## STEAKHOUSE MENU

**PRICE:** $59.95 PER PERSON*

*Served with regular & decaffeinated coffee, hot tea, iced tea & an assortment of sodas

### APPETIZERS

- **STUFFED MUSHROOMS**
  - Mushroom caps filled with aglio, spinach, Italian cheeses and seasoned panko bread crumbs

- **CALAMARI FRITTE**
  - Crispy calamari served with our signature marinara sauce

- **BRUSCHETTA**
  - Seasoned bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, roasted garlic and balsamic glaze

### SALAD COURSE

- **CAESAR SALAD**
  - Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in caesar dressing

### ENTRÉE CHOICE

- **FILET MIGNON**
  - Served with tableside red wine demi glaze

- **CHICKEN FRANCESE**
  - Parmesan-crusted chicken scallopine served with tableside lemon butter sauce

- **ATLANTIC SALMON**
  - Grilled Atlantic salmon served with tableside lemon butter sauce

- **EGGPLANT PARMESAN** §
  - Sliced eggplant breaded, baked & layered with provolone cheese and marinara sauce

### ACCOMPANIMENTS

- **TRUFFLE MAC & CHEESE** §

- **GARLIC MASHED POTATOES** §

- **SAUTÉED SEASONAL VEGETABLES** §

### DESSERTS

- **NEW YORK STYLE CHEESECAKE**
  - Topped with fresh berries and whipped cream

- **VERA’S LEMON COOKIES**
  - For the table

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*Vegetarian

**Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 

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STEAKHOUSE MENU

PRICE: $69.95 PER PERSON*

SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & AN ASSORTMENT OF SODAS

APPETIZERS

STUFFED MUSHROOMS
Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs

CALAMARI FRITTE
Crispy calamari served with our signature marinara sauce

BRUSCHETTA
Seasoned bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, roasted garlic and balsamic glaze

SALAD COURSE

Warm ciabatta rolls

CAESAR SALAD
Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in caesar dressing

APPETIZERS

For the table

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Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs

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APPETIZERS

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SALAD COURSE

Warm ciabatta rolls

CAESAR SALAD
Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in caesar dressing

ENTRÉE CHOICE

Choice of entrée for each guest

FILET MIGNON**
Served with tableside red wine demi glaze

CHICKEN FRANCESE
Parmesan-crusted chicken scallopine served with tableside lemon butter sauce

ATLANTIC SALMON
Grilled Atlantic salmon served with tableside lemon butter sauce

BONE-IN RIBEYE**
Served with tableside red wine demi glaze

EGGPLANT PARMESAN §
Sliced eggplant breaded, baked & layered with provolone cheese and marinara sauce

ENTRÉE CHOICE

Choice of entrée for each guest

FILET MIGNON**
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Sliced eggplant breaded, baked & layered with provolone cheese and marinara sauce

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE §

GARLIC MASHED POTATOES §

SAUTÉED SEASONAL VEGETABLES §

DESSERTS

NEW YORK STYLE CHEESECAKE
Topped with fresh berries and whipped cream

VERA’S LEMON COOKIES
For the table

§ Vegetarian

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FAMILY STYLE DINNER

$44.95 PER PERSON | Ages 5-11 $19.95 PER PERSON

Served with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea, and Sodas.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

<table>
<thead>
<tr>
<th>APPETIZERS</th>
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</tr>
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<tbody>
<tr>
<td>Mozzarella Marinara</td>
<td>Caesar</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>Chopped</td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td>Maggiano’s Chopped</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Chopped Apple &amp; Walnut†</td>
</tr>
<tr>
<td>Crispy Pepperoni Risotto al Forno</td>
<td>Spinach†</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td>Italian Tossed</td>
</tr>
<tr>
<td>Calamari Fritté</td>
<td></td>
</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td></td>
</tr>
<tr>
<td>Tomato Caprese</td>
<td></td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td></td>
</tr>
<tr>
<td>Asiago-Crusted Shrimp, +$4</td>
<td></td>
</tr>
<tr>
<td>Crab &amp; Shrimp Fondue, +$4</td>
<td></td>
</tr>
<tr>
<td>Shrimp Oreganata, +$4</td>
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<tr>
<td>Jumbo Lump Crab Cakes, +$5</td>
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</tr>
</tbody>
</table>

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

<table>
<thead>
<tr>
<th>PASTAS</th>
<th>ENTREES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
<td>Beef Medallions, Balsamic Cream Sauce**, + $10</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Veal Piccata, + $4 LT Available</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Veal Parmesan, + $4</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td>Veal Marsala, + $4 LT Available</td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
<td></td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td></td>
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<tr>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth†</td>
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</tr>
</tbody>
</table>

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

<table>
<thead>
<tr>
<th>ENTRÉES</th>
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<tbody>
<tr>
<td>Grilled Chicken, Tomatoes &amp; Basil</td>
</tr>
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<td>Chicken Piccata LT Available</td>
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<tr>
<td>Chicken Parmesan LT Available</td>
</tr>
<tr>
<td>Chicken Marsala LT Available</td>
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<tr>
<td>Chicken Florentine</td>
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<tr>
<td>Eggplant Parmesan</td>
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<td>Oven-Roasted Pork Loin, Balsamic Cream Sauce</td>
</tr>
<tr>
<td>Parmesan-Crusted Tilapia</td>
</tr>
<tr>
<td>Tilapia, Lemon &amp; Herb</td>
</tr>
<tr>
<td>Salmon, Lemon &amp; Herb</td>
</tr>
</tbody>
</table>

SIDES

Choose Any Side for an Additional $2 Per Person

- Garlic Mashed Potatoes
- Sautéed Vegetables
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Fresh Grilled Asparagus
- Garlic Spinach

THIRD COURSE – DESSERTS: CHOOSE TWO

or Substitute the Maggiano’s Signature Sweet Table for $6 Per Person

- Gigi’s Butter Cake
- Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
- Double Chocolate Brownie
- Spumoni†
- Fresh Fruit Plate
- Chocolate Zuccotto Cake
- Vera’s Lemon Cookies
- Apple Crostata
- New York Style Cheesecake
- Tiramisu
- Maggiano’s Signature Sweet Table, + $6
  (Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu,
   New York Style Cheesecake, Apple Crostada,
   Gigi’s Butter Cake and Assorted Cookies†)

* Dish contains nuts
† LT Lighter Take...A lighter preparation of our classic dish is available for this menu item.

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PT 0220 | 025-257003
# Premium Family Style

**$57.95 per person | Ages 5-11 $21.95 per person**

Served with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea, and Sodas.

## First Course: Choose 2 Appetizers & 2 Salads

<table>
<thead>
<tr>
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<td>Mozzarella Marinara</td>
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<tr>
<td>Crispy Zucchini Fritté</td>
<td>Chopped Apple &amp; Walnut*</td>
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<tr>
<td>Calamari Fritté</td>
<td>Spinach*</td>
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<tr>
<td>Sausage &amp; Peppers</td>
<td>Italian Tossed</td>
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<td>Tomato Caprese</td>
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</tr>
<tr>
<td>Classic Bruschetta</td>
<td></td>
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</tbody>
</table>

## Second Course: Choose 2 Pastas, 2 Entrees and 2 Sides

### Pastas

<table>
<thead>
<tr>
<th>Whole Wheat Penne Pasta Available for Substitution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
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<td>Four-Cheese Ravioli, Pesto Alfredo Sauce*</td>
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<td>Mushroom Ravioli al Forno</td>
</tr>
<tr>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth*</td>
</tr>
</tbody>
</table>

### Entrees

- Grilled Chicken, Tomatoes & Basil
- Chicken Piccata LT Available
- Chicken Parmesan LT Available
- Chicken Marsala LT Available
- Chicken Florentine
- Eggplant Parmesan
- Oven-Roasted Pork Loin, Balsamic Cream Sauce
- Parmesan-Crusted Tilapia
- Tilapia, Lemon & Herb
- Salmon, Lemon & Herb
- Beef Medallions, Balsamic Cream Sauce**
- Veal Piccata LT Available
- Veal Parmesan
- Veal Marsala LT Available

### Sides

- Garlic Mashed Potatoes
- Fresh Grilled Asparagus
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Sautéed Vegetables
- Garlic Spinach

## Third Course - Desserts: Choose Two

Or Substitute the Maggiano’s Signature Sweet Table for $6 per person

- Gigi’s Butter Cake
- Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
- Double Chocolate Brownie
- Chocolate Zuccotto Cake
- Vera’s Lemon Cookies
- Apple Crostada
- New York Style Cheesecake
- Tiramisu
- Maggiano’s Signature Sweet Table, + $6
- (Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi’s Butter Cake and Assorted Cookies*)

### Notice:

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PT 0220 | 025-258003

* Dish contains nuts. **NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.
**TU**

**SCAN**

$74.95 PER PERSON | Ages 5-11 $18.95 PER PERSON | Ages 12-20 $42.95 PER PERSON

Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea and Iced Tea.

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**FOUR-HOUR BEER & WINE PACKAGE**

Featuring Mon Frère Cabernet Sauvignon, Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, Imported and Domestic Beers, Sodas and Juices.

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**FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS**

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<td>Tomato Caprese</td>
<td></td>
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<td>Crispy Pepperoni Risotto Bites</td>
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**SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES**

**PASTAS**

Whole Wheat Penne Pasta Available for Substitution

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<td>Spaghetti with Marinara Sauce</td>
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<td>Garlic Mashed Potatoes</td>
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<td>Roasted Garlic Broccoli</td>
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<tr>
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<td>Oven-Roasted Pork Loin</td>
<td>Crispy Vesuvio Potatoes</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td>Balsamic Cream Sauce</td>
<td>Sautéed Vegetables</td>
</tr>
<tr>
<td>Baked Ziti &amp; Sausage</td>
<td></td>
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<td>Gnocchi &amp; Italian Sausage</td>
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<tr>
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<tbody>
<tr>
<td>Rigatoni “D”™, Chicken, Mushrooms, Marsala</td>
<td>Liguine &amp; Clams, White or Red Sauce, + $2</td>
</tr>
<tr>
<td>Baked Rigatoni &amp; Meatballs with Smoked Italian Cheese</td>
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<tr>
<td>Rigatoni Arrabbiata</td>
<td></td>
</tr>
<tr>
<td>Six-Cheese Cannelloni, Roasted Tomato Sauce</td>
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<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
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**THIRD COURSE – DESSERTS: CHOOSE TWO**

* or Substitute the Maggiano’s Signature Sweet Table for $6 Per Person

<table>
<thead>
<tr>
<th>DESSERTS</th>
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<tbody>
<tr>
<td>Gigi’s Butter Cake</td>
<td>Fresh Fruit Plate</td>
</tr>
<tr>
<td>Double Chocolate Brownie</td>
<td>Apple Crostada</td>
</tr>
<tr>
<td>Profiteroles, Vanilla Bean Ice Cream, Hot Fudge</td>
<td>Tiramisu</td>
</tr>
<tr>
<td>Chocolate Zuccotto Cake</td>
<td>New York Style Cheesecake</td>
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**BENEFITING Make-A-Wish®**

Between 10/1/2019–10/6/2020 Maggiano’s Little Italy will donate $10 to Make-A-Wish for every Venetian/Tuscan/Milano event sold with a minimum guarantee of $500,000 for all in restaurant promotions. For more information, visit wish.org.
$78.95 PER PERSON | Ages 5-11 $18.95 PER PERSON | Ages 12-20 $43.95 PER PERSON
Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea and Iced Tea. As the host, you will receive a magnum bottle of Bottega Venetian Gold Prosecco and champagne sabre.

FOUR-HOUR BAR PACKAGE
Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.

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<td>Four-Cheese Ravioli Fritté</td>
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SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTÉES

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<td></td>
<td>Linguine &amp; Clams, White or Red Sauce, + $2</td>
</tr>
</tbody>
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SIDES

Choose any side for an additional $2 per person

<table>
<thead>
<tr>
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<td>Garlic Mashed Potatoes</td>
<td>Crispy Vesuvio Potatoes</td>
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<tr>
<td>Fresh Grilled Asparagus</td>
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</table>

THIRD COURSE – DESSERTS: CHOOSE TWO

Of Substitute the Maggiano’s Signature Table for $6 Per Person

<table>
<thead>
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<th>Desserts</th>
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<td></td>
<td>Tiramisu</td>
</tr>
<tr>
<td></td>
<td>Vera’s Lemon Cookies</td>
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<tr>
<td></td>
<td>Maggiano’s Signature Sweet Table, + $6</td>
</tr>
</tbody>
</table>

† Dish contains nuts. LT Lighter Take-A-Lighter preparation of our classic dish is available for this menu item.
*Between 10/1/2019-10/6/2020 Maggiano’s Little Italy will donate $10 to Make-A-Wish for every Venetian/Tuscan/Milano event sold with a minimum guarantee of $500,000 for all in restaurant promotions. For more information, visit wish.org.

**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
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PT 0220 | 025-153003
$86.95 PER PERSON | Ages 5-11 $23.95 PER PERSON | Ages 12-20 $47.95 PER PERSON

Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea and Iced Tea. As the host, you will receive a magnum bottle of Bottega Venetian Gold Prosecco and champagne saber.

**VENETIAN**

**FOUR-HOUR BAR PACKAGE**

Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon Wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.

**WINES WITH DINNER**

Mon Frère California Chardonnay, Pinot Noir and Cabernet poured throughout dinner.

**SPARKLING WINE TOAST**

Bottega Prosecco, DOC

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**FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS**

**APPETIZERS**

- Mozzarella Marinara
- Stuffed Mushrooms
- Classic Bruschetta
- Spinach & Artichoke al Forno
- Four-Cheese Ravioli Fritté
- Crispy Zucchini Fritté
- Calamari Fritté
- Sausage & Peppers
- Tomato Caprese
- Crispy Pepperoni Risotto Bites
- Asiago-Crusted Shrimp, + $4
- Crab & Shrimp Fondue, + $4
- Shrimp Oreganata, + $4
- Jumbo Lump Crab Cakes, + $5

**SALADS**

- Caesar
- Maggiano’s Spinach†
- Chopped Apple & Walnut†
- Italian Tossed

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**SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES**

**PASTAS**

Whole Wheat Penne Pasta Available for Substitution

- Spaghetti with Marinara Sauce
- Spaghetti, Meatball or Sausage
- Mediterranean Ziti
- Fettuccine Alfredo
- Baked Ziti & Sausage
- Gnocchi & Italian Sausage
- Mushroom Ravioli al Forno

- Rigatoni “D”, Chicken, Mushrooms, Marsala
- Baked Rigatoni & Meatballs with Smoked Italian Cheese
- Rigatoni Arrabbiata
- Six-Cheese Cannelloni, Roasted Tomato Sauce
- Four-Cheese Ravioli, Pesto Alfredo Sauce†
- Rigatoni & Vegetables with Tomato Pesto Broth†
- Linguine & Clams, White or Red Sauce, + $2

**ENTRÉES**

- Chicken & Spinach Manicotti
- Mom’s Lasagna
- Orecchiette Chicken Pesto†
- Shrimp Fra Diavolo, + $2
- Special Featured Pasta
- Chicken & Spinach Manicotti
- Mom’s Lasagna
- Orecchiette Chicken Pesto†
- Shrimp Fra Diavolo, + $2
- Special Featured Pasta
- Veal Piccata, + $4 LT Available
- Veal Parmesan, + $4 LT Available
- Veal Marsala, + $4 LT Available
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Sautéed Vegetables
- Garlic Spinach

dish contains nuts. LT Lighter Take... A lighter preparation of our classic dish is available for this menu item.

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**THIRD COURSE: MAGGIANO’S SIGNATURE SWEET TABLE**

- Assorted Cookies†
- Apple Crostada
- Tiramisu
- Gigi’s Butter Cake
- New York Style Cheesecake
- Chocolate Zuccotto Bites
- Crème Brûlée

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**BENEFITING**

Make-A-Wish®

*Between 10/1/2019–10/6/2020 Maggiano’s Little Italy will donate $10 to Make-A-Wish for every Venetian/Tuscan/Milano event sold with a minimum guarantee of $500,000 for all in restaurant promotions. For more information, visit wish.org.

**IMPORTANT:**

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**FOUR-HOUR BAR PACKAGE**

Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon Wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.

**WINES WITH DINNER**

Mon Frère California Chardonnay, Pinot Noir and Cabernet poured throughout dinner.

**SPARKLING WINE TOAST**

Bottega Prosecco, DOC

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**FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS**

**APPETIZERS**

- Mozzarella Marinara
- Stuffed Mushrooms
- Classic Bruschetta
- Spinach & Artichoke al Forno
- Four-Cheese Ravioli Fritté
- Crispy Zucchini Fritté
- Calamari Fritté
- Sausage & Peppers
- Tomato Caprese
- Crispy Pepperoni Risotto Bites
- Asiago-Crusted Shrimp, + $4
- Crab & Shrimp Fondue, + $4
- Shrimp Oreganata, + $4
- Jumbo Lump Crab Cakes, + $5

**SALADS**

- Caesar
- Maggiano’s Spinach†
- Chopped Apple & Walnut†
- Italian Tossed

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**SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES**

**PASTAS**

Whole Wheat Penne Pasta Available for Substitution

- Spaghetti with Marinara Sauce
- Spaghetti, Meatball or Sausage
- Mediterranean Ziti
- Fettuccine Alfredo
- Baked Ziti & Sausage
- Gnocchi & Italian Sausage
- Mushroom Ravioli al Forno

- Rigatoni “D”, Chicken, Mushrooms, Marsala
- Baked Rigatoni & Meatballs with Smoked Italian Cheese
- Rigatoni Arrabbiata
- Six-Cheese Cannelloni, Roasted Tomato Sauce
- Four-Cheese Ravioli, Pesto Alfredo Sauce†
- Rigatoni & Vegetables with Tomato Pesto Broth†
- Linguine & Clams, White or Red Sauce, + $2

**ENTRÉES**

- Chicken & Spinach Manicotti
- Mom’s Lasagna
- Orecchiette Chicken Pesto†
- Shrimp Fra Diavolo, + $2
- Special Featured Pasta
- Chicken & Spinach Manicotti
- Mom’s Lasagna
- Orecchiette Chicken Pesto†
- Shrimp Fra Diavolo, + $2
- Special Featured Pasta
- Veal Piccata, + $4 LT Available
- Veal Parmesan, + $4 LT Available
- Veal Marsala, + $4 LT Available
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Sautéed Vegetables
- Garlic Spinach

**SIDES**

Choose any side for an additional $2 per person

- Garlic Mashed Potatoes
- Fresh Grilled Asparagus
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Sautéed Vegetables
- Garlic Spinach

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**FOUR-HOUR BAR PACKAGE**

Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon Wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.
COCKTAIL RECEPTION

The Cocktail Reception Package is available for parties of 25 Guests or more.

TWO-HOUR RECEPTION $48.95 PER PERSON
ADDITIONAL HOURS AVAILABLE FOR $9.95 PER PERSON, PER HOUR

PREMIUM BAR PACKAGE


BUFFET SELECTIONS

Choose any Combination of Three

COLD PLATTERS

Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip
(Blue Cheese, Pesto†, Tomato & Lemon Aioli, Romesco Sauce)
Imported Italian & Domestic Cheeses

Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads
(Hot Coppa, Soprasatta, Salami, Pepperoni, Imported Prosciutto)
Seasonal Fruit

HOT DISHES

Spinach & Artichoke al Forno
Four-Cheese Ravioli, Pesto Alfredo Sauce†
Crispy Zucchini Fritté
Mushroom Ravioli al Forno
Sausage & Peppers
Italian Meatballs
Stuffed Mushrooms
Calamari Fritté

PASSED HORS D’OEUVRES

Choose Four

Spinach Blue Cheese Crostini
Tomato, Fresh Mozzarella Crostini†
Spinach Phyllo Turnover
Chicken Saltimbocca Roulade
Mozzarella Marinara
Smoked Salmon Napoleon
Goat Cheese, Tomato & Black Olive Tapenade Crostini
Grilled Shrimp & Asparagus Crêpe
Miniature Double-Baked Potatoes
Miniature Stuffed Mushrooms
Classic Bruschetta

† Dish contains nuts.

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PT 0518 | 025-285003
RECEPTION SELECTIONS

BUFFET SELECTIONS

Single platters and dishes serve approximately 25 Guests each.

COLD PLATTERS

Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip ........................................ $ 60.00
(Blue Cheese, Pesto†, Tomato & Lemon Aioli, Romesco Sauce)

Imported Italian & Domestic Cheeses, Freshly Baked Breads & Crackers ........................... $ 110.00
(Mozzarella, Aged Cheddar, Smoked Gouda, Provolone, Fontina, Blue Cheese & Parmesan)

Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads,........ $ 110.00
(Prosciutto, Soprasatta, Salami, Pepperoni, Imported Prosciutto)

Seasonal Fruit ................................................................................................................................. $ 85.00

Tomato, Fresh Mozzarella Crostini† ....................................................................................... $ 110.00

Goat Cheese, Tomato & Black Olive Tapenade Crostini........................................................ $ 27.00

Spinach Blue Cheese Crostini....................................................................................................... $ 20.00

Smoked Salmon Napoleon ........................................................................................................... $ 30.00

Roast Beef Roulade** ................................................................................................................ $ 35.00

Grilled Shrimp & Asparagus Crêpe ............................................................................................ $ 20.00

COLD

Mozzarella Marinara ....................................................................................................................... $ 20.00

Miniature Stuffed Mushrooms ................................................................................................. $ 23.00

Spinach Phyllo Turnover ........................................................................................................... $ 27.00

Miniature Double-Baked Potatoes ............................................................................................ $ 20.00

Chicken Saltimbocca Roulade ................................................................................................... $ 25.00

Miniature Italian Meatballs ........................................................................................................ $ 24.00

Miniature Crab Cakes ................................................................................................................ $ 30.00

Asiago-Crusted Shrimp .............................................................................................................. $ 30.00

Crispy Pepperoni Risotto Bites ................................................................................................ $ 22.00

Add one hour of passed Hors d’Oeuvres to any Family Style Lunch or Dinner package for $6 per person. Choose any three from the selection above.

HOT DISHES

Asiago-Crusted Shrimp ................................................................................................................ $ 110.00

Spinach & Artichoke al Forno ..................................................................................................... $ 85.00

Crab & Shrimp Fondue ................................................................................................................ $ 110.00

Jumbo Lump Crab Cakes ............................................................................................................. $ 110.00

Four-Cheese Ravioli, Pesto Alfredo Sauce† ............................................................................. $ 85.00

Mushroom Ravioli al Forno ........................................................................................................ $ 85.00

Four-Cheese Ravioli Fritté .......................................................................................................... $ 85.00

Sausage & Peppers ..................................................................................................................... $ 85.00

Italian Meatballs ....................................................................................................................... $ 85.00

Stuffed Mushrooms .................................................................................................................... $ 85.00

Calamari Fritté, Marinara ........................................................................................................... $ 85.00

Crab & Shrimp Fondue ................................................................................................................ $ 110.00

Roast Beef Roulade** ................................................................................................................ $ 35.00

Smoked Salmon Napoleon ......................................................................................................... $ 30.00

Spinach Phyllo Turnover ........................................................................................................... $ 27.00

Roast Beef Roulade** ................................................................................................................ $ 35.00

Tomato, Fresh Mozzarella Crostini† ....................................................................................... $ 27.00

MOZZARELLA MARINARA

Breaded mozzarella fried and served with our marinara sauce.

ROAST BEEF ROULADE**

Roast Beef (served medium rare) rolled with crispy onions, horseradish cream and chives.

SMOKED SALMON NAPOLEON

Smoked salmon served with dill cream cheese, onions and lemon, layered between seasoned pieces of our flatbread.

SPINACH BLUE CHEESE CROSTINI

Crispy bread topped with creamy blue cheese, spinach and roasted red pepper.

SPINACH PHYLLO TURNOVER

Flaky phyllo triangles stuffed with aglio spinach and Alfredo sauce.

Add one hour of passed Hors d’Oeuvres to any Family Style Lunch or Dinner package for $6 per person. Choose any three from the selection above.

HORS D’OEUVRES DESCRIPTIONS

ASIAGO-CRUSTED SHRIMP

Shrimp fried golden brown and served with a Calabrian pepper aioli.

CLASSIC BRUSCHETTA

Crispy bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, balsamic glaze and roasted garlic.

CHICKEN SALTIMBOCCA ROULADE

Crispy medallions of rolled chicken, sage and provolone cheese.

CRISPY PEPPERONI RISOTTO BITES

Pepperoni, risotto and cheese rolled in breadcrumbs and lightly fried.

GOAT CHEESE, TOMATO & BLACK OLIVE TAPENADE CROSTINI

Crispy bread topped with herbed goat cheese, oven-dried grape tomatoes and black olive tapenade.

GRILLED SHRIMP & ASPARAGUS CRÊPE

Savory crêpe pinwheels filled with mascarpone, asparagus, spinach, lemon and roasted garlic.

MINIATURE CRAB CAKES

Our signature crab cakes topped with a dollop of Calabrian pepper aioli.

MINIATURE DOUBLE-BAKED POTATOES

Small white potatoes, roasted and stuffed with garlic mashed potatoes, Italian cheeses and smoked bacon.

MINIATURE ITALIAN MEATBALLS

Miniature version of our classic Italian Meatball served with our marinara sauce.

MINIATURE STUFFED MUSHROOMS

A bite-size version of our signature stuffed mushrooms filled with aglio spinach, Italian cheeses and seasoned bread crumbs.

MOZZARELLA MARINARA

Breaded mozzarella fried and served with our marinara sauce.

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0519 | 025-152
RECEPTION STATIONS & SWEET TABLES

Available for parties of 25 Guests or more. Reception Stations and Sweet Tables are served and replenished for up to two hours.

CARVING STATION

One station is recommended for 40 Guests. A $75 attendant fee will apply for each station.

Sicilian-Glazed Baked Ham, $12.95
Char-Crusted Roasted Pork Loin, $12.95
Roast Turkey Breast, $11.95
Peppercorn-Crusted Tenderloin of Beef,** $17.95

Each Carving Station is accompanied by freshly baked Ciabatta Rolls and your choice of two spreads: Mustard-Mayo, Pesto Dip†, Horseradish Cream, Apricot & Balsamic Chutney or Giardiniera.

PASTA STATION | $13.95 PER PERSON

One station is recommended for 40 Guests. A $75 attendant fee will apply for each station.

PASTAS Choose Two

Rigatoni
Whole Wheat Penne
Ziti

SAUCES Choose Two

Alfredo
Marinara
Marsala Cream
Pomodoro

GARNISH

Sun-Dried Tomatoes
Roasted Peppers
Roasted Mushrooms
Fresh Basil
Asparagus

Fresh Spinach
Italian Cheese Blend
Pesto†
Thinly Sliced Prosciutto

Italian Sausage
Herb Chicken
Garlic Shrimp, + $2
Crab Meat, + $3

PERUGA SWEET TABLE | $11.95 PER PERSON

Double Chocolate Brownies
Pecan Bars†
Miniature Apple Crostatas

Assorted Cookies†
Vera’s Lemon Cookies

Chocolate Zuccotto Bites
Gigi’s Butter Cake

Miniature Cheesecakes
Hazelnut Cannoli†
Tiramisu Cups

LORENZA’S SUNDAE BAR | $9.95 PER PERSON

Double Chocolate Brownies
Chocolate Chunk Cookies
Vera’s Lemon Cookies
Vanilla Bean Ice Cream

Strawberry Sauce
Caramel Sauce
Hot Fudge Sauce
Strawberries

Bananas
Chocolate Chips
White Chocolate Chips

Whipped Cream
Maraschino Cherries
Sprinkles

MAGGIANO’S SIGNATURE SWEET TABLE | $8.00 PER PERSON

Chocolate Zuccotto Bites
New York Style Cheesecake

Apple Crostada
Tiramisu

Crème Brûlée
Assorted Cookies†

Gigi’s Butter Cake

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PT 0518 | 025-152003