**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 cream cheese ravioli breaded and served to a golden brown; 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 Italian cheeses; served with our signature house dressing.
- **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 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.
- **PETTUCINE ALFREDO** – Fettuccine tossed with an asigio 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 and ziti; served in an asiago garlic cream sauce.
- **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, MARSALA** – 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 TOSSSED** – Iceberg lettuce, arugula, Kalamata olives, red onions, pepperoncini and garlic croutons; served with an Italian vinaigrette.

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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.**

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**ENTRÉES**

**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.

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

**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.

**CHICKEN PARMESAN** ~ Breaded chicken breasts baked with provolone cheese and marinara sauce.

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

**EGGPLANT PARMESAN** ~ Sliced eggplant breaded, layered with provolone cheese and marinara sauce.

**GRILLED CHICKEN, TOMATOES & BASIL** ~ Grilled chicken breasts served over a bed of orzo pasta topped with a tomato relish and chopped Kalamata olives.

**OVEN-ROASTED PORK LOIN, BALSAMIC CREAM SAUCE** ~ Pork tenderloin served in a portabella and balsamic cream sauce; served with garlic mashed potatoes and portabella mushrooms.

**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.

**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.

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**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 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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