

MENU DESCRIPTIONS

Look for **(LT)** LIGHTER TAKE... throughout our menus and ask your service staff for details on the lighter preparation of our classic dishes.

Starters

Classic 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.

Crispy Pepperoni Risotto Bites ~ Pepperoni and cheese arancini rolled and lightly fried

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

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

Sausage & Peppers ~ Italian sausage, roasted peppers & caramelized onions

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

Steamed Mussels ~ Prince Edward Island mussels, served Tuscan style.

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.

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

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

Spinach[†] ~ Tender leaf spinach tossed with roasted peppers, red onions and blue cheese topped with applewood smoked bacon and toasted pine nuts; served with a white balsamic vinaigrette.

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

Pastas

Angel Hair Vegetable Primavera ~ Tender angel hair pasta tossed in a marinara sauce and garlic butter blend with cauliflower, zucchini, squash, carrots and topped with cheese.

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

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

Braised Beef al Forno ~ Tender braised beef, orecchiette pasta, roasted red peppers and spinach sautéed in a truffle peppercorn sauce; topped with baked breadcrumbs and parsley.

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

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

Four-Cheese Ravioli[†] ~ 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 ~ Manila clams and red or white garlic herb sauce.

Mediterranean Ziti ~ Ziti pasta tossed in a tomato ragù with roasted peppers, Kalamata olives and capers.

Mom's Lasagna with Marinara Sauce ~ Pasta sheets layered with ricotta cheese, crumbled meatballs, Italian sausage and marinara sauce topped with provolone cheese.

Mushroom Ravioli al Forno ~ Mushroom-stuffed ravioli baked in an asiago garlic cream sauce.

Orecchiette Chicken Pesto[†] ~ Orecchiette pasta and chicken tossed in a lemon butter pesto sauce with broccoli and sun-dried tomatoes; topped with pine nuts and grated Parmesan.

Our Famous Rigatoni "D"[®] ~ Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a Marsala cream sauce.

Pesto Perlini Mozzarella[†] ~ Chicken ricotta meatballs, sun-dried tomatoes and Parmesan with hand-cut fettuccine.

Rigatoni Arrabbiata ~ Your choice of grilled chicken or Italian sausage with rigatoni and spinach sautéed in a spicy tomato cream sauce.

Spaghetti with Marinara Meat Sauce or Meatballs ~ Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil. May also be served with meatballs.

Taylor Street Baked Ziti ~ Italian sausage, pomodoro sauce and ziti topped with a layer of melted provolone and Parmesan.

Tuscan Shrimp & Chicken ~ Ziti, prosciutto, asiago cheese & red pepper cream sauce.

[†]Dish contains nuts

****NOTICE:** Approximate pre-cooked weights, actual weight may vary. May be 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.

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Entrées

Beef Tenderloin Medallions** ~ Sautéed tenderloin medallions in a portabella sauce; served with garlic mashed potatoes and portabella mushrooms.

Braised Beef Contadina ~ Italian sausage, roasted mushrooms & peppers and crispy vesuvio potatoes.

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

LIGHTER TAKE... Lightly breaded, pan-seared chicken with mushrooms & Marsala sauce.

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

LIGHTER TAKE... Lightly breaded, pan-seared chicken with provolone & pomodoro sauce.

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

LIGHTER TAKE... Lightly breaded, pan-seared chicken with capers, spinach & lemon butter.

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.

Salmon Lemon & Herb ~ Filets of salmon with garlic and a white wine sauce served on a bed of spinach.

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

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

Shrimp Scampi ~ Tomatoes, garlic & lemon butter with angel hair aglio olio.

Tilapia Lemon & Herb ~ Tilapia with garlic and a white wine sauce served on a bed of spinach.

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

LIGHTER TAKE... Lightly breaded, pan-seared veal with mushrooms & Marsala sauce.

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.

LIGHTER TAKE... Lightly breaded, pan-seared veal with capers, spinach & lemon butter.

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.

Double Chocolate Brownie ~ Homemade double chocolate brownie with vanilla ice cream, fresh berries and balsamic glaze.

Gigi's Butter Cake ~ Brown butter vanilla glazed cake with a mascarpone cream and balsamic roasted grapes.

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