**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 a slightly spicy tomato sauce with fresh spinach and smoked Italian sausage.

**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** ~ Fettucine 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 clams, basil and tomatoes; served in a spicy tomato 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.

**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 TOSSED** ~ 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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† 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.

**ENTRÉES**

<table>
<thead>
<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>RIGATONI &amp; VEGETABLES WITH TOMATO PESTO BROTH†</td>
<td>Rigatoni pasta tossed with roasted vegetables in a pesto tomato broth.</td>
</tr>
<tr>
<td>SHRIMP FRA DIAVOLO</td>
<td>A blend of tangy Diavolo sauce, sautéed shrimp, roasted garlic and crushed red pepper; served with orzo.</td>
</tr>
<tr>
<td>SIX-CHEESE CANNELLONI, ROASTED TOMATO SAUCE</td>
<td>Six Italian cheeses rolled in a crepe shell and baked with a roasted tomato sauce and seasoned breadcrumbs.</td>
</tr>
<tr>
<td>SPAGHETTI WITH MARINARA SAUCE, MEATBALL OR SAUSAGE</td>
<td>Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil. May also be served with meatballs or Italian sausage.</td>
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**DESSERTS**

<table>
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<tbody>
<tr>
<td>PARMESAN-CRUSTED TILAPIA</td>
<td>Tender white fish sautéed with parmesan breadcrumbs, tomatoes, fresh sage and a lemon butter sauce; served on a bed of spinach.</td>
</tr>
<tr>
<td>SALMON, LEMON &amp; HERB</td>
<td>Filets of salmon with garlic and a white wine sauce served on a bed of spinach.</td>
</tr>
<tr>
<td>TILAPIA, LEMON &amp; HERB</td>
<td>Tilapia with garlic and a white wine sauce served on a bed of spinach.</td>
</tr>
<tr>
<td>VEAL MARSALA</td>
<td>Veal cutlets lightly floured and sautéed with mushrooms, onions and marsala sauce.</td>
</tr>
<tr>
<td>LIGHTER TAKE... Lightly breaded, pan-seared veal with mushrooms &amp; marsala sauce.</td>
<td></td>
</tr>
<tr>
<td>VEAL PARMESAN</td>
<td>Breaded veal cutlets baked with provolone cheese and topped with marinara sauce.</td>
</tr>
<tr>
<td>VEAL PICCATA</td>
<td>Veal cutlets sautéed with capers and lemon butter served on a bed of sautéed spinach.</td>
</tr>
<tr>
<td>LIGHTER TAKE... Lightly breaded, pan-seared veal with capers, spinach &amp; lemon butter.</td>
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</tr>
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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.

Dish contains nuts.

**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.

**SPUMANIF†**

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.