

# 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<sup>†</sup>

## Main Course

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

Gnocchi, Tomato Vodka  
Chicken & Spinach Manicotti  
Mom's Lasagna  
Four-Cheese Ravioli<sup>†</sup>  
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<sup>†</sup>

Tiramisu  
Profiteroles  
Apple Crostada

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

<sup>†</sup>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.....	5.50
Add Italian Sausage.....	1.00
Chicken & Roasted Pepper Flatbread, Grilled Chicken, Roasted Peppers & Onions, Garlic Alfredo Sauce & Fresh Chives.....	6.50
Pepperoni & Arugula Flatbread, Roasted Garlic & Truffle Alfredo Sauce.....	6.50

## 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.....	9.75
Caesar Salad, Shaved Parmesan & Focaccia Croutons.....side 3.95.....	9.75
Spinach Salad <sup>†</sup> , Gorgonzola, Pine Nuts, Applewood-Smoked Bacon & Apple Cider Vinaigrette.....side 4.95.....	11.75
Maggiano's Salad, Crispy Prosciutto, Red Onions, Bleu Cheese & House Dressing.....side 4.50.....	10.75
Chopped Salad, Crispy Prosciutto, Tomatoes, Bleu Cheese, Avocado & House Dressing.....side 4.50.....	10.75
Italian Meats Salad, Iceberg, Romaine, Imported Prosciutto, Salami, Pepperoni, Provolone & Italian Vinaigrette.....	13.50
Chicken & Apple Salad <sup>†</sup> , Iceberg, Arugula, Grapes, Celery, Chives, Walnuts & Bleu Cheese Vinaigrette.....	12.25

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.

<sup>†</sup>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 22.50

### 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 17.95

### OUR FAMOUS RIGATONI "D"®

Herb-Roasted Chicken, Mushrooms, Caramelized Onions & Marsala Sauce 13.50

## Specialty Pastas

<b>Chef KB's Lobster Carbonara</b> , Spaghetti, Lobster, Smoked Bacon, Snap Peas & Garlic Cream Sauce.....	19.75
<b>Crab &amp; Shrimp Tropheo</b> , Hand-Twisted Pasta, Shrimp, Jumbo Lump Crab, Grape Tomatoes, Zucchini & Lemon Garlic Sauce.....	18.75
<b>Linguine di Mare</b> , Lobster, Shrimp, Mussels, Clams and Diavolo & Marinara Sauce.....	18.75
<b>Rustic Chicken &amp; Shrimp</b> , Ziti, Prosciutto, Asiago Cheese & Red Pepper Cream Sauce.....	15.50
<b>Garlic Shrimp Linguine</b> , Tomato Shrimp Sauce with Garlic Butter.....	14.25
<b>Crab &amp; Shrimp Cannelloni</b> , Roasted Red Peppers, Asiago Cream Sauce & Seasoned Breadcrumbs.....	14.95
<b>Chicken &amp; Spinach Manicotti</b> , Italian Cheeses & Alfredo Sauce.....	14.50
<b>Chicken Pesto Linguine†</b> , Roasted Pine Nuts & Pesto Sauce.....	13.50
<b>Mushroom Ravioli al Forno</b> , Alfredo Sauce.....	13.50
<b>Veal &amp; Mushroom Ravioli al Forno</b> , Sun-Dried Tomatoes & Seasoned Breadcrumbs.....	14.50
<b>Chicken &amp; Truffle Tortellacci</b> , 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

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

†Dish contains nuts.

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## Entrées

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

### Chicken

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

### Seafood

<b>Fresh Fish of the Day</b> .....	A.Q.
<b>Jumbo Lump Crab Cakes</b> , Tomato Aioli.....	26.95
<b>Shrimp Scampi</b> , Tomatoes, Garlic & Lemon Butter with Angel Hair Pasta.....	17.75
<b>Grilled Salmon Lemon &amp; Herb</b> , Garlic, Sautéed Spinach & White Wine Sauce.....	17.95

## Veal, Beef & Pork

<b>Veal Parmesan</b> , Provolone & Marinara Sauce.....	23.95
<b>Veal Piccata</b> , Capers & Lemon Butter.....	25.95
<b>Veal Marsala</b> , Mushrooms & Marsala Sauce.....	25.95
<b>Veal Chop**</b> , 16 oz., Bone-in Chop.....	39.50
<b>Prime New York Steak**</b> , 16 oz. ....	39.50
<b>Italian Boneless Short Ribs</b> , Roasted Butternut Squash, Chard, Sun-Dried Tomatoes, Garlic Herb Cheese & Couscous.....	18.95
<b>Seared Pork Medallions</b> , 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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