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.

APPETIZERS

ASIAGO-CRUSTED SHRIMP – Shrimp fried golden brown and served with a zesty lemon aioli.

CALAMARI FRITTÉ – Crispy calamari served with our marinara sauce.

CLASSIC BRUSCHETTA – 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 Italian cheeses rolled in breadcrumbs and served with a lemon aioli.

JUMBO LUMP CRAB CAKES – 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 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.

PASTAS

BAKED RIGATONI & MEATBALLS WITH SMOKED ITALIAN CHEESE – Rigatoni and mini 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.

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 clam sauce.

MEDITERRANEAN ZITI – Ziti pasta tossed with fresh tomatoes, basil, sun-dried tomatoes; topped with pine nuts and grated parmesan.

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 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.

RIGATONI ARRABBIATA – Your choice of grilled chicken or Italian sausage with rigatoni and spinach sauteéd in a spicy tomato 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 TOSSSED – 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.

**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.

TEMP | 025-291
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.

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.

PARMESAN-CRUSTED TILAPIA – Tender white fish sautéed with parmesan breadcrumbs, tomatoes, fresh sage and a lemon butter sauce; served on a bed of spinach.

SALMON, LEMON & HERB – Filets of salmon with garlic and a white wine sauce served on a bed of spinach.

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.

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 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 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.

* 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.