

APPETIZERS

Bruschetta Baked garlic toast topped w/ fresh tomatoes, basil, balsamic vinegar & roasted garlic	\$8.50
Spinach & Artichoke Al Forno Diced artichoke hearts, spinach, tomatoes & asiago cheese baked w/ alfredo sauce & served w/ crispy focaccia bread	\$10.95
Tomato Caprese Sliced tomatoes topped w/ fresh mozzarella & basil, drizzled w/ a balsamic glaze	\$8.95
Mozzarella Marinara Breaded mozzarella, served w/ marinara sauce	\$10.50
Calamari Fritte Crispy calamari, served w/ marinara sauce	\$12.50
Crispy Zucchini Fritte Strips of zucchini hand battered w/ japanese bread crumbs & fried to a golden brown, served w/ a zesty lemon aioli cream sauce.	\$9.25
Stuffed Mushrooms Jumbo mushroom caps stuffed w/ spinach & topped w/ seasoned breadcrumbs, served in a garlic white wine sauce	\$10.50
Steamed Mussels Tuscan Style Prince edward island mussels tossed w/ a white wine sauce, cannellini beans, & sun-dried tomatoes, finished w/ lemon & roasted garlic	\$10.95
Jumbo Lump Crab Cakes Lump crabmeat coated in japanese breadcrumbs & sauteed, served w/ a side of tomato aioli	\$15.50
Sausage & Peppers Italian sausage, roasted peppers & caramelized onions	\$8.95
Margherita Flatbread Grape tomatoes, four-cheese blend, fresh mozzarella & basil	\$9.50
Italian Sausage Flatbread Italian sausage, oven-dried tomatoes, Italian cheese blend, fresh mozzarella & basil	\$9.50
Chicken & Roasted Pepper Flatbread Grilled chicken, roasted peppers & onions, garlic alfredo sauce & fresh chives	\$10.50
	\$10.50

Pepperoni & Arugula Flatbread
Roasted garlic & truffle alfredo sauce

\$9.50

Chicken Sausage Flatbread
Grape tomatoes, four-cheese blend, fresh mozzarella & basil w/ chicken sausage

SOUPS & SALADS

Creamy Tomato Basil Soup
Served w/ ciabatta crouton
Size
Cup

\$3.5

Bowl

\$5.5

Tuscan Chicken Sausage & Orzo Soup
Chicken sausage, fennel, white beans & fresh tomatoes
Size
Cup

\$3.5

Bowl

\$5.5

Italian Tossed Salad
Iceberg lettuce, arugula, kalamata olives, red onions & pepperoncini. served w/ Italian vinaigrette.
Serving
Side

\$4.95

Regular

\$11.5

Caesar Salad
A traditional caesar salad of romaine lettuce, croutons & shaved parmesan. Served w/ caesar dressing.
Serving
Side

\$4.95

Regular

\$11.5

Spinach Salad

Tender leaf spinach tossed w/ diced red peppers, roasted red onions & gorgonzola cheese, topped w/ applewood smoked bacon & toasted pine nuts. Served w/ apple cider vinaigrette.

Serving

Side

\$5.75

Regular

\$13.5

Maggiano's Salad

Iceberg & romaine lettuce, crumbled bleu cheese, crispy prosciutto & red onions. Served w/ our signature house dressing.

Serving

Side

\$5.25

Regular

\$12.5

Chopped Salad

Chopped iceberg lettuce, diced tomatoes, crumbled bleu cheese, avocado & crispy prosciutto. Served w/ our signature house dressing.

Serving

Side

\$5.75

Regular

\$13.5

\$15.50

Grilled Salmon Salad

Mixed greens w/ grilled marinated salmon, grape tomatoes, green beans, red onions, linguine crisps & balsamic honey mustard vinaigrette

\$13.95

Grilled Chicken Caprese Salad

Mixed greens w/ balsamic glazed chicken, fresh mozzarella, grape tomatoes, cucumbers, kalamata olives, red onions & white balsamic vinaigrette

CHEF'S FAVORITES

\$26.50

Beef Tenderloin Medallions

Medallions of beef served w/ roasted garlic mashed potatoes in a portabella & balsamic cream sauce

\$17.50

Chicken Parmesan

Breaded chicken breasts baked w/ provolone cheese & marinara sauce, served w/ spaghetti marinara.

Crab & Shrimp Cannelloni \$18.50
Roasted red peppers, asiago cheese sauce & seasoned breadcrumbs

Our Famous Rigatoni 'D' \$16.95
Rigatoni pasta, herb-roasted chicken, mushrooms & caramelized onions, tossed in a marsala cream sauce.

SPECIALTY PASTAS

Our Famous Rigatoni 'D' \$16.95
Rigatoni pasta, herb-roasted chicken, mushrooms & caramelized onions, tossed in a marsala cream sauce.

Chef Kb's Lobster Carbonara \$23.95
Spaghetti, lobster, smoked bacon, snap peas & garlic cream sauce

Linguine Di Mare \$21.95
Lobster, shrimp, mussels, clams & spicy lobster tomato broth

Rustic Chicken & Shrimp \$18.50
Ziti, prosciutto, asiago cheese & red pepper cream sauce

Chef Mann's Country-Style Pasta \$15.95
Hand-twisted pasta, chicken sausage, broccolini, oven-dried tomatoes, garlic & white wine sauce

Gnocchi & Italian Sausage \$15.95
Ricotta pasta simmered in a tomato cream sauce, finished w/ vodka, roasted garlic & sliced Italian sausage

Crab & Shrimp Cannelloni \$18.50
Roasted red peppers, asiago cheese sauce & seasoned breadcrumbs

Chicken & Spinach Manicotti \$16.95
Manicotti filled w/ spinach, chicken & ricotta cheese, baked w/ alfredo sauce

CLASSIC PASTAS

Spaghetti, Marinara \$11.75
Spaghetti served w/ our classic blend of tomatoes, basil, oregano & olive oil

Spaghetti, Meat Sauce \$11.75
Spaghetti served w/ our Italian meat sauce

Spaghetti, Meatball \$13.95
Spaghetti topped w/ a handmade meatball & served in our marinara or meat sauce

Mom's Lasagna - Marinara	\$13.50
Pasta sheets layered w/ ricotta cheese, crumbled meatballs, Italian sausage & marinara. topped w/ provolone cheese & marinara.	
Mom's Lasagna - Meat Sauce	\$13.50
Pasta sheets layered w/ ricotta cheese, crumbled meatballs, Italian sausage & marinara. topped w/ provolone cheese & meat sauce.	
Taylor Street Baked Ziti	\$14.25
Italian sausage, pomodoro sauce & ziti topped w/ a layer of melted provolone & parmesan	
Four-Cheese Ravioli	\$14.25
Ravioli stuffed w/ ricotta cheese, cream cheese, mozzarella & provolone. Served in a pesto-alfredo cream sauce w/ a touch of marinara.	
Baked Eggplant Parmesan	\$14.50
Sliced eggplant, breaded & fried, layered w/ provolone cheese & marinara sauce	
Fettuccine Alfredo	\$13.95
Fettuccine tossed w/ garlic in an asiago cream sauce	
Mushroom Ravioli Al Forno	\$13.95
Ravioli stuffed w/ mushrooms served w/ alfredo sauce	

CHICKEN

Chicken Parmesan	\$17.50
Breaded chicken breasts baked w/ provolone cheese & marinara sauce, served w/ spaghetti marinara.	
Chicken Piccata	\$17.50
Chicken breasts sauteed w/ capers & lemon butter w/ angel hair aglio olio	
Chicken Marsala	\$17.50
Chicken breasts, lightly floured & sauteed w/ mushrooms, onions & marsala sauce w/ angel hair Aglio olio	
Chicken Francese	\$17.50
Parmesan-cruste chicken breasts sauteed w/ lemon butter. Served w/ crispy red potatoes.	
Chicken Saltimbocca	\$17.95
Chicken breasts lightly breaded & topped w/ fresh sage, prosciutto & provolone cheese, served in a garlic white wine sauce w/ caramelized onions. served w/ angel hair Aglio olio	

SEAFOOD

Shrimp Scampi	\$20.95
Jumbo shrimp sauteed w/ white wine, garlic, lemon butter, & tomatoes, served w/ angel hair Aglio olio	
Jumbo Lump Crab Cakes	\$30.95
Lump crabmeat coated in japanese breadcrumbs & sauteed, served w/ a side of tomato aioli & arugula & tomatoes	
Linguine & Clams w/ Red Clam Sauce	\$15.95
Linguine tossed w/ fresh clams, basil & tomatoes, served in a red clam sauce	
Linguine & Clams w/ White Clam Sauce	\$15.95
Linguine tossed w/ fresh clams, basil & tomatoes, served in a white clam sauce	
Parmesan-Crusted Tilapia	\$17.95
Filet of tilapia lightly coated w/ parmesan & sautéed w/ capers, tomatoes, sage & lemon butter. Served w/ orzo & spinach.	
Lobster-Baked Tilapia	\$22.50
Tilapia topped w/ lobster & asiago crust, baked & served w/ orzo & spinach	
Grilled Salmon Lemon & Herb	\$21.50
Filet of salmon w/ garlic & white wine sauce. Served w/ orzo & spinach.	
Balsamic-Glazed Salmon	\$22.50
Balsamic-glazed salmon baked on cedar paper w/ orzo & spinach	
Salmon Oscar	\$26.50
Asiago & herb-crusted salmon, topped w/ jumbo lump crab, asparagus & sun-dried tomatoes in a garlic cream sauce w/ orzo.	
Twin Cold Water Lobster Tails	\$41.50
Broiled w/ lemon & garlic butter, served w/ angel hair Aglio olio	

VEAL & BEEF

Veal Parmesan	\$26.75
Breaded veal cutlets, baked w/ provolone cheese & topped w/ marinara sauce served w/ spaghetti marinara	
Veal Piccata	\$28.25
Veal cutlets sauteed w/ capers & lemon butter, served w/ angel hair aglio olio	
Peppercorn-Crusted Sirloin	\$19.95

Sirloin steak, char-crusted w/ a peppercorn sauce, served w/ garlic mashed potatoes	\$28.25
Veal Marsala Veal cutlets, lightly floured & sauteed w/ mushrooms, onions & marsala sauce, served w/ angel hair Aglio olio	\$38.50
Veal Porterhouse 18 oz., roasted garlic, caramelized onions & lemon, served w/ crispy red potatoes	\$26.50
Beef Tenderloin Medallions Medallions of beef served w/ roasted garlic mashed potatoes in a portabella & balsamic cream sauce	\$45.95
Prime New York Steak 16 oz. prime aged center-cut New York strip, marinated in herbs & garlic, broiled w/ garlic butter & topped w/ crispy onion strings. served w/ crispy red potatoes.	\$37.95
Center-Cut Filet Mignon 9 oz., Italian herbs & balsamic onions, served w/ crispy red potatoes	\$37.50
Prime Delmonico Steak 16 oz. prime Delmonico ribeye steak, char-crusted & broiled w/ garlic butter & topped w/ crispy onion strings. served w/ crispy red potatoes.	\$44.95
Surf & Turf 9 oz. filet, cold water lobster tail w/ angel hair Aglio olio	

SIDES

Crispy Red Potatoes Potatoes roasted w/ herbs then fried, served w/ garlic butter, rosemary, parsley & basil	\$4.95
Garlic Mashed Potatoes Potatoes mashed w/ heavy cream & roasted garlic	\$4.95
Sauteed Spinach Spinach sauteed w/ garlic & olive oil, served w/ lemon	\$4.95
Broccolini w/ Lemon & Garlic Broccolini sauteed w/ garlic, lemon & olive oil	\$4.95
Green Beans w/ Bacon Fresh green beans served w/ bacon	\$4.95
Fresh Grilled Asparagus Asparagus sauteed w/ garlic & olive oil	\$4.95

Spaghetti Marinara Spaghetti served w/ our classic blend of tomatoes, basil, oregano & olive oil	\$4.95
Angel Hair Aglio Olio Angel hair pasta tossed w/ garlic & olive oil	\$4.95
Fontina Potatoes Sliced idaho potatoes baked in a fontina cream sauce, topped w/ our Italian cheese blend.	\$4.95