sausage Patties, Chicken-Apple Sausages or Smoked Ham Steak	<b>16</b> <b>23</b>
	<b>Ham and Cheese Omelet</b> Smoked Ham, Cheddar Cheese	<b>22</b>

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> Mozzarella, Parmesan, Tomato Sauce, Roma Tomatoes, Basil, Oregano	<b>26</b>	<b>32</b>
<b>Mushroom Sausage Pepperoni</b> Mozzarella, Parmesan, Tomato Sauce, Mushrooms, Sausage, Pepperoni, Fresh Herbs	<b>28</b>	<b>34</b>
<b>Construct Your Classic</b> Start with a Cheese and Fresh Herb Pizza	<b>26</b>	<b>31</b>
<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		

 **Spicy**    **Contains Nuts**

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CANTINA CROWD PLEASERS

<b>Cheese Quesadilla</b>	20
Cheddar and Jack Cheeses, Green Chili, Pico de Gallo, Sour Cream, Guacamole, Flour Tortilla	
<b>Shredded Chicken</b>	24
<b>Chicken Tinga Flautas</b>	23
Chipotle Chicken, Cabbage-Tomato Slaw, Cilantro-Lime Crema, Flour Tortillas	
<b>Tacos al Carbon</b>	25
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>	25
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>	27
<b>Marinated Grilled Steak or Shrimp</b>	30
<b>Combination (choice of two): Marinated Grilled Steak, Tequila-Marinated Chicken, Garlic Shrimp</b>	34
<b>Cantina Cheese Enchilada Platter</b>	24
Flour Tortillas, Cheddar and Jack Cheeses, Salsa Verde, Sour Cream, Queso Fresco, Black Bean Purée, Mexi-Cali Rice	
<b>Shredded Chicken</b>	26
<b>Shredded Beef</b>	26

ITALIAN FAVORITES

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

<b>Shrimp Scampi</b>	39
Jumbo Shrimp, Garlic, Mushrooms, Tomato, Basil, Lemon, Pinot Grigio Butter Sauce, Spaghetti	
<b>Spaghetti and Meatballs</b>	30
Pork and Beef Meatballs, Housemade Marinara Sauce, Parmesan Cheese	
<b>Chicken Picatta</b>	35
Chicken Scaloppine, Capers, Lemon, Garlic, Shallots, Pinot Grigio Butter Sauce, Griddled Broccolini, Marinated Tomato, Malfadine Pasta	
 <b>Quattro Fromaggio Tortellini Pesto</b>	28
Sweet Italian Sausage, Parmigiano-Reggiano, Toasted Pine Nuts, Tri-Color Cauliflower, Cream, Pesto, Micro Basil	
<b>Fettuccine Alfredo</b>	27
Fettuccine, Garlic, Fresh Herbs, Nutmeg Cream, Parmesan Cheese	
<b>Herb-Marinated Chicken Breast</b>	35
<b>Sauteed Garlic Shrimp</b>	40

AMERICAN STANDARDS

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

<b>Herb Slow-Roasted Prime Rib of Beef*</b>	43
Cut to Order, Crispy Smashed Yukon Potatoes, Sauteed Garden Vegetables, Creamy Horseradish, Au Jus	
 <b>Cedar Plank-Roasted Salmon</b>	40
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>	30
Crispy Cold-Water Cod, French Fries, Broccoli and Shaved Brussels Sprout Slaw, lemon, Tartar Sauce	
<b>Beef Short Rib Stroganoff</b>	35
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>	46
Crispy Smashed Yukon Potatoes, Sauteed Garden Vegetables, Cabernet Shallot Glace	



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BISCOTTI’S DINNER HOUSE SELECTIONS


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

	<b>Pistachio-Crusted Chilean Sea Bass</b> Mascarpone and Spring Vegetable Risotto, Heirloom Carrot and Herb Salad, Citrus Shallot Vinaigrette	50
	<b>Steakhouse Diane</b> Petite Certified Angus Beef® Prime Tenderloin Medallions, Brandy, Shiitake Mushrooms, Dijon Mustard Veal Glace, Crispy Bacon Smashed Potatoes, Sauteed Garden Vegetables	63
	<b>Prosciutto-Wrapped Chicken Scallopini</b> Asparagus, Grilled Radicchio and Gnocchi, Cremini Mushrooms, Rosemary-Roasted Garlic Cream, Shaved Parmesan, Micro Basil	40
	<b>Grilled 16 oz. Certified Angus Beef® Prime New York Steak</b> Crispy Truffle Smashed Potatoes, Sauteed Garden Vegetables, Cabernet Shallot Glace	65

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

<b>Warm Skillet Chocolate Chip Cookie</b> Topped with Ganache, Salted Caramel Sauce, French Vanilla Gelato	12
<b>Classic Crème Brûlée</b> Seasonal Fresh Fruit, Biscotti	12
<b>Angel Food Short Cake</b> Lemon Curd, Strawberries	12
<b>Warm Raspberry White Chocolate Bread Pudding</b> Fresh Raspberries, White Chocolate Sauce	12
<b>The Ultimate New York Cheesecake</b> Berry Compote, Whipped Cream	12
<b>Biscotti’s Tiramisu</b> Espresso and Coffee Liqueur-Soaked Ladyfingers, Mascarpone, Whipped Cream, Cognac, Cocoa	12
 <b>Triple Cream Carrot Cake</b> Cream Cheese Icing, Walnuts	12
<b>Chocolate Mousse Cake</b> Valrhona Chocolate Mousse, Oreo Crust	12
<b>Housemade Gelato</b>	
1 Scoop	6
2 Scoops	9
3 Scoops	12
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.