

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.

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

28.95 - Per Person | 16.95 - Ages 5-12

LT Available in lighter preparation

First Course

Appetizers

Stuffed Mushrooms	Mozzarella Marinara	Tomato Caprese
Steamed Mussels	Calamari Fritté	Crispy Zucchini Fritté
	Spinach & Artichoke al Forno	
	Bruschetta	

Salads

Caesar	Maggiano's	Italian Tossed	Chopped	Spinach [†]
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Main Course

Pastas

Our Famous Rigatoni "D" [®]	Gnocchi & Italian Sausage	Linguine & Clams, Red or White Clam Sauce
LT Fettuccine Alfredo	Chicken & Spinach Manicotti	Mushroom Ravioli al Forno
Spaghetti, Marinara or Meat Sauce	Mom's Lasagna	Baked Eggplant Parmesan
Spaghetti & Meatballs	Four-Cheese Ravioli [†]	Rustic Chicken & Shrimp (+\$3)
LT Taylor Street Baked Ziti		

Entrées

LT Chicken Parmesan	Parmesan-Crusted Tilapia	Salmon Oscar** (+\$9)
LT Chicken Piccata	Grilled Salmon Lemon & Herb** (+\$3)	LT Veal Parmesan (+\$6)
LT Chicken Marsala	Peppercorn-Crusted Sirloin** (+\$3)	LT Veal Piccata (+\$6)
LT Chicken Saltimbocca	Shrimp Scampi (+\$6)	LT Veal Marsala (+\$6)
Chicken Caprese	Shrimp Fra Diavolo (+\$6)	Beef Tenderloin Medallions** (+\$9)
	Balsamic-Glazed Salmon** (+\$6)	

Desserts

Chocolate Zuccotto Cake	Tiramisu	New York Style Cheesecake
Vera's Lemon Cookies	Apple Crostada	Nonna's Toasted Pound Cake
	Double Chocolate Brownie	

[†]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.

CHEF REQUESTS

Our chefs are happy to accommodate your allergies, dietary needs and preferences. Many of our classic dishes can be made a little lighter. Look for "LIGHTER TAKE..." throughout the menu and ask your server for details on the lighter preparation. All of our sauces are hand-crafted without gluten-containing ingredients.

Appetizers

Bruschetta, Fresh Tomatoes, Basil, Balsamic Vinegar & Roasted Garlic.....	8.95
Spinach & Artichoke al Forno, Garlic Crostini.....	9.95
Tomato Caprese, Fresh Mozzarella, Basil & Balsamic Glaze.....	8.95
Mozzarella Marinara.....	9.95
Calamari Fritté, Marinara Sauce.....	11.95
Crispy Zucchini Fritté, Lemon Aioli.....	9.95
Stuffed Mushrooms, Spinach, Garlic & Seasoned Breadcrumbs.....	9.95
Steamed Mussels, Prince Edward Island Mussels, served Tuscan Style.....	12.50

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, Red Onions, Asiago Cream Sauce, Balsamic Glaze & Fresh Chives.....	10.95

Soups & Salads

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

Creamy Tomato Basil Soup, Garlic Crouton..... cup	3.95	5.95
Tuscan Chicken Sausage Soup, Pasta, Fennel, White Beans & Fresh Tomatoes..... cup	3.95	5.95
Italian Tossed Salad, Iceberg, Arugula, Kalamata Olives, Red Onions, Pepperoncini, Garlic Croutons & Italian Vinaigrette..... side	4.95	11.50
Caesar Salad, Grated Parmesan & Garlic Croutons..... side	4.95	11.50
Spinach Salad [†] , Blue Cheese, Pine Nuts, Red Onions, Applewood-Smoked Bacon & White Balsamic Vinaigrette..... side	5.95	13.75
Maggiano's Salad, Crispy Prosciutto, Red Onions, Blue Cheese & House Dressing..... side	5.50	12.75
Chopped Salad, Crispy Prosciutto, Tomatoes, Blue Cheese, Avocado & House Dressing..... side	5.95	13.75
Grilled Salmon Salad**, Mixed Greens, Grape Tomatoes, Green Beans, Red Onions, Linguine Crisps & Balsamic Honey Mustard Vinaigrette.....		15.50
Grilled Chicken Caprese Salad, Fresh Mozzarella, Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Garlic Croutons & White Balsamic Vinaigrette.....		14.50

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ON THE HOUSE Classic Pastas

Available all day, every day.
Choose one for today & another for tomorrow.

12.95

Spaghetti Marinara or Meat Sauce	Taylor Street Baked Ziti Italian Sausage, Pomodoro Sauce, Italian Cheese Blend (1410)	Fettuccine Alfredo Asiago Cream Sauce (1570)
Spaghetti & Meatball Marinara or Meat Sauce	LIGHTER TAKE... Italian Chicken Sausage, Ricotta, Mozzarella, Pomodoro Sauce (950)	LIGHTER TAKE... Hand-Cut Fettuccine, Grilled Chicken, Asparagus, Light Asiago Cream Sauce (850)
Baked Eggplant Parmesan Provolone & Marinara Sauce with Spaghetti Pomodoro		

14.95

Mushroom Ravioli al Forno Alfredo Sauce	Mom's Lasagna Crumbled Meatballs & Sausage, Ricotta & Marinara	Four-Cheese Ravioli† Pesto Alfredo Sauce
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MARCO'S MEAL FOR TWO

39.95

CHOOSE ANY APPETIZER OR FLATBREAD OR TWO SIDE SALADS

CHOOSE TWO CLASSIC PASTAS

Add \$2 for Mom's Lasagna, Four-Cheese Ravioli† or Mushroom Ravioli al Forno

CHOOSE ONE DESSERT

Chocolate Zuccotto Cake • Warm Apple Crostada • New York Style Cheesecake
Double Chocolate Brownie • Tiramisu • Nonna's Toasted Pound Cake

PLUS TWO CLASSIC PASTAS TO TAKE HOME

Specialty Pastas

Our Famous Rigatoni "D"® , Herb-Roasted Chicken, Mushrooms, Caramelized Onions & Marsala Cream Sauce.....	15.95
Chef KB's Lobster Carbonara , Spaghetti, Lobster, Smoked Bacon, Snap Peas & Garlic Cream Sauce.....	24.50
Linguine di Mare , Lobster, Shrimp, Mussels, Clams & Spicy Tomato Sauce.....	22.50
Rustic Chicken & Shrimp al Forno , Ziti, Prosciutto, Asiago Cheese & Red Pepper Cream Sauce.....	17.95
Gnocchi & Italian Sausage , Basil & Tomato Vodka Cream Sauce.....	14.95
Chicken & Spinach Manicotti , Italian Cheeses & Asiago Cream Sauce.....	16.50

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

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Chicken

Chicken Parmesan , Provolone & Marinara Sauce with Spaghetti Marinara (1550).....	16.95
LIGHTER TAKE... Provolone & Pomodoro with Hand-Cut Fettuccine (740)	
Chicken Piccata , Capers & Lemon Butter with Spaghetti Aglio Olio (1180).....	16.95
LIGHTER TAKE... Capers, Spinach & Lemon Butter with Hand-Cut Fettuccine (580)	
Chicken Marsala , Mushrooms & Marsala Sauce with Spaghetti Aglio Olio (1370).....	16.95
LIGHTER TAKE... Mushrooms & Marsala Sauce with Hand-Cut Fettuccine (730)	
Chicken Francese , Parmesan Crust & Lemon Butter with Crispy Vesuvio Potatoes (1500).....	16.95
LIGHTER TAKE... Parmesan Crust, Lemon Butter, Arugula & Tomatoes with Hand-Cut Fettuccine (780)	
Chicken Saltimbocca , Fresh Sage, Prosciutto & Provolone with Spaghetti Aglio Olio (1630).....	17.50
LIGHTER TAKE... Fresh Sage, Prosciutto & Provolone with Hand-Cut Fettuccine (790)	
Chicken Caprese , Heirloom Tomatoes, Mozzarella, Asparagus, Balsamic Glaze, Grilled Focaccia Bread.....	16.95

Seafood

Shrimp Scampi , Tomatoes, Garlic & Lemon Butter with Linguine Aglio Olio.....	21.50
Shrimp Fra Diavolo , Hand-Cut Fettuccine, Pan-Seared Shrimp, Garlic, Tomatoes, Diavolo Sauce (800).....	21.50
LIGHTER TAKE... Hand-Cut Fettuccine, Pan-Seared Shrimp, Garlic, Tomatoes, Diavolo Sauce (400).....	17.50
Jumbo Lump Crab Cakes , Calabrian Pepper Aioli with Arugula & Tomatoes.....	29.95
Linguine & Clams , Fresh Clams, Chopped Clams, Red or White Clam Sauce.....	15.95
Parmesan-Crusted Tilapia , Capers, Tomatoes, Fresh Sage, Lemon Butter with Spinach.....	17.95
Grilled Salmon Lemon & Herb** , White Wine Butter Sauce with Spinach.....	21.50
Balsamic-Glazed Salmon** , Cedar-Baked with Grilled Asparagus.....	22.50
Salmon Oscar** , Jumbo Lump Crab, Asparagus, Sun-Dried Tomatoes, Garlic Cream Sauce with Spinach.....	26.50

Veal & Beef

Veal Parmesan , Provolone & Marinara Sauce with Spaghetti Marinara (1750).....	25.75
LIGHTER TAKE... Provolone & Pomodoro with Hand-Cut Fettuccine (1100)	
Veal Piccata , Capers & Lemon Butter with Spaghetti Aglio Olio (1150).....	27.25
LIGHTER TAKE... Capers, Spinach & Lemon Butter with Hand-Cut Fettuccine (680)	
Veal Marsala , Mushrooms & Marsala Sauce with Spaghetti Aglio Olio (1380).....	27.25
LIGHTER TAKE... Mushrooms & Marsala Sauce with Hand-Cut Fettuccine (870)	
Peppercorn-Crusted Sirloin** , Peppercorn Sauce with Garlic Mashed Potatoes.....	19.50
Beef Tenderloin Medallions** , Portabella, Balsamic Cream Sauce & Garlic Mashed Potatoes.....	27.95
Prime New York Steak** , 16 oz., Crispy Vesuvio Potatoes.....	45.95
Center-Cut Filet Mignon** , 9 oz., Italian Herbs, Garlic Butter & Steak Jus with Crispy Vesuvio Potatoes.....	37.95

Order any Entrée al Forno style (3.00), Contadina style (6.00), or Oscar style (9.00).

Sides

5.50

Crispy Vesuvio Potatoes	Sautéed Spinach	Spaghetti Marinara
Garlic Mashed Potatoes	Green Beans with Bacon	Spaghetti Aglio Olio
	Fresh Grilled Asparagus	

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