MENU ITEM DESCRIPTIONS

Look for LIGHTER TAKE... throughout our menus and ask your sales associate for details on the lighter preparation of our classic dishes.

APPLETIZERS

ASIAGO-CRUS TED SHRIMP ~ Shrimp fried golden brown and served with a zesty lemon aioli.
CALAMARI FRITTÉ ~ Crispy calamari served with our marinara sauce.
CLASSIC BRUSCETTA ~ Crispy bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, balsamic glaze and roasted garlic.
CRAB & SHRIMP FONDUE ~ Sweet garlic shrimp and crab meat baked with alfredo, chives, roasted peppers and Italian cheeses; served with focaccia crisps.
CRISPY PEPPERONI RISOTTO BITES ~ Pepperoni, risotto and cheese rolled in breadcrumbs 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.
FOUR-CHEESE RAVIOLI FRITTÉ ~ Ricotta, mozzarella, provolone and pooltone sauce ravioli breaded and fried to a golden brown; served with our marinara sauce.
JUMBO LUMP CRAB CA KES ~ Lump crab meat coated in Japanese breadcrumbs and sautéed; served with a lemon aioli.
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 crostini.
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.

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 ZITI & SAUSAGE ~ Italian sausage, pomodoro sauce and ziti topped with a layer of melted provolone and parmesan.
BRAISED BEEF AL FORNO ~ Tender braised beef, orecchiette pasta, roasted red peppers and spinach sauteed 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, PESTO ALFREDO SAUCE† ~ Ravioli stuffed with ricotta, cream cheese, mozzarella and provolone; served in a pesto alfredo 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 clamb sauce.
MEDITERRANEAN ZITI ~ Ziti pasta tossed in a tomato ragu with roasted peppers, kalamata olives and capers.
MOM’S LASAGNA ~ 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 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.
RIGATONI ARRABBIATA ~ Your choice of grilled chicken or Italian sausage with rigatoni and spinach sauteed in a spicy tomato cream sauce.
RIGATONI “D”*, CHICKEN, MUSHROOMS, MAR SALA ~ Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a marsala cream sauce.

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† ~ Iceberg lettuce, arugula, grapes, celery, chives, apples and spiced walnuts with a blue cheese vinaigrette.
ITALIAN TOSS ED ~ 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 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.

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

The 20% event fee is an administrative fee retained entirely by Maggiano’s for the set up and administration expenses related to hosting your Function. The event fee is not a tip and is not distributed to servers, bartenders or other service employees working your Function. The employees working your Function are non-tipped employees, and are compensated at a higher hourly wage. Tipping is not required and is at your discretion.

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RIGATONI & VEGETABLES WITH TOMATO PESTO BROTH – Rigatoni pasta 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, MEATBALL OR SAUSAGE – Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil. May also be served with meatballs or Italian sausage.

ENTRÉES

BEEF MEDALLIONS, BALSAMIC CREAM SAUCE** – Sautéed tenderloin medallions in a portobella and balsamic cream sauce; served with garlic mashed potatoes and portobella mushrooms.

BRAISED BEEF CONTADINA – Tender braised beef served with Italian sausage, roasted mushrooms and peppers.

CHICKEN FLORENTINE – Lightly breaded chicken breasts served over a bed of creamed spinach and sun-dried tomatoes.

CHICKEN MARSALA – Chicken breasts lightly floured and sautéed with mushrooms, onions and marsala sauce.

LIGHTER TAKE... Lightly breaded, pan-seared veal 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.

BREADED CHICKEN BREASTS WITH PROVOLONE & MARINARA SAUCE – Breaded chicken breasts baked with provolone cheese and topped with marinara sauce.

CHICKEN PICCATA – Chicken breasts 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 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 bean ice cream and hot fudge.

FRESH FRUIT PLATE – Fresh, seasonal variety of fruit.

GIGI’S BUTTER CAKE – Brown butter vanilla glazed cake with whipped cream and strawberries.

PROFITEROLES – Pastry shells filled with vanilla bean ice cream and topped with hot fudge.

NEW YORK STYLE CHEESECAKE – New York style ricotta cheesecake topped with fresh berries and whipped cream.

SPUMONI† – A blend of pistachio, chocolate and cherry ice cream.

TIRAMISU – Ladyfinger cookies soaked in espresso and coffee liquor, 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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