

DINNER

Whether it's a special occasion or family night out, there's always a reason for dinner at
Maggiano's!

STARTERS

CRISPY ZUCCHINI FRITTÉ Lemon Aioli (1740 cal)	\$10.50
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MOZZARELLA MARINARA Breaded Mozzarella & Marinara Sauce (1180 cal)	\$9.50
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ITALIAN MEATBALLS Marinara Sauce & Garlic Bread (1460 cal)	\$9.99
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SPINACH & ARTICHOKE AL FORNO Garlic Crostini (940 cal)	\$12.50
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CLASSIC TOMATO BRUSCHETTA Fresh Tomatoes, Basil, Balsamic Vinegar, Roasted Garlic (260 cal)	\$9.50
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MARGHERITA FLATBREAD Oven-Dried Tomatoes, Italian Cheese Blend, Fresh Mozzarella, Basil (660 cal)	\$12.99
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ITALIAN SAUSAGE FLATBREAD Margherita Flatbread with Italian Sausage (850 cal)	\$12.99
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GARLIC BREAD Melted Cheese, Butter, Garlic (1050 cal)	\$10.50
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White Truffle Ricotta Butter & Italian Cheese (1250 cal)

BOMBALINA \$16.50
A sampler of our Chef's four favorite starters. Includes, Crispy Zucchini Fritte, Mini Mozzarella Marinara, Classic Tomato Bruschetta, and Calamari Fritte (2730 cal)

PRINCE EDWARD ISLAND STEAMED MUSSELS \$14.99
Cannellini Beans, Sun-Dried Tomatoes, Lemon, Roasted Garlic, White Wine Sauce; Tuscan Style (660 cal), Diavolo Style (590 cal)

STUFFED MUSHROOMS \$11.99
Spinach, Garlic, Seasoned Breadcrumbs (540 cal)

CALAMARI FRITTÉ \$14.99
Marinara Sauce (860 cal)

| SALADS |

Add Chicken \$3.50 (160 cal), Shrimp \$4.50 (90 cal) or Salmon \$5.50 (250 cal) to any salad

CHOPPED SALAD
Smoked Bacon, Tomatoes, Blue Cheese, Avocado, House Dressing. Side (360 cal) and Entrée (1020 cal)
SIDE \$6.99
ENTRÉE \$15.50

MAGGIANO'S SALAD
Smoked Bacon, Red Onions, Blue Cheese, House Dressing. Side (300 cal) and Entrée (770 cal)
SIDE \$6.50
ENTRÉE \$14.50

CAESAR SALAD
Grated Parmesan & Garlic Croutons. Side (350 cal) and Entrée (770 cal)
SIDE \$6.50
ENTRÉE \$14.50

SIDE	\$6.50
ENTRÉE	\$13.50

ITALIAN TOSSED SALAD	
Iceberg, Arugula, Kalamata Olives, Red Onions, Pepperoncini, Italian Cheese Blend, Garlic Croutons, Italian Vinaigrette. Side (130 cal) and Entrée (650 cal)	
SIDE	\$5.99
ENTRÉE	\$13.50

GRILLED SALMON SALAD	\$15.99
Mixed Greens, Grape Tomatoes, Red Onions, Sugar Snap Peas, Garlic Croutons, White Balsamic Vinaigrette (700 cal)	

CHEF'S FEATURED SOUPS

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Ask your server for today's selection

PASTA

Buy Any Entrée, Get a Take-Home Classic Pasta for Tomorrow \$5. Our Take-Home Pasta is fresh and prepared chilled so you can warm it up at home. Add to Any Pasta: Italian Sausage \$3.50 (370 cal), Chicken \$3.50 (160 cal), Shrimp \$4.50 (90 cal), or Salmon \$5.50 (250 cal). Gluten-free pasta or whole wheat penne available for substitution (570/690 cal)

SPECIALTY

OUR FAMOUS RIGATONI "D"®	\$18.99
Herb-Roasted Chicken, Mushrooms, Caramelized Onions, Marsala Cream Sauce (1820 cal)	

GNOCCHI Basil & Tomato Vodka Cream Sauce (1170 cal)	\$17.50
CHICKEN & SPINACH MANICOTTI Italian Cheese Blend & Asiago Cream Sauce (1010 cal)	\$18.99
RIGATONI ARRABBIATA Grilled Chicken, Spinach, Spicy Tomato Cream Sauce (1040 cal)	\$16.99
EGGPLANT PARMESAN Provolone, Tomato Ragù with Spaghetti Aglio Olio (1990 cal)	\$16.50
MUSHROOM RAVIOLI AL FORNO Alfredo Sauce (780 cal)	\$16.99

| CLASSIC |

MOM'S LASAGNA Crumbled Meatballs & Sausage, Ricotta & Marinara Sauce (1030 cal)	\$17.50
TAYLOR STREET BAKED ZITI Italian Sausage, Pomodoro Sauce, Italian Cheese Blend (1390 cal)	\$15.99
FOUR-CHEESE RAVIOLI Pesto Alfredo Sauce (1020 cal)	\$17.50
FETTUCCINE ALFREDO Herb-Roasted Chicken & Asiago Cream Sauce (1370 cal)	\$17.50
SPAGHETTI & MEATBALL Marinara or Meat Sauce (1160/1250 cal)	\$15.99

SPAGHETTI Marinara or Meat Sauce (840/930 cal)	\$14.99
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| SEAFOOD |

SHRIMP FRA DIAVOLO Pan-Seared Shrimp, Garlic, Tomatoes, Diavolo Sauce with Linguine Pasta (830 cal)	\$24.50
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SHRIMP SCAMPI Garlic, Lemon Butter with Spaghetti (1310 cal)	\$24.99
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LINGUINE DI MARE Lobster, Shrimp, Mussels, Clams, Spicy Tomato Lobster Sauce (1320 cal)	\$27.50
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CHEF KB'S LOBSTER CARBONARA Lobster, Smoked Bacon, Sugar Snap Peas, Truffle Cream Sauce with Spaghetti (1610 cal)	\$32.99
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LINGUINE & CLAMS Clams & Red Sauce OR Clams & White Garlic Herb Sauce (1440/1570 cal)	\$19.99
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ALASKAN COD Parmesan-Crusted, Capers, Tomatoes, Lemon Butter with Spinach (610 cal)	\$20.50
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SALMON LEMON & HERB White Wine Butter Sauce with Spinach (800 cal)	\$25.50
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SHRIMP CACIO E PEPE Smoked Bacon, Arugula, Lemon Parmesan Sauce with Spaghetti (1570 cal)	\$20.99
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SALMON WITH CRISPY CALABRIAN SHRIMP
Four-Pepper Relish, Garlic Mashed Potatoes, Sautéed Spinach (1460 cal)

\$25.99

STEAK & VEAL

Order any Entrée al Forno style \$4 (500 cal) or add Crispy Calabrian Shrimp \$6 (260 cal)

VEAL PARMESAN
Provolone & Marinara Sauce with Spaghetti Marinara (1690 cal)

\$29.99

16 OZ. BONE-IN RIBEYE**
Garlic Mashed Potatoes, Chianti Onions (1870 cal)

\$38.99

BEEF TENDERLOIN MEDALLIONS**
Portabella Mushrooms, Balsamic Cream Sauce, Garlic Mashed Potatoes. 11
oz. Medallions (960 cal) and 5 oz. Medallions (770 cal)
11 OZ. MEDALLIONS
5 OZ. MEDALLIONS

\$32.99

\$22.99

CENTER-CUT FILET MIGNON**
8 oz., Italian Herbs, Asparagus, Garlic Butter, Steak Jus, Garlic Mashed
Potatoes (750 cal)

\$33.99

CHICKEN

CHICKEN PICCATA
Capers, Spinach, Lemon Butter with Spaghetti Aglio Olio (1020 cal)

\$20.50

CHICKEN MARSALA
Mushroom & Marsala Sauce with Spaghetti Aglio Olio (960 cal)

\$20.99

CHICKEN PARMESAN

Provolone & Marinara Sauce with Spaghetti Marinara (1290 cal)

\$20.99

CHICKEN FRANCESE

Parmesan Crust, Lemon Butter, Arugula & Tomatoes with Crispy Vesuvio Potatoes (1130 cal)

\$20.50

MARCO'S MEAL FOR
TWO

\$42.50

CHOOSE ANY STARTER OR TWO SIDE SALADS
excludes Bombalina

CHOOSE TWO CLASSIC PASTAS
Add \$5 per person for a Chicken Entrée or Specialty Pasta

CHOOSE ONE DESSERT

SIDES

\$6.50

SPAGHETTI MARINARA
(430 cal)

SPAGHETTI AGLIO OLIO
(550 cal)

FRESH GRILLED ASPARAGUS
(70 cal)

GARLIC SPINACH
(120 cal)

ROASTED GARLIC BROCCOLI
(210 cal)

GARLIC MASHED POTATOES
(520 cal)

CRISPY VESUVIO POTATOES
(450 cal)