

# Menu Item Descriptions

## Appetizers

**Asiago-Crusted Shrimp** ~ Shrimp fried golden brown and served with a zesty lemon aioli.

**Bruschetta** ~ Crispy bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, balsamic glaze and roasted garlic.

**Calamari Fritté** ~ Crispy calamari served with our marinara sauce.

**Crab & Shrimp Fondue** ~ Sweet garlic shrimp and crab meat baked with alfredo, chives, roasted peppers and Italian cheeses; served with focaccia crisps.

**Crispy Zucchini Fritté** ~ Strips of zucchini hand-battered in Japanese bread-crumbs and fried to a golden brown; served with a zesty lemon aioli cream sauce.

**Four-Cheese Ravioli Fritté** ~ Ricotta, mozzarella, provolone and cream cheese ravioli breaded and fried to a golden brown; served with our marinara sauce.

**Garlic Bread Focaccia** ~ Italian focaccia bread brushed with garlic butter and toasted with parmesan cheese and parsley.

**Jumbo Lump Crab Cakes** ~ Lump crab meat coated in Japanese breadcrumbs and sautéed; served with aioli, arugula and tomatoes.

**Mozzarella Marinara** ~ Breaded mozzarella fried and served with our marinara sauce.

**Sausage & Peppers** ~ Italian sausage, roasted peppers and caramelized onions.

**Shrimp Oreganata** ~ Marinated shrimp baked with seasoned breadcrumbs and served with tomatoes, basil and white wine sauce.

**Spinach & Artichoke al Forno** ~ Diced artichoke hearts, spinach, tomatoes and asiago cheese baked with alfredo sauce; served with garlic crostinis.

**Stuffed Mushrooms** ~ Mushroom caps stuffed with aglio spinach, Italian cheeses and seasoned breadcrumbs.

**Tomato Caprese** ~ Sliced tomatoes topped with fresh mozzarella, basil and a balsamic glaze.

## Salads

**Caesar** ~ A traditional Caesar salad of romaine lettuce, croutons and grated parmesan tossed in Caesar dressing.

**Chopped** ~ Chopped iceberg lettuce, diced tomatoes, crumbled blue cheese, avocado and crispy prosciutto; served with our signature house dressing.

**Chopped Apple & Walnut**<sup>†</sup> ~ Iceberg lettuce, arugula, grapes, celery, chives, spiced walnuts with a blue cheese vinaigrette.

**Italian Tossed** ~ Iceberg lettuce, arugula, Kalamata olives, red onions and pepperoncini; served with an Italian vinaigrette.

**Maggiانو's** ~ Iceberg and romaine lettuce, crumbled blue cheese, crispy prosciutto and red onions; served with our signature house dressing.

**Spinach**<sup>†</sup> ~ Tender leaf spinach tossed with diced red peppers, roasted red onions and gorgonzola cheese topped with applewood smoked bacon and toasted pine nuts; served with an apple cider vinaigrette.

**House Dressing** ~ Our signature mix of extra virgin olive oil, red wine vinegar and Italian spices.

## Pastas

**Baked Rigatoni & Meatballs with Smoked Italian Cheese** ~ Rigatoni and miniature meatballs in a slightly spicy tomato sauce with fresh spinach and smoked Italian cheeses.

**Baked Rigatoni Pomodoro** ~ Rigatoni, Calabrian chicken sausage and smoked mozzarella baked in a pomodoro sauce.

**Baked Ziti & Sausage** ~ Italian sausage, pomodoro sauce and ziti topped with a layer of melted provolone and parmesan.

**Bowtie Aglio** ~ Bowtie pasta tossed in a light herb garlic oil with sun-dried tomatoes, broccolini, fresh spinach and parmesan.

**Chicken & Spinach Manicotti** ~ Manicotti filled with spinach, chicken and ricotta cheese baked with alfredo sauce.

**Chicken Tortelloni, Smoked Nueske Ham** ~ Chicken stuffed tortelloni baked in a garlic and white wine truffle cream sauce with smoked Nueske ham, asiago cheese and fresh spinach.

**Crab & Shrimp Cannelloni** ~ Crepes stuffed with crab, shrimp, roasted red peppers, asiago cheese sauce and seasoned breadcrumbs.

**Fettuccine Alfredo** ~ Fettuccine tossed in garlic with an asiago cream sauce.

**Four-Cheese Ravioli, Pesto Alfredo Sauce**<sup>†</sup> ~ Ravioli stuffed with ricotta, cream cheese, mozzarella and provolone; served in a pesto alfredo cream sauce with a touch of marinara.

**Gnocchi & Italian Sausage** ~ Ricotta pasta simmered in a tomato cream sauce, finished with vodka, roasted garlic and Italian sausage.

**Linguine & Clams, White or Red Sauce** ~ Linguine tossed with fresh clams, basil and tomatoes; served in your choice of a red or white clam sauce.

**Lobster Cannelloni al Forno** ~ Crepes stuffed with lobster meat, leeks and Italian cheeses with a sherry-infused cream sauce and seasoned breadcrumbs. Baked and garnished with tarragon.

**Mom's Lasagna, Meat or Marinara Sauce** ~ Pasta sheets layered with ricotta cheese, crumbled meatballs, Italian sausage and marinara sauce; topped with provolone cheese and your choice of marinara or meat sauce.

**Rigatoni "D"**<sup>®</sup>, **Chicken, Mushrooms, Marsala** ~ Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a marsala cream sauce.

**Shells & Vegetables with Tomato Pesto Broth**<sup>†</sup> ~ Pasta shells tossed with roasted vegetables in a pesto tomato broth.

**Shrimp fra Diavolo** ~ A blend of tangy Diavolo sauce, sautéed shrimp, roasted garlic and crushed red pepper; served with orzo.

**Six-Cheese Cannelloni, Roasted Tomato Sauce** ~ Six Italian cheeses rolled in a crepe shell and baked with a roasted tomato sauce and seasoned breadcrumbs.

**Spaghetti with Marinara Sauce, Meat Sauce, Meatball, or Sausage** ~ Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil. May also be served with a meat sauce, meatballs or Italian sausage.

**Whole Wheat Penne with Roasted Eggplant Marinara** ~ Whole wheat penne pasta tossed in garlic, basil, parsley and marinara and topped with roasted eggplant.

**Ziti, Pomodoro or Marinara Sauce** ~ Ziti topped with a zesty plum and tomato pomodoro sauce or our signature marinara sauce with basil, oregano, garlic and olive oil.

<sup>†</sup>Dish contains nuts.

\*\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# Menu Item Descriptions

## Entrées

**Balsamic-Glazed Salmon** ~ Cedar-baked salmon topped with a balsamic glaze and olive tapenade.

**Beef Medallions, Balsamic Cream Sauce\*\*** ~ Sautéed tenderloin medallions in a portabella and balsamic cream sauce; served with garlic mashed potatoes, portabella mushrooms and crispy onions.

**Beef Medallions Pizzaiola\*\*** ~ Beef medallions seared and baked with Italian vegetables and cheeses; served over a bed of garlic mashed potatoes.

**Chicken Florentine** ~ Lightly breaded chicken breasts served over a bed of creamed spinach.

**Chicken Marsala** ~ Chicken breasts lightly floured and sautéed with mushrooms, onions and marsala sauce.

**Chicken Milanese** ~ Lightly breaded chicken scallopine sautéed and topped with peppers and onions.

**Chicken Parmesan** ~ Breaded chicken breasts baked with provolone cheese and marinara sauce.

**Chicken Piccata** ~ Chicken breasts sautéed with capers and lemon butter and served on a bed of sautéed spinach.

**Chicken Saltimbocca** ~ Chicken breasts lightly breaded and topped with fresh sage, prosciutto and provolone cheese; served in a garlic white wine sauce with caramelized onions.

**Eggplant Parmesan** ~ Sliced eggplant, breaded and fried, layered with provolone cheese and marinara sauce.

**Eggplant Rollatini** ~ Breaded eggplant layered and rolled with herb garlic cheese, fresh spinach, and roasted red peppers baked with a spicy tomato sauce and Italian cheeses.

**Grilled Chicken, Tomatoes & Basil** ~ Grilled chicken breasts served over a bed of orzo pasta topped with bruschetta tomato relish and chopped Kalamata olives.

**Grilled Lamb Loin\*\*** ~ Lamb loin with Italian herbs and a sun-dried tomato vinaigrette.

**Grilled Sirloin Steak al Forno\*\*** ~ Petite grilled sirloin steak served with a balsamic steak jus and portabella mushrooms topped with gorgonzola.

**Grilled Sirloin Steak Peppercorn\*\*** ~ Petite grilled sirloin steak served with a creamy peppercorn sauce with brandy and garlic mashed potatoes.

**Oven-Roasted Pork Loin, Balsamic Cream Sauce** ~ Pork tenderloin served in a portabella and balsamic cream sauce; served with garlic mashed potatoes, portabella mushrooms and crispy onions.

**Parmesan-Crusted Tilapia** ~ Tender white fish sautéed with parmesan breadcrumbs, tomatoes, fresh sage and a lemon butter sauce; served on a bed of orzo pasta

**Salmon, Lemon & Herb** ~ Filets of salmon with garlic and a white wine sauce served on a bed of orzo pasta.

**Tilapia, Lemon & Herb** ~ Tilapia with garlic and a white wine sauce served on a bed of orzo pasta.

**Veal Parmesan** ~ Breaded veal cutlets baked with provolone cheese and topped with marinara sauce.

**Veal Piccata** ~ Veal cutlets sautéed with capers and lemon butter served on a bed of sautéed spinach.

**Veal Marsala** ~ Veal cutlets lightly floured and sautéed with mushrooms, onions and marsala sauce.

**Veal Milanese** ~ Lightly breaded veal scallopine sautéed and topped with peppers and onions.

## Desserts

**Apple Crostada** ~ Granny Smith apples baked in a pastry crust dipped in cream and crystallized sugar; served with caramel sauce and a scoop of vanilla bean ice cream.

**Chocolate Zuccotto Cake** ~ Chocolate cake layered with Sambuca chocolate mousse, iced with chocolate frosting and dusted with cocoa powder.

**Fresh Fruit Plate** ~ Fresh, seasonal variety of fruit.

**Profiteroles** ~ Pastry shells filled with vanilla bean ice cream and topped with hot fudge and fresh whipped cream.

**New York Style Cheesecake** ~ New York style ricotta cheesecake topped with fresh berries and whipped cream.

**Nonna's Toasted Pound Cake** ~ Toasted pound cake with caramelized bananas, hot fudge and vanilla bean ice cream.

**Spumoni<sup>†</sup>** ~ A blend of pistachio, chocolate and cherry ice cream.

**Tiramisu** ~ Ladyfinger cookies soaked in espresso and coffee liqueur, layered with mascarpone, dusted with cocoa powder and served with chocolate shavings.

**Vera's Lemon Cookies** ~ Crescent-shaped lemon cookies glazed with lemon frosting.

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