

Family Style

Available for parties of 4 or more only.

An Italian-American tradition. Everything is priced per person, and the plates won't stop coming until everyone has had their fill. We do ask parties of 10 or more to order Family Style—you'll thank us later.

Light

Choose any three appetizers or salads and two pastas. Served with Vera's Lemon Cookies.

30.95 - Per Person
18.95 - Ages 5-12

Classic

Choose any three appetizers or salads, four main course selections and two desserts.

40.95 - Per Person
24.95 - Ages 5-12

Chef's Choice

Choose any three appetizers or salads, four main course selections and two desserts, including premium items (indicated by ☞). Coffee included.

40.95 - Per Person
24.95 - Ages 5-12

☞ Selection reserved for Chef's Choice.

First Course

Appetizers

Stuffed Mushrooms
Steamed Mussels
Mozzarella Marinara

Calamari Fritté
Spinach & Artichoke al Forno
Sausage & Peppers
Bruschetta

Tomato Caprese
Crispy Zucchini Fritté
☞ Jumbo Lump Crab Cakes

Salads

Caesar Maggiano's Italian Tossed Chopped Spinach[†]

Main Course

Pastas

Our Famous Rigatoni "D"[®]
Fettuccine Alfredo
Spaghetti, Marinara or Meat Sauce
Spaghetti & Meatballs
Taylor Street Baked Ziti
Gnocchi & Italian Sausage

Chicken & Spinach Manicotti
Chef Mann's Country-Style Pasta
Mom's Lasagna
Four-Cheese Ravioli[†]
Linguine & Clams,
Red or White Clam Sauce
Mushroom Ravioli al Forno

Baked Eggplant Parmesan
☞ Rustic Chicken & Shrimp
☞ Crab & Shrimp Cannelloni
☞ Linguine di Mare
☞ Chef KB's Lobster Carbonara

Entrées

Chicken Parmesan
Chicken Piccata
Chicken Marsala
Chicken Saltimbocca
Parmesan-Crusted Tilapia

Grilled Salmon Lemon & Herb**
Peppercorn-Crusted Sirloin**
☞ Shrimp Scampi
☞ Balsamic-Glazed Salmon**
☞ Salmon Oscar**

☞ Lobster-Baked Tilapia
☞ Veal Parmesan
☞ Veal Piccata
☞ Veal Marsala
☞ Beef Tenderloin Medallions**

Desserts

Chocolate Zuccotto Cake
Vera's Lemon Cookies
Spumoni[†]

Tiramisu
Profiteroles
Apple Crostada

Crème Brûlée
New York Style Cheesecake
Nonna's Toasted Pound Cake

[†]Dish contains nuts.

**NOTICE – COOKED TO ORDER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Appetizers

Bruschetta, Fresh Tomatoes, Basil, Balsamic Vinegar & Roasted Garlic.....	8.95
Spinach & Artichoke al Forno, Garlic Crostini.....	10.95
Tomato Caprese, Fresh Mozzarella, Basil & Balsamic Glaze.....	9.50
Mozzarella Marinara.....	10.95
Calamari Fritté, Marinara Sauce.....	12.95
Crispy Zucchini Fritté, Lemon Aioli.....	9.95
Stuffed Mushrooms, Spinach, Garlic & Seasoned Breadcrumbs.....	10.95
Steamed Mussels, Prince Edward Island Mussels, served Tuscan Style.....	11.50
Jumbo Lump Crab Cakes, Roasted Pepper Sauce with Arugula & Tomatoes.....	15.95
Sausage & Peppers, Italian Sausage & Roasted Peppers.....	9.50

MAGGIANO'S SIGNATURE FLATBREADS

Margherita Flatbread, Oven-Dried Tomatoes, Italian Cheese Blend, Fresh Mozzarella & Basil.....	9.95
Italian Sausage Flatbread, Margherita Flatbread with Italian Sausage.....	9.95
Chicken Sausage Flatbread, Margherita Flatbread with Chicken Sausage.....	9.95
Chicken & Roasted Pepper Flatbread, Onions, Garlic Alfredo Sauce, Balsamic Glaze & Fresh Chives.....	10.95
Pepperoni & Arugula Flatbread, Roasted Garlic & Truffle Alfredo Sauce.....	10.95

Soups & Salads

Add Chicken (3.00), Shrimp (4.00) or Salmon (5.00) to any Salad.

Creamy Tomato Basil Soup, Ciabatta Crouton.....	cup 3.95.....	5.95
Tuscan Chicken Sausage & Orzo Soup, Fennel, White Beans & Fresh Tomatoes.....	cup 3.95.....	5.95
Italian Tossed Salad, Iceberg, Arugula, Kalamata Olives, Red Onions, Pepperoncini & Italian Vinaigrette.....	side 5.25.....	11.95
Caesar Salad, Grated Parmesan & Ciabatta Croutons.....	side 5.25.....	11.95
Spinach Salad [†] , Gorgonzola, Pine Nuts, Applewood-Smoked Bacon & Apple Cider Vinaigrette.....	side 6.25.....	14.25
Maggiano's Salad, Crispy Prosciutto, Red Onions, Blue Cheese & House Dressing.....	side 5.75.....	13.25
Chopped Salad, Crispy Prosciutto, Tomatoes, Blue Cheese, Avocado & House Dressing.....	side 6.25.....	14.25
Grilled Salmon Salad**, Tomatoes, Green Beans, Red Onions, Linguine Crisps & Balsamic Honey Mustard Vinaigrette.....	15.95	
Grilled Chicken Caprese Salad, Fresh Mozzarella, Tomatoes, Cucumbers, Kalamata Olives, Red Onions & White Balsamic Vinaigrette.....	14.95	

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Classic Pastas

Mom's Lasagna, Crumbled Meatballs & Sausage, Ricotta, Marinara or Meat Sauce.....	13.50
Spaghetti, Marinara or Meat Sauce.....	11.75
Spaghetti & Meatball, Marinara or Meat Sauce.....	13.95
Baked Eggplant Parmesan, Provolone & Marinara Sauce with Spaghetti Pomodoro.....	14.50
Four-Cheese Ravioli*, Pesto Alfredo Sauce.....	14.25
Taylor Street Baked Ziti, Italian Sausage, Pomodoro Sauce, Italian Cheese Blend.....	14.25
Fettuccine Alfredo, Asiago Cream Sauce.....	13.95
Mushroom Ravioli al Forno, Alfredo Sauce.....	13.95

CHEF'S FAVORITES

BEEF TENDERLOIN MEDALLIONS**

Portabella, Balsamic Cream Sauce & Garlic Mashed Potatoes 27.95

CHICKEN PARMESAN

Provolone & Marinara Sauce with Spaghetti Marinara 17.75

CRAB & SHRIMP CANNELLONI

Roasted Red Peppers, Asiago Cream Sauce & Seasoned Breadcrumbs 18.95

OUR FAMOUS RIGATONI "D"®

Herb-Roasted Chicken, Mushrooms, Caramelized Onions & Marsala Cream Sauce 16.95

Specialty Pastas

Chef KB's Lobster Carbonara, Spaghetti, Lobster, Smoked Bacon, Snap Peas & Garlic Cream Sauce.....	24.50
Linguine di Mare, Lobster, Shrimp, Mussels, Clams & Spicy Lobster Tomato Sauce.....	22.50
Rustic Chicken & Shrimp al Forno, Ziti, Prosciutto, Asiago Cheese & Red Pepper Cream Sauce.....	18.95
Chef Mann's Country-Style Pasta, Hand-Twisted Pasta, Chicken Sausage, Broccolini, Oven-Dried Tomatoes, Garlic & White Wine.....	15.95
Gnocchi & Italian Sausage, Basil & Tomato Vodka Cream Sauce.....	15.95
Chicken & Spinach Manicotti, Italian Cheeses & Asiago Cream Sauce.....	17.50

Gluten-free pasta or whole wheat penne available for substitution.

CHEF REQUESTS

At Maggiano's, we believe every guest deserves to enjoy fresh, made-from-scratch food served in abundance. All of our sauces are hand-crafted without gluten-containing ingredients.

If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs.

*Dish contains nuts.

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Entrées

Chicken

Chicken Piccata, Capers & Lemon Butter with Angel Hair Aglio Olio.....	17.75
Chicken Marsala, Mushrooms & Marsala Sauce with Angel Hair Aglio Olio.....	17.75
Chicken Francese, Parmesan Crust & Lemon Butter with Crispy Red Potatoes.....	17.75
Chicken Saltimbocca, Fresh Sage, Prosciutto & Provolone with Angel Hair Aglio Olio.....	18.25

Seafood

Shrimp Scampi, Tomatoes, Garlic & Lemon Butter with Angel Hair Aglio Olio.....	21.95
Jumbo Lump Crab Cakes, Roasted Pepper Sauce with Arugula & Tomatoes.....	30.95
Linguine & Clams, Fresh Clams, Chopped Clams, Red or White Clam Sauce.....	16.50
Parmesan-Crusted Tilapia, Capers, Tomatoes, Fresh Sage, Lemon Butter with Orzo & Spinach.....	18.50
Lobster-Baked Tilapia, Lobster & Asiago Crust with Orzo & Spinach.....	22.95
Grilled Salmon Lemon & Herb**, White Wine Butter Sauce with Orzo & Spinach.....	21.95
Balsamic-Glazed Salmon**, Cedar-Baked with Orzo & Spinach.....	22.95
Salmon Oscar**, Jumbo Lump Crab, Asparagus, Sun-Dried Tomatoes, Garlic Cream Sauce with Orzo.....	26.95
Twin Cold Water Lobster Tails, Broiled, served with Angel Hair Aglio Olio.....	41.50

Veal & Beef

Your steak can be prepared with any of the following at no additional charge:

Char Crust, Rubbed in a blend of herbs & spices

Crushed Peppercorns, Covered with a peppercorn crust

Gorgonzola Crust, Herb-marinated and topped with melted Gorgonzola

"Maggiano's Style," Herb-marinated and topped with caramelized onions & garlic

Veal Parmesan, Provolone & Marinara Sauce with Spaghetti Marinara.....	26.75
Veal Piccata, Capers & Lemon Butter with Angel Hair Aglio Olio.....	28.25
Veal Marsala, Mushrooms & Marsala Sauce with Angel Hair Aglio Olio.....	28.25
Veal Porterhouse**, 18 oz., Roasted Garlic, Caramelized Onions & Lemon with Crispy Red Potatoes.....	38.50
Peppercorn-Crusted Sirloin**, Peppercorn Sauce with Garlic Mashed Potatoes.....	20.50
Prime New York Steak**, 16 oz., Crispy Red Potatoes.....	46.95
Prime Delmonico Steak**, 16 oz., Crispy Red Potatoes.....	37.50
Center-Cut Filet Mignon**, 9 oz., Italian Herbs & Balsamic Onions with Crispy Red Potatoes.....	38.95
Surf & Turf**, 9 oz. Filet, Cold Water Lobster Tail with Angel Hair Aglio Olio.....	44.95

Order Veal Porterhouse or any steak al Forno style (3.00) or Contadina style (6.00).

Sides

5.50

Crispy Red Potatoes	Broccolini with Lemon & Garlic	Fresh Grilled Asparagus
Garlic Mashed Potatoes	Green Beans with Bacon	Spaghetti Marinara
Sautéed Spinach	Fontina Potatoes	Angel Hair Aglio Olio

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