**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 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 fresh spinach, chicken and ricotta cheese baked with alfredo 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 sautéed 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.

† 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.

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 veal 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.

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. 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.

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