

Family Style

Available for parties of 4 or more only.

Family Style is an Italian-American tradition. Everything is priced per person, and the plates won't stop coming until everybody has had a taste. We do ask parties of 10 or more to order Family Style—you'll thank us later. Ask your Server for details.

Light

Choose two appetizers, two salads and two pastas. Served with Vera's Lemon Cookies.

19.50 - Per Person
10.50 - Ages 5-12

Classic

Choose two appetizers, two salads, four main course selections and two desserts.

26.95 - Per Person
14.95 - Ages 5-12

Chef's Choice

Choose two appetizers, two salads, four main course selections and two desserts, including premium items (indicated by ☞). Coffee included.

36.50 - Per Person
20.50 - Ages 5-12

☞ Selection reserved for Chef's Choice.

First Course

Appetizers

Stuffed Mushrooms
Mussels
Mozzarella Marinara
Calamari Fritté
Barb's Spinach & Artichoke al Forno

Parmesan Garlic Bread
Sausage & Peppers
Mushroom Ravioli al Forno
Crispy Onion Strings
Bruschetta

Tomato Caprese
Crispy Zucchini Fritté
☞ Jumbo Lump Crab Cakes
☞ Shrimp Scampi

Salads

Caesar Maggiano's Chopped Spinach[†]

Main Course

Our Famous Rigatoni "D"[®]
Fettuccine Alfredo
Spaghetti, Marinara or Meat Sauce
Spaghetti & Meatballs
Taylor Street's Baked Ziti
Chicken Pesto Linguine[†]
Coach Joey Z's Angel Hair
Pasta with Sausage

Gnocchi, Tomato Vodka
Chicken & Spinach Manicotti
Mom's Lasagna
Four-Cheese Ravioli[†]
Veal & Mushroom Ravioli al Forno
Chicken & Truffle Tortellacci
Eggplant Parmesan

☞ Rustic Chicken & Shrimp
☞ Crab & Shrimp Cannelloni
☞ Linguine di Mare
☞ Garlic Shrimp Linguine
☞ Chef KB's Lobster Carbonara
☞ Crab & Shrimp Tropheo

Herb-Roasted Chicken
Chicken Parmesan
Chicken Piccata
Chicken Marsala

Chicken Saltimbocca
Grilled Salmon Lemon & Herb
Seared Pork Medallions
Italian Boneless Short Ribs

☞ Fresh Fish of the Day
☞ Veal Parmesan
☞ Veal Piccata
☞ Veal Marsala
☞ Grilled Medallions of Beef**

Desserts

Chocolate Zuccotto Cake
Vera's Lemon Cookies
Spumoni[†]

Tiramisu
Profiteroles
Apple Crostada

Crème Brûlée
New York Style Cheesecake
Toasted Nonna's Pound Cake

[†]Dish contains nuts.

**NOTICE – COOKED TO ORDER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Appetizers

Bruschetta, Fresh Tomatoes, Basil, Balsamic Vinegar & Roasted Garlic.....	6.50
Barb's Spinach & Artichoke al Forno.....	9.50
Tomato Caprese, Fresh Mozzarella, Basil & Balsamic Glaze.....	7.50
Mozzarella Marinara.....	5.75
Calamari Fritté, Lemon Aioli.....	9.50
Parmesan Garlic Bread.....	4.25
Crispy Zucchini Fritté, Lemon Aioli.....	5.75
Stuffed Mushrooms, Spinach, Garlic & Seasoned Breadcrumbs.....	8.95
Mussels, Served Tuscan or Diavolo Style.....	9.75
Jumbo Lump Crab Cakes, Tomato Aioli.....	12.75
Sausage & Peppers, Italian Sausage, Roasted Peppers & Caramelized Onions.....	7.25
Crispy Onion Strings.....	4.95

MAGGIANO'S FLATBREADS

Margherita Flatbread, Grape Tomatoes, Four-Cheese Blend, Fresh Mozzarella & Basil.....	5.95
Add Italian Sausage.....	1.00
Chicken & Roasted Pepper Flatbread, Grilled Chicken, Roasted Peppers & Onions, Garlic Alfredo Sauce & Fresh Chives.....	6.95
Pepperoni & Arugula Flatbread, Roasted Garlic & Truffle Alfredo Sauce.....	6.95

Soups & Salads

Add Chicken (2.00), Shrimp (3.00) or Salmon (4.00) to any Salad.

Creamy Chicken Potato Soup, Fresh Herbs & Vegetables with Roasted Chicken..... cup 2.50.....	4.95
Tuscan Sausage & Orzo Soup, Italian Sausage, Fennel, White Beans & Fresh Tomatoes..... cup 2.50.....	4.95
Italian Tossed Salad, Iceberg, Arugula, Kalamata Olives, Red Onions, Pepperoncini & Italian Vinaigrette.....side 3.95.....	9.95
Caesar Salad, Shaved Parmesan & Focaccia Croutons.....side 3.95.....	9.95
Spinach Salad [†] , Gorgonzola, Pine Nuts, Applewood-Smoked Bacon & Apple Cider Vinaigrette.....side 4.95.....	11.95
Maggiano's Salad, Crispy Prosciutto, Red Onions, Bleu Cheese & House Dressing.....side 4.50.....	10.95
Chopped Salad, Crispy Prosciutto, Tomatoes, Bleu Cheese, Avocado & House Dressing.....side 4.50.....	10.95
Italian Meats Salad, Iceberg, Romaine, Imported Prosciutto, Salami, Pepperoni, Provolone & Italian Vinaigrette.....	13.50
Chicken & Apple Salad [†] , Iceberg, Arugula, Grapes, Celery, Chives, Walnuts & Bleu Cheese Vinaigrette.....	12.50

For parties of 8 or more, an 18% gratuity will be added to your check. Please feel free to increase or decrease this gratuity at your discretion.

[†]Dish contains nuts.

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CHEF'S FAVORITES

You're invited to enjoy your chef's favorite signature dishes. Mange!

GRILLED MEDALLIONS OF BEEF**

Portabella & Balsamic Cream Sauce, Crispy Onions
& Garlic Mashed Potatoes 22.95

CHICKEN FONTINA

Roasted Mushrooms, Fontina Cheese, Smoked Chicken, White Wine Tomato
Rosemary Sauce & Garlic Mashed Potatoes 16.25

BALSAMIC-GLAZED SALMON†

Served with Mediterranean Orzo with Pine Nuts 18.50

OUR FAMOUS RIGATONI "D"®

Herb-Roasted Chicken, Mushrooms, Caramelized Onions & Marsala Sauce 13.75

Specialty Pastas

Chef KB's Lobster Carbonara , Spaghetti, Lobster, Smoked Bacon, Snap Peas & Garlic Cream Sauce.....	19.95
Crab & Shrimp Tropheo , Hand-Twisted Pasta, Shrimp, Jumbo Lump Crab, Grape Tomatoes, Zucchini & Lemon Garlic Sauce.....	18.95
Linguine di Mare , Lobster, Shrimp, Mussels, Clams and Diavolo & Marinara Sauce.....	18.95
Rustic Chicken & Shrimp , Ziti, Prosciutto, Asiago Cheese & Red Pepper Cream Sauce.....	15.95
Garlic Shrimp Linguine , Tomato Shrimp Sauce with Garlic Butter.....	14.50
Crab & Shrimp Cannelloni , Roasted Red Peppers, Asiago Cream Sauce & Seasoned Breadcrumbs.....	15.25
Chicken & Spinach Manicotti , Italian Cheeses & Alfredo Sauce.....	14.75
Chicken Pesto Linguine †, Roasted Pine Nuts & Pesto Sauce.....	13.75
Mushroom Ravioli al Forno , Alfredo Sauce.....	13.95
Veal & Mushroom Ravioli al Forno , Sun-Dried Tomatoes & Seasoned Breadcrumbs.....	14.95
Chicken & Truffle Tortellacci , White Wine Cream Sauce, Smoked Ham & Asiago Cheese.....	13.25

Classic Pastas

Back in the old neighborhood, when you came over for a meal, you left with one too.
At Maggiano's, we are restoring this old Italian tradition. If you order one of our classic pastas today,
we invite you to take another classic pasta home—the tomorrow pasta is compliments of the chef.

12.95

Spaghetti Marinara or Meat Sauce	Four-Cheese Ravioli [†] Pesto Alfredo Sauce	Fettuccine Alfredo Asiago Cream Sauce
Spaghetti & Meatball Marinara or Meat Sauce	Gnocchi Basil & Tomato Vodka Cream Sauce	Mom's Lasagna Marinara or Meat Sauce
Eggplant Parmesan Provolone & Marinara Sauce with a side of Spaghetti Pomodoro	Coach Joey Z's Angel Hair Pasta with Sausage Pomodoro Sauce	Taylor Street's Baked Ziti Italian Sausage, Pomodoro Sauce, Four-Cheese Blend

Add a Side Caesar or Italian Tossed Salad for 3.95.
Whole Wheat Penne Pasta Available for Substitution

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Entrées

All entrées come with a choice of one side.
Additional sides are 3.95.

Chicken

Chicken Parmesan , Provolone & Marinara Sauce.....	14.75
Chicken Piccata , Capers & Lemon Butter.....	15.25
Chicken Marsala , Mushrooms & Marsala Sauce.....	15.25
Herb-Roasted Chicken , Special Herbs & Seasonings.....	14.95
Chicken Saltimbocca , Sage, Prosciutto & Provolone.....	16.25

Seafood

Fresh Fish of the Day	A.Q.
Jumbo Lump Crab Cakes , Tomato Aioli.....	26.95
Shrimp Scampi , Tomatoes, Garlic & Lemon Butter with Angel Hair Pasta.....	17.95
Grilled Salmon Lemon & Herb , Garlic, Sautéed Spinach & White Wine Sauce.....	18.50

Veal, Beef & Pork

Veal Parmesan , Provolone & Marinara Sauce.....	24.50
Veal Piccata , Capers & Lemon Butter.....	25.95
Veal Marsala , Mushrooms & Marsala Sauce.....	25.95
Veal Chop ** , 16 oz., Bone-in Chop.....	39.75
Prime New York Steak ** , 16 oz.	39.95
Italian Boneless Short Ribs , Roasted Butternut Squash, Chard, Sun-Dried Tomatoes, Garlic Herb Cheese & Couscous.....	19.50
Seared Pork Medallions , Brandied Green Peppercorn Sauce, Crispy Red Potatoes & Green Beans.....	18.50

Order Veal Chop or Prime New York Steak al Forno (3.00) or Contadina (6.00) style.

Sides

Additional sides are 3.95.

Crispy Red Potatoes	Broccolini with Lemon & Garlic	Spaghetti Marinara
Garlic Mashed Potatoes	Green Beans with Bacon & Crispy Onions	Angel Hair Aglio
Sautéed Spinach	Italian Tossed Side Salad	Caesar Side Salad

CHEF REQUESTS

If you have special dietary needs or are interested in our gluten-free
options, please ask your server to request a Chef visit to your table.

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