

## Salads

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**Maggiano's Salad**



**Italian Tossed Salad**



**Italian Tossed**



**Wedge Salad**

9

## Dessert

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**Gigi's Butter Cake**



**Warm Apple Crostada**

## Desserts\*

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**Tiramisu**

29



**Crème brûlée**

19



**New York Style Cheesecake**



**Chocolate Layered Cake**

9 €

## **Non alcoholic drinks**

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**Other**



**Diet Coke**



**Iced Tea**



**Lemonade**



**San Pellegrino**



**Acqua Panna**



**Coke Zero**

## **Alcoholic Drinks**

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**Peroni**

## Appetizers\*

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**Mozzarella Marinara**

10  
€



**Stuffed Mushrooms**

12  
€



**Garlic Bread**

9  
13  
€

## 10 most popular

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**Chicken Marsala**

9  
22  
€

## Pasta\*

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**Rigatoni Arrabbiata**

19  
€



**Fettuccine Alfredo**

14



**Spaghetti Meatball**

20  
€



**Spaghetti**

9  
17  
€



**Linguine di Mare**

29  
€



**Spaghetti Marinara**



**Spaghetti Aglio Olio**

10



**Spaghetti Meatballs**



**Rigatoni**



**Baked Ziti Sausage**

## **Pizza**

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**Margherita Flatbread**

12  
€



**Cheese Flatbread Pizza**

7 €



**Margherita**

10

## Mains

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**Beef Tenderloin Medallions**

## Pasta dishes

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**Rigatoni Pasta**

## Antipasti

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**Mushroom Ravioli**

19  
€



**Mini Meatballs**

## Side dishes\*

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**Fresh Grilled Asparagus**

## Salad

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**Caesar Salad**

3



**Caesar Salad**

11

## Sandwiches

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**Ciabatta Rolls**



**Italian Sausage**

## Seafood

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**Parmesan-Crusted Cod Calabrian Honey**

22  
€



**Red Snapper Lobster Cream Sauce**

24  
€



**Blackened Salmon with Crispy Calabrian Shrimp**

27  
€



**Shrimp Scampi**

9  
24  
€



**Chef KB's Lobster Carbonara**

32  
€

## SIDES

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**Roasted Garlic Broccoli**



**Crispy Vesuvio Potatoes**

## Drinks

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**Fountain Drinks**

## Chicken\*

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**Grilled Chicken**

8

## Sauces\*

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**Marinara Sauce**

## Specialties

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**Chicken Piccata**

9  
20  
€

## Desserts

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**A Sampler of all of Our Mini Desserts**



**Vera's Lemon Cookies**



**Assorted Cookies\***



**Mini Apple Crostada**



**Mini New York Style Cheesecake**



**Mini Gigi's Butter Cake**

## Chicken

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**Chicken Francese**

20  
€



## Starters

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**Bombalina**

16  
€



**Crispy Zucchini Fritté**

13  
€



**Balsamic Tomato Bruschetta**

10  
€



**Italian Sausage Flatbread**

12  
€



**Asiago-Crusted Shrimp**

## Cocktails

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**Negroni**



**Old Fashioned**

## Crêpevariationen

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**Meatball**

15  
€

## Soft drinks\*

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**Dr Pepper**

## Beer\*

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**Stella Artois**

5



**Goose Island IPA**



**Bud Light**

## Al Forno\*

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**Lasagna**

31  
7 €

## Pastas

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**Alfredo Sauce**

## Kids

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Ziti Pasta

7  
€

## In the Garden

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Chopped Salad

5

## South American Beef

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New York Strip

9  
44  
€

## Main

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Spaghetti with Giant Meatball Marinara Sauce

7  
€



Mac 'n Cheese a la Maggiano 's

7  
€



Add A Cup of Soup or Side Salad

3  
€

## Soft Drinks

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**Barq's Root Beer**

## Fresh Salads

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**Chopped**

## Fleisch- & Fischspeisen

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**Calamari fritte**

15  
€

## Inside-Out - 8 Stück

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**Red Snapper**

## Beverages

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**Barq's**



**Flavored Iced Tea**



**Raspberry Lemonade**



**Bottled Water or Canned Sodas**



**Harney Sons Hot Tea**



**Lavazza Coffee**

## **Hot drinks**

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**Lavazza Cappuccino**



**LAVAZZA ESPRESSO**

## **Italian**

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**Lambrusco, Cavicchioli Dolce, IGT, Emilia-Romagna**



**Chianti, Banfi Superiore, Tuscany**



**Barbera, Marchesi di Barolo, Maraia , DOC, Piedmont**



**Chianti Classico, Ruffino, Aziano , DOCG, Tuscany**



**Super Tuscan, Villa Antinori, IGT, Tuscany**



**Nero d'Avola, Lamuri, Tasca, Sicily**



**Barolo, Pertinace, DOCG, Piedmont**



**Brunello di Montalcino, DOCG, San Polo, Sant'Antimo Valley**



**Moscato, Seven Daughters, DOC, Veneto**



**Pinot Grigio, Ecco Domani, IGT, Delle Venezie**



**Pinot Grigio, Barone Fini, DOC, Valdadige**



**Pecorino, Ciprea , Offida, DOCG, The Marches, Italy**

## Classic

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**Mom's Lasagna**

19  
€



**Taylor Street Baked Ziti**

20  
€



**Four-Cheese Ravioli**

19  
€

## Entrees

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**Surf Turf**

44  
€



**Pork Osso Bucco**

27  
€



**Breaded or Grilled Chicken Breast**

7  
€

## Red Wine

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**Red Blend, the Prisoner, California**

## House Specialties

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**Linguine Clams**

22  
€

## Soup and Salad

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**Cobb Salad**

8  
17  
€

## Popular Items

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**Our Famous Rigatoni D**

21  
€

## Rose

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**Gratien Meyer, Sparkling, Loire Valley**



**Sofia, Coppola, California**



**Miraval, Côtes de Provence**



## Bottomless Beverages

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**Minute Maid Lemonade**

## Specialty

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**Cannelloni Florentine with Truffle Cream**

21  
€

## Specialty Cocktails

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**Primo Margarita**

## Specialty Sandwiches

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**Chicken Parmesan**

9  
21  
€

## Coffee & Tea

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**Fresh Roasted Lavazza Coffee**

## **Sparkling**

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**Prosecco, Ruffino, DOC, Veneto**



**Sparkling Wine, Ferrari Perlé, Trentodoc**



**Sparkling Wine, Brut Cuvée, Decoy, California**



**Brut, Mumm, Prestige , Napa Valley**

## **Pinot Noir**

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**Meiomi, California**



**Dough, Oregon**



**Belle Glos, Balade, Santa Lucia Highlands**

## Merlot

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**14 Hands, Washington**



**Duckhorn, Decoy , Sonoma**

## Sauvignon Blanc

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**Rodney Strong, Charlotte 's Home , California**



**Kim Crawford, Marlborough**

## Chardonnay

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**Robert Mondavi, Private Selection , California**



**Imagery, Sonoma**



**Sonoma-Cutrer, Russian River**



**Cakebread, Napa Valley**

## Cabernet Sauvignon

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**Juggernaut Hillside, California**



**Josh Cellars, California**



**J. Lohr, Seven Oaks , Paso Robles**



**Caymus, Napa Valley**

## Domestic

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**Miller Lite**

9

## Wines by the Glass

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**Canopy Hill, Red Blend, California**



**Canopy Hil, White Blend, California**

## Entrees and Sides

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**Garlic Mashed Potatoes**

## Other

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**Red Blend, CasaSmith ViNO Rosso, Washington**



**Zinfandel, Federalist, Lodi**

## Classic Cocktails

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**Citrus Mule**

## After Dinner Drinks?

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**Tito's Tiramisu Martini**



**Irish Cream Coffee**



**Nutty Italian Coffee**



**Sicilian coffee**

## Sparkling & Sweet

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**Copper Ridge, White Zinfandel, California**

## Craft Cocktails

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**Pomegranate Martini**

## Steak & Veal

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**16 oz. Bone-in Ribeye**

39  
€



**Center-Cut Filet Mignon**

33  
€

## Choice of Salad

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**Maggiano's**

## Cocktail

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**Frozen Peach Bellini**

## Marinated Bar

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**Mini Mozzarella**

## Handcrafted Classic Cocktails

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**Perfect G+T**



**Lorenzo's Long Island**



**Blackberry Bourbon Sour**



**Moscato Mojito**

## Specialty Desserts

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**Mini Desserts**

## Lunch - Pasta

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**Meat Sauce**

## Delectables

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**Vanilla Bean Ice Cream**

## Dinners - Seafood

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**Shrimp Fra Diavolo**

24  
€

## Pasta Styles

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**Pipette Pasta**

## **Signature Barrel Aged Cocktail**

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**Signature Barrel Aged Cocktail**

13  
€

## **Bellini & Sangria**

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**Maggiano's Italian Sangria**

## **Luncheon Plates**

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**Parmesan-Crusted Cod**

## **Froid**

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**Coke**

## Other White Wine & Rose

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**Riesling, Chateau Ste. Michelle, Columbia Valley**

## Add a Beverage

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**Ruffino Chianti or Pinot Grigio**



**Puttin' on the Spritz**

## Shellfish + Steak + Fowl

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**Twin Cold Water Lobster Tails**

40  
€

## Vinny's Things

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**Italian Meatballs**

12  
€

## Chef's Featured Soups

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**Chef's Featured Soups**

## Antonio's Famous Entrees

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**Cheese Ravioli**

7  
€

## Dinners and Entrees

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**Eggplant Parmesan**

18  
€

## ADD A DESSERT COURSE

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**Mini Creme Brulee**

**Sin clasificar**

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**Crumbled Italian Sausage**



**Grey Goose Espresso Martini**



**Stag's Leap, Artemis, Napa Valley**



**Choose One**



**Family Style**



**Salmon Lemon Herb**

25  
€



**Estancia, Monterey**



**Red Blend, Conundrum, California**



**Malbec, Terrazas de los Andes, Mendoza**



**Pinot Grigio, Coppola, California**



**Quilt, Napa Valley**