

# Biaggi's

*Upscale Italian eatery pleases the palate in Naperville*

**WITH ITS CREATIVE INTERPRETATIONS** of classic pastas as well as fish and beef dishes, Biaggi's Ristorante Italiano in Naperville has attracted a loyal following with its comfortable blend of refinement and old-world, Italian charm.

Large vases brimming with sunflowers add to the welcoming ambiance of the warm, clubby main dining room, featuring white linen-covered tables, dark wooden chairs and cozy booths upholstered in earth-toned fabrics. Guests can enjoy their meals in the 300-seat main room or watch television as they eat at one of a handful of tables in a separate bar area.

The dining experience begins with a basket full of warm, delicious focaccia bread. Although the bread could serve as an appetizer by itself, don't miss out on the delectable Formaggi di Capra (\$8). This starter, which had been recommended by our helpful server, is an excellent combination of baked garlic-herb goat cheese, fresh marinara sauce and Kalamata olives served with toasted ciabatta bread for dipping.

Other starter options include the Bruschetta Trio (\$9), a sampling of bruschetta with sautéed wild mushrooms, grilled chicken and seared Ahi tuna. The wedge salad (\$6), which features homemade bleu cheese dressing, crispy bacon, diced tomatoes and red onion atop iceberg lettuce, is another solid choice, as is the Tuscan Minestrone (\$5).

Main courses include Biaggi's take on classic lasagna — the Lasagna Bolognese (\$13). Layered in a hearty Bolognese and three-cheese cream sauce, this pasta dish is as delicious as it is filling. Another memorable menu offering is the Butternut Squash Ravioli (\$13), which features brown butter sage sauce and toasted walnuts.

Those with a yen for seafood or steaks won't be disappointed. Highly recommended is the Chilean Sea Bass (\$21), which is brushed with herb-garlic oil and served with a roasted red pepper cream sauce, sautéed spinach and garlic mashed potatoes. Another recommended dish — this one by Managing Partner Kevin Reed — is the Salmon and Shrimp Milanese (\$18), a generous portion of salmon crusted with



Photos courtesy of Biaggi's Ristorante Italiano

*Chilean sea bass with herb-garlic oil in a red pepper cream sauce.*

fennel seed and black peppercorn, eight grilled shrimp, creamy Italian rice with asparagus and saffron, and a lemon-basil butter sauce. Tempting steak dishes include the New York Strip (\$22) and the Filet Mignon (\$22), which are topped with a brandy-peppercorn steak sauce and a sun-dried tomato cream sauce, respectively.

The restaurant's thin-crust pizzas, which are prepared in a wood-fired brick oven, come in interesting varieties such as the Chicken Piccante (\$10), a pizza topped with grilled chicken, smoked bacon, leeks, goat cheese and a blend of Italian cheeses. The red and green peppers, onion, mushrooms, black olives and cheese that top the Mediterranean pizza (\$9) make it a great vegetarian selection.

Dessert options include cannoli, bread pudding, chocolate chip banana cake and Bananas Foster (\$6). The latter — delicate, banana-filled crepes drizzled with caramel rum sauce, sprinkled with crunchy pieces of almond biscotti, and accompanied by a scoop of vanilla ice cream — was worth every calorie. ■



## QUICK FACTS

### BIAGGI'S RISTORANTE ITALIANO

2752 Showplace Dr., Naperville  
630 428-8500  
www.biaggis.com

#### Recommended Dishes:

Formaggi di capra, lasagna bolognese,  
Chilean sea bass, bananas foster

**Cost:** Appetizers: \$7 to \$16  
Entrées: \$8 to \$22  
Desserts: \$4 to \$6

**Hours:** Mon-Thur 11 a.m. - 10 p.m.,  
Fri-Sat 11 a.m. - 11 p.m., Sun 11 a.m. - 9 p.m.

**Extras:** Full-service bar, catering, carry-out,  
gluten-free options, private parties, children's menu,  
catering, reservations accepted.