**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 cheese vinaigrette; served with our marinara sauce.

**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 tomato cream sauce; served with garlic crostinis.

**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 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.

**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 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 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 sauteed in a spicy tomato cream sauce.

**RIGATONI “D”**, **CHICKEN, MUSHROOMS, MARSA$A** ~ Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a marsala cream sauce.

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**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.

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**MOZZARELLA MARINARA** ~ Breaded mozzarella fried and served with our marinara sauce.

**SAUSAGE & PEPPERS** ~ Italian sausage, roasted peppers and tomato cream sauce; served with garlic crostinis.

**SHRIMP OREGANATA** ~ Marinated shrimp baked with seasoned breadcrumbs and served with tomatoes, basil and white wine sauce.

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**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, MARSA$A** ~ Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a marsala cream sauce.

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*† 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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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.

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VEAL PARMESAN – Breaded pan-seared veal served 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.

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