**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 fried 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 focaccia crisps.

**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.

**CHICKEN & SPINACH MANICOTTI** - Manicotti filled with spinach, chicken and ricotta cheese baked with alfredo sauce.

**FETTUCCINE ALFREDO** - Fettuccine tossed with an asagi 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 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 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.

**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.

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**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**
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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.

**ENTRÉES**

**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. 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.

**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.

**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.

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**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.

**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.

**GIJI’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.

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