

# MAGGIANO'S LUNCH

LITTLE ITALY

## APPETIZERS

### Bruschetta

Italian garlic bread toasted and topped with a tomato bruschetta relish made of diced tomatoes, balsamic vinegar and roasted garlic.

### Crispy Zucchini Fritte

Strips of zucchini hand battered w/Japanese bread crumbs and fried to a golden brown, served with a zesty lemon aioli cream sauce.

### Mozzarella Marinara

Whole milk mozzarella cheese breaded and fried, topped with provolone cheese and marinara sauce.

### Tomato Caprese

Sliced beefsteak tomatoes, fresh mozzarella cheese; drizzled with Balsamic Vinaigrette.

### Stuffed Mushrooms

Jumbo mushroom caps stuffed with spinach and topped with our seasoned breadcrumbs and house cheese; served in a white wine chicken broth.

### Parmesan Garlic Bread

Italian Focaccia bread brushed with garlic butter and toasted to golden brown; dusted with house cheese and parsley.

### Shrimp Scampi

Jumbo shrimp sauteed with white wine, garlic, lemon butter, tomatoes & basil - served with garlic bread.

### Pepperoni & Arugula Flatbread

Roasted Garlic, Truffle Alfredo Sauce

### Sausage & Peppers

Italian Sausage , Roasted Peppers &: Caramelized Onions

### Chicken &: Roasted Pepper Flatbread

Grilled Chicken, Roasted Peppers &: Onions, Garlic Alfredo Sauce &: Fresh Chives

## SOUPS & SALADS

### Caesar Salad

A traditional Caesar salad of romaine lettuce tossed with Caesar dressing, croutons and shaved parmesan cheese.

**Chopped Salad**

Chopped iceberg lettuce, diced tomatoes, crumbled bleu cheese, green onion, avocado, crispy Prosciutto, tossed in our signature House Dressing.

**Maggiano's Salad**

Iceberg and romaine lettuce, crumbled bleu cheese, crispy Prosciutto, red onions, tossed in our signature House Dressing.

**Side Salad**

Romaine and iceberg lettuce, grape tomatoes, red onions, croutons, and Italian Vinaigrette.

**Spinach Salad +**

Tender leaf spinach tossed with roasted red peppers, sweet roasted onions, gorgonzola cheese, apple cider vinigrette and topped with smoked bacon and toasted pine nuts.

**Soup & Salad Combo**

A choice of our Soup of the Day or Minestrone with your choice of Maggiano's, Ceasar or Chopped Salad.

+

Item contains nuts.

**ENTREE SALADS****Chopped Salad with Chicken**

Chopped iceberg lettuce, diced tomatoes, diced chicken, crumbled bleu cheese, green onion, avocado, crispy prosciutto, tossed in our signature House dressing.

**Italian Antipasti**

Iceberg, Romaine, Prosciutto, Salami, Pepperoni, Provolone & Italian Vinaigrette

**Roasted Chicken & Arugula Salad**

Tomatoes, Cucumbers, Red Onions, Kalamata Olives & White Balsamic Vinaigrette

**Steak & Gorgonzola Salad +\*\***

Arugula, Spinach, Seasoned Walnuts, Red Onions, Grape Tomatoes, Gorgonzola & Bleu Cheese Vinaigrette

+

Item contains nuts.

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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.

**PASTA****Angel Hair, Coach Joey Z's Pomodoro Sauce**

Angel hair pasta served with a chunky plum tomato sauce with roasted garlic, white wine and fresh basil.

**Shrimp & Angel Hair al Arrabbiata**

Angel hair pasta tossed with a blend of our Diavolo sauce with sauteed shrimp, roasted garlic and crushed red pepper.

**Fettuccine Alfredo, Broccoli**

Traditional fettuccine noodles tossed with broccoli and garlic in a creamy alfredo sauce.

**Garlic Shrimp Linguine**

Linguine pasta tossed with sauteed gulf shrimp and roasted garlic, white wine, fresh tomatoes and basil in a flavorful shrimp sauce.

**Gnocchi, Tomato Vodka Sauce**

Ricotta pasta simmered in a delicately balanced sauce prepared with our classic pomodoro cream and finished with vodka and roasted garlic.

**Chicken Pesto Linguine +**

Linguine pasta tossed with roasted chicken, pesto, and pine nuts in a parmesan broth with a hint of lemon.

**Linguine & Clams with Red Clam Sauce**

Linguine pasta tossed with fresh clams, basil, tomatoes and chopped clams in a red clam sauce.

**Linguine & Clams with White Clam Sauce**

Linguine pasta tossed with fresh clams, basil and chopped clams in a white clam sauce.

**Rigatoni 'D'**

Rigatoni pasta, herb roasted boneless chicken, mushrooms and onions, tossed in a light Marsala cream sauce.

**Spaghetti, Marinara**

Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil, slightly sweet.

**Spaghetti, Meat Sauce**

Spaghetti served with our Italian meat sauce.

**Spaghetti, Meatball or Sausage**

Spaghetti with your choice of meatballs or Italian sausage; served with our meat or marinara sauce.

+

Item contains nuts.

**Special Note**

Whole Wheat Penne Pasta Available For Substitution. Gluten-Free Pasta Options Prepared Upon Request.

**SANDWICHES**

**Chicken Parmesan Sandwich**

Breaded chicken breast, melted provolone, and marinara sauce on a Stirato Italian Roll.  
Served with parmesan chips.

**Italian Sausage**

Italian link sausage, sauteed peppers, onions, mushrooms and provolone cheese on a Stirato Italian Roll. Served w/parmesan chips & a side of marinara sauce.

**Jumbo Lump Crab Cake Sandwich**

Crab cake on a brioche bun with arugula, tomato and crispy onion strings and mustard mayonnaise. Served with parmesan chips.

**Meatball Sandwich**

Homemade meatballs topped w/melted provolone. Served w/marinara sauce & parmesan chips.

**Chicken Pesto Sandwich**

Roasted Chicken breast thinly sliced and served on a Stirato Italian Roll, with Arugula, Tomatoes and Pesto Mayonnaise

**Seared Salmon**

Salmon filet, lettuce, tomato and onion with lemon caper mayonnaise on a soft brioche bun.

**MEAT & SEAFOOD****Chicken Parmesan**

Lightly breaded chicken breasts fried and topped with provolone cheese and marinara sauce.

**Chicken Saltimbocca**

Chicken breasts lightly breaded and topped with fresh sage, prosciutto and provolone cheese; served in a light veal sauce with caramelized onions.

**Chicken Marsala**

Chicken breasts sauteed with marsala wine, veal sauce, mushrooms, onions and basil.

**Chicken Picatta**

Chicken breasts sauteed with capers, lemon, white wine; served over aglio spinach.

**Filet Mignon\*\***

10 oz. center cut filet, broiled and served with veal sauce and topped with crisp onion rings.  
Marinated in herbs marinade and finished with garlic butter.

**Fresh Fish of the Day**

Our Chef's choice - served daily.

**Jumbo Lump Crab Cakes**

Delicious lump crabmeat coated in Japanese breadcrumbs and sauteed. Served with a side of mustard sauce.

**Salmon Lemon & Herb**

Filet of salmon sauteed with fresh herbs and spinach; served in a light lemon butter & clam sauce.

**Veal Marsala**

Veal cutlets, lightly floured and sauteed with mushrooms, marsala wine, onions and veal sauce.

**Veal Parmesan**

Veal cutlets, breaded, and baked with provolone cheese and topped with marinara sauce.

**Veal Picatta**

Veal cutlets, sauteed w/capers, lemon & white wine and served over aglio spinach.

**Whole Roast Chicken, Rosemary Garlic**

A whole roast chicken marinated in fresh herbs, roasted and cut into pieces. Served in a light chicken sauce.

**Lobster Ravioli**

Basil & Saffron Pasta Filled with Fresh Lobster Meat in a Light Lobster Cream Sauce.

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**BAKED SPECIALTIES**

**Chicken & Spinach Manicotti**

Savory crepes filled with chicken meat, ricotta aglio spinach, asiago cheese, covered with house cheese and baked to golden brown.

**Eggplant Parmesan**

Sliced eggplant, breaded and fried, layered with provolone cheese and marinara sauce.

**Four Cheese Ravioli +**

Ravioli stuffed with ricotta cheese, cream cheese, mozzarella, and provolone filling sprinkled with house cheese, then browned in the oven and served in pesto-alfredo cream sauce with a touch of marinara.

**Mom's Lasagna**

Whipped ricotta cheese layered with pasta sheets, crumbled meatballs, Italian sausage and marinara sauce. Topped with provolone cheese and your choice of our meat or marinara sauce.

**Mushroom Ravioli al Forno**

Ravioli stuffed with mushrooms, onions, marsala wine, parmesan cheese and baked with alfredo sauce until golden brown.

**Veal & Mushroom Ravioli al Forno**

Ravioli filled with ground veal, mushrooms, Marsala wine and asiago cheese. Browned on top with toasted bread crumbs, and house cheese. Served with Alfredo sauce, sun-dried tomatoes, basil and parsley.

**Braised Beef Cannelloni**

Fresh Pasta Stuffed with Braised Beef, Asiago & Parmesan Cheeses.

+

Item contains nuts.

## **LITTLE ITALY FAVORITES**

### **Baked Ziti & Sausage**

Italian Sausage, Pomodoro Sauce and Ziti Topped with a Layer of Melted Provolone & Parmesan Cheeses.

### **Beef Braciolo\*\***

Beef cutlets stuffed and rolled with our ground beef, Italian vegetables and asiago cheese. Slow-cooked to tender perfection in a Red Wine Tomato sauce and served with Pappardelle Pasta with garlic butter.

### **Chicken Francese**

Chicken lightly battered with a Parmesan Crust in a buttery lemon-wine sauce served with crispy red potatoes, fresh arugula and tomatoes.

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## **SOUPS OF THE DAY**

### **Soup of the Day**

There is no Description for this Item

**MAGGIANO'S** FAMILY STYLE LUNCH  
LITTLE ITALY

**APPETIZERS**

**Bruschetta**

Italian garlic bread toasted and topped with a tomato bruschetta relish made of diced tomatoes, balsamic vinegar and roasted garlic.

**Calamari Fritte**

Crispy calamari coated in egg whites and seasoned flour, deep fried and served with our marinara sauce.

**Crispy Zucchini Fritte**

Strips of zucchini hand battered w/Japanese bread crumbs and fried to a golden brown, served with a zesty lemon aioli cream sauce.

**Mozzarella Marinara**

Whole milk mozzarella cheese breaded and fried, topped with provolone cheese and marinara sauce.

**Stuffed Mushrooms**

Jumbo mushroom caps stuffed with spinach and topped with our seasoned breadcrumbs and house cheese; served in a white wine chicken broth.

**Parmesan Garlic Bread**

Italian Focaccia bread brushed with garlic butter and toasted to golden brown; dusted with house cheese and parsley.

**Jumbo Lump Crab Cake**

Delicious Lump Crabmeat served with a side of mustard sauce.

**Shrimp Scampi**

Jumbo shrimp sauteed with white wine, garlic, lemon butter, tomatoes & basil - served with garlic bread.

**Sausage & Peppers**

Italian Sausage , Roasted Peppers &: Caramelized Onions

**ABOVE FAMILY STYLE MENU IS AVAILABLE IN THE DINING ROOM ONLY**

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**SALADS**

**Caesar Salad**

A traditional Caesar salad of romaine lettuce tossed with Caesar dressing, croutons and shaved parmesan cheese.

**Chopped Salad**

Chopped iceberg lettuce, diced tomatoes, crumbled bleu cheese, green onion, avocado, crispy Prosciutto, tossed in our signature House Dressing.

**Maggiano's Salad**

Iceberg and romaine lettuce, crumbled bleu cheese, crispy Prosciutto, red onions, tossed in our signature House Dressing.

**Spinach Salad +**

Tender leaf spinach tossed with roasted red peppers, sweet roasted onions, gorgonzola cheese, apple cider vinigrette and topped with smoked bacon and toasted pine nuts.

+

Item contains nuts.

**ABOVE FAMILY STYLE MENU IS AVAILABLE IN THE DINING ROOM ONLY**

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**PASTA**

**Shrimp & Angel Hair al Arrabbiata**

Angel hair pasta tossed with a blend of our Diavolo sauce with sauteed shrimp, roasted garlic and crushed red pepper.

**Fettuccine Alfredo, Broccoli**

Traditional fettuccine noodles tossed with broccoli and garlic in a creamy alfredo sauce.

**Four Cheese Ravioli +**

Ravioli stuffed with ricotta cheese, cream cheese, mozzarella, and provolone filling sprinkled with house cheese, then browned in the oven and served in pesto-alfredo cream sauce with a touch of marinara.

**Garlic Shrimp Linguine**

Linguine pasta tossed with sauteed gulf shrimp and roasted garlic, white wine, fresh tomatoes and basil in a flavorful shrimp sauce.

**Gnocchi, Tomato Vodka Sauce**

Ricotta pasta simmered in a delicately balanced sauce prepared with our classic pomodoro cream and finished with vodka and roasted garlic.

**Mom's Lasagna**

Whipped ricotta cheese layered with pasta sheets, crumbled meatballs, Italian sausage and marinara sauce. Topped with provolone cheese and your choice of our meat or marinara sauce.

**Chicken Pesto Linguine +**

Linguine pasta tossed with roasted chicken, pesto, and pine nuts in a parmesan broth with a hint of lemon.

**Linguine & Clams with Red Clam Sauce**

Linguine pasta tossed with fresh clams, basil, tomatoes and chopped clams in a red clam sauce.

**Linguine & Clams with White Clam Sauce**

Linguine pasta tossed with fresh clams, basil and chopped clams in a white clam sauce.

**Rigatoni 'D'**

Rigatoni pasta, herb roasted boneless chicken, mushrooms and onions, tossed in a light Marsala cream sauce.

**Spaghetti, Marinara**

Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil, slightly sweet.

**Spaghetti, Meat Sauce**

Spaghetti served with our Italian meat sauce.

**Spaghetti, Meatball or Sausage**

Spaghetti with your choice of meatballs or Italian sausage; served with our meat or marinara sauce.

**Baked Ziti & Sausage**

Italian Sausage, Pomodoro Sauce and Ziti Topped with a Layer of Melted Provolone & Parmesan Cheeses.

+

Item contains nuts.

**ABOVE FAMILY STYLE MENU IS AVAILABLE IN THE DINING ROOM ONLY**

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**ENTREES**

**Chicken & Spinach Manicotti**

Savory crepes filled with chicken meat, ricotta aglio spinach, asiago cheese, covered with house cheese and baked to golden brown.

**Chicken Parmesan**

Lightly breaded chicken breasts fried and topped with provolone cheese and marinara sauce.

**Chicken Saltimbocca**

Chicken breasts lightly breaded and topped with fresh sage, prosciutto and provolone cheese; served in a light veal sauce with caramelized onions.

**Chicken Marsala**

Chicken breasts sauteed with marsala wine, veal sauce, mushrooms, onions and basil.

**Chicken Picatta**

Chicken breasts sauteed with capers, lemon, white wine; served over aglio spinach.

**Eggplant Parmesan**

Sliced eggplant, breaded and fried, layered with provolone cheese and marinara sauce.

**Veal, Marsala or Picatta Style (add \$4.00 per person)**

3 3oz Veal Marsala Medallions, lightly floured, sauteed with mushrooms, marsala wine, steak jus, butter, parsley and basil. Or Three veal Picatta medallions sauteed with capers, lemon, white wine and parsley.

**Veal Parmesan (add \$4.00 per person)**

Veal cutlets, breaded, and baked with provolone cheese and topped with marinara sauce.

**Braised Beef Cannelloni**

Fresh Pasta Stuffed with Braised Beef, Asiago & Parmesan Cheeses.

**Lobster Ravioli**

Basil & Saffron Pasta Filled with Fresh Lobster Meat in a Light Lobster Cream Sauce.

**Beef Braciolo**

Beef cutlets stuffed and rolled with our ground beef, Italian vegetables and asiago cheese. Slow-cooked to tender perfection in a Red Wine Tomato sauce and served with Pappardelle Pasta with garlic butter.

**Chicken Francese**

Chicken lightly battered with a Parmesan Crust in a buttery lemon-wine sauce served with crispy red potatoes, fresh arugula and tomatoes.

+

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**DESSERTS**

**Chocolate Zuccotto Cake**

Chocolate cake layered with Sambucca chocolate mousse; iced with chocolate frosting and dusted with cocoa powder.

**Creme Brulee**

Rich and creamy vanilla custard with a hint of citrus, caramelized sugar crust, topped with fresh strawberries.

**Homemade Profiteroles**

Pastry shell filled with vanilla bean ice cream and topped with our own hot fudge and fresh whipped cream; dusted with cocoa powder and powdered sugar.

**Maggiano's Signature Spumoni**

Maggiano's signature spumoni made especially for us. A blend of pistachio, chocolate and cherry ice cream.

**N.Y. Style Cheesecake, Seasonal Fruit**

New York style ricotta cheesecake topped with fresh berries and whipped cream.

**Nonna's Pound Cake, Caramelized Bananas**

Pound cake toasted and served with caramelized bananas and our own hot fudge sauce.  
Vanilla bean ice cream available upon request.

**Tiramisu**

Ladyfinger cookies soaked in espresso and coffee liqueur layered with mascarpone cheese;dusted with cocoa powder and served with chocolate

**Vera's Lemon Cookies**

Crescent shaped lemon cookies glazed with lemon frosting.

**Apple Crostada, Caramel Sauce**

Warm apple filling of Granny Smith apples, sugar, butter, nutmeg, cinnamon, baked in a pastry crust dipped in cream and crystallized sugar. Served with caramel sauce and a scoop of vanilla bean ice cream. Garnished with mint.

**ABOVE FAMILY STYLE MENU IS AVAILABLE IN THE DINING ROOM ONLY**

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# MAGGIANO'S LITTLE ITALY DINNER

## APPETIZERS

### **Barb's Spinach & Artichoke al Forno**

Diced artichoke hearts, spinach, tomatoes and asiago cheese baked with alfredo sauce until bubbling and golden; served with crispy Focaccia bread.

### **Bruschetta**

Italian garlic bread toasted and topped with a tomato bruschetta relish made of diced tomatoes, balsamic vinegar and roasted garlic.

### **Crispy Zucchini Fritte**

Strips of zucchini hand battered w/Japanese bread crumbs and fried to a golden brown, served with a zesty lemon aioli cream sauce.

### **Four Cheese Ravioli +**

Ravioli stuffed with ricotta cheese, cream cheese, mozzarella, and provolone filling sprinkled with house cheese, then browned in the oven and served in pesto-alfredo cream sauce with a touch of marinara.

### **Jumbo Lump Crab Cakes**

Delicious lump crabmeat coated in Japanese breadcrumbs and sauteed. Served with a side of mustard sauce.

### **Mozzarella Marinara**

Whole milk mozzarella cheese breaded and fried, topped with provolone cheese and marinara sauce.

### **Mushroom Ravioli al Forno**

Ravioli stuffed with mushrooms, onions, marsala wine, parmesan cheese and baked with alfredo sauce until golden brown.

### **Tomato Caprese**

Sliced beefsteak tomatoes, fresh mozzarella cheese; drizzled with Balsamic Vinaigrette.

### **Stuffed Mushrooms**

Jumbo mushroom caps stuffed with spinach and topped with our seasoned breadcrumbs and house cheese; served in a white wine chicken broth.

### **Veal & Mushroom Ravioli al Forno**

Ravioli filled with ground veal, mushrooms, Marsala wine and asiago cheese. Browned on top with toasted bread crumbs, and house cheese. Served with Alfredo sauce, sun-dried tomatoes, basil and parsley.

### **Parmesan Garlic Bread**

Italian Focaccia bread brushed with garlic butter and toasted to golden brown; dusted with house cheese and parsley.

**Mussels**

Served Tuscan or Diavolo style.

**Crispy Onion Strings**

Thinly sliced white onions dusted with seasoned flour and deep fried.

**Shrimp Scampi**

Jumbo shrimp sauteed with white wine, garlic, lemon butter, tomatoes & basil - served with garlic bread.

+

Item contains nuts.

**Pepperoni & Arugula Flatbread**

Roasted Garlic, Truffle Alfredo Sauce

**Chicken & Roasted Pepper Flatbread**

Grilled Chicken, Roasted Peppers & Onions, Garlic Alfredo Sauce & Fresh Chives

**SOUPS & SALADS****Caesar Salad**

A traditional Caesar salad of romaine lettuce tossed with Caesar dressing, croutons and shaved parmesan cheese.

**Chopped Salad**

Chopped iceberg lettuce, diced tomatoes, crumbled bleu cheese, green onion, avocado, crispy Prosciutto, tossed in our signature House Dressing.

**Maggiano's Salad**

Iceberg and romaine lettuce, crumbled bleu cheese, crispy Prosciutto, red onions, tossed in our signature House Dressing.

**Side Salad**

Romaine and iceberg lettuce, grape tomatoes, red onions, croutons, and Italian Vinaigrette.

**Spinach Salad +**

Tender leaf spinach tossed with roasted red peppers, sweet roasted onions, gorgonzola cheese, apple cider vinaigrette and topped with smoked bacon and toasted pine nuts.

+

Item contains nuts.

**ENTREE SALADS****Chopped Salad with Chicken**

Chopped iceberg lettuce, diced tomatoes, diced chicken, crumbled bleu cheese, green onion, avocado, crispy prosciutto, tossed in our signature House dressing.

**Italian Antipasti**

Iceberg, Romaine, Prosciutto, Salami, Pepperoni, Provolone & Italian Vinaigrette

### **Roasted Chicken & Arugula Salad**

Tomatoes, Cucumbers, Red Onions, Kalamata Olives & White Balsamic Vinaigrette

### **Steak & Gorgonzola Salad +\*\***

Arugula, Spinach, Seasoned Walnuts, Red Onions, Grape Tomatoes, Gorgonzola & Bleu Cheese Vinaigrette

+

Item contains nuts.

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## **PASTA**

### **Angel Hair, Coach Joey Z's Pomodoro Sauce**

Angel hair pasta served with a chunky plum tomato sauce with roasted garlic, white wine and fresh basil.

### **Shrimp & Angel Hair al Arrabbiata**

Angel hair pasta tossed with a blend of our Diavolo sauce with sauteed shrimp, roasted garlic and crushed red pepper.

### **Fettuccine Alfredo, Broccoli**

Traditional fettuccine noodles tossed with broccoli and garlic in a creamy alfredo sauce.

### **Garlic Shrimp Linguine**

Linguine pasta tossed with sauteed gulf shrimp and roasted garlic, white wine, fresh tomatoes and basil in a flavorful shrimp sauce.

### **Gnocchi, Tomato Vodka Sauce**

Ricotta pasta simmered in a delicately balanced sauce prepared with our classic pomodoro cream and finished with vodka and roasted garlic.

### **Chicken Pesto Linguine +**

Linguine pasta tossed with roasted chicken, pesto, and pine nuts in a parmesan broth with a hint of lemon.

### **Linguine & Clams with Red Clam Sauce**

Linguine pasta tossed with fresh clams, basil, tomatoes and chopped clams in a red clam sauce.

### **Linguine & Clams with White Clam Sauce**

Linguine pasta tossed with fresh clams, basil and chopped clams in a white clam sauce.

### **Rigatoni 'D'**

Rigatoni pasta, herb roasted boneless chicken, mushrooms and onions, tossed in a light Marsala cream sauce.

**Spaghetti, Marinara**

Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil, slightly sweet.

**Spaghetti, Meat Sauce**

Spaghetti served with our Italian meat sauce.

**Spaghetti, Meatball or Sausage**

Spaghetti with your choice of meatballs or Italian sausage; served with our meat or marinara sauce.

+

Item contains nuts.

**Special Note**

Whole Wheat Penne Pasta Available For Substitution. Gluten-Free Pasta Options Prepared Upon Request.

**SIDES**

**Fresh Asparagus**

Asparagus sauteed with garlic and olive oil.

**Garlic Mashed Potatoes**

Potatoes mashed to perfection with heavy cream and roasted garlic.

**Spinach, Lemon, and Garlic**

Spinach sauteed with garlic and olive oil, served with lemon.

**Crispy Red Potatoes, Vesuvio style**

Idaho potatoes roasted with herb marinade, fried, and served with garlic, aglio butter, lemon butter, white wine chicken sauce, rosemary, parsley and basil.

**Crispy Onion Strings**

Thinly sliced white onions dusted with seasoned flour and deep fried.

**Broccoli, Lemon & Garlic**

Broccoli sauteed with garlic, lemon and olive oil

**CHICKEN**

**Chicken Parmesan**

Lightly breaded chicken breasts fried and topped with provolone cheese and marinara sauce.

**Chicken Saltimbocca**

Chicken breasts lightly breaded and topped with fresh sage, prosciutto and provolone cheese; served in a light veal sauce with caramelized onions.

### **Chicken Marsala**

Chicken breasts sauteed with marsala wine, veal sauce, mushrooms, onions and basil.

### **Chicken Picatta**

Chicken breasts sauteed with capers, lemon, white wine; served over aglio spinach.

### **Whole Roast Chicken, Rosemary Garlic**

A whole roast chicken marinated in fresh herbs, roasted and cut into pieces. Served in a light chicken sauce.

### **Chicken Francese**

Chicken lightly battered with a Parmesan Crust in a buttery lemon-wine sauce served with crispy red potatoes, fresh arugula and tomatoes.

## **STEAKS, VEAL & CHOPS**

### **Beef Medallions, Portabella Mushrooms, Garlic Mashed Potatoes\*\***

Medallions of beef served with roasted garlic mashed potatoes and a portabella mushroom sauce.

### **Filet Mignon\*\***

10 oz. center cut filet, broiled and served with veal sauce and topped with crisp onion rings. Marinated in herbs marinade and finished with garlic butter.

### **Italian Pot Roast \*\*\*\*SUNDAY ONLY\*\*\*\***

Tender braised beef slow cooked in a rich red wine sauce. Garnished with pappardelle pasta, carrots, fennel, peas, caramelized onions and button mushrooms.

### **Prime New York Strip\*\***

16 oz. broiled, prime, aged center cut New York strip steak, served with veal sauce. Marinated in herb marinade, topped with crisp onion rings and finished with garlic butter.

### **Veal Chop\*\***

Veal rib chop marinated in herbs, garlic and broiled; served with a light veal sauce.

### **Veal Chop, Contadina Style\*\***

19 oz veal chop served with italian sausage, vesuvio potatoes, roasted peppers, onions and tomatoes.

### **Veal Marsala**

Veal cutlets, lightly floured and sauteed with mushrooms, marsala wine, onions and veal sauce.

### **Veal Parmesan**

Veal cutlets, breaded, and baked with provolone cheese and topped with marinara sauce.

### **Veal Picatta**

Veal cutlets, sauteed w/capers, lemon & white wine and served over aglio spinach.

**Beef Braciolo\*\***

Beef cutlets stuffed and rolled with our ground beef, Italian vegetables and asiago cheese. Slow-cooked to tender perfection in a Red Wine Tomato sauce and served with Pappardelle Pasta with garlic butter.

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**BAKED SPECIALTIES****Chicken & Spinach Manicotti**

Savory crepes filled with chicken meat, ricotta aglio spinach, asiago cheese, covered with house cheese and baked to golden brown.

**Eggplant Parmesan**

Sliced eggplant, breaded and fried, layered with provolone cheese and marinara sauce.

**Four Cheese Ravioli +**

Ravioli stuffed with ricotta cheese, cream cheese, mozzarella, and provolone filling sprinkled with house cheese, then browned in the oven and served in pesto-alfredo cream sauce with a touch of marinara.

**Mom's Lasagna**

Whipped ricotta cheese layered with pasta sheets, crumbled meatballs, Italian sausage and marinara sauce. Topped with provolone cheese and your choice of our meat or marinara sauce.

**Mushroom Ravioli al Forno**

Ravioli stuffed with mushrooms, onions, marsala wine, parmesan cheese and baked with alfredo sauce until golden brown.

**Veal & Mushroom Ravioli al Forno**

Ravioli filled with ground veal, mushrooms, Marsala wine and asiago cheese. Browned on top with toasted bread crumbs, and house cheese. Served with Alfredo sauce, sun-dried tomatoes, basil and parsley.

**Baked Ziti & Sausage**

Italian Sausage, Pomodoro Sauce and Ziti Topped with a Layer of Melted Provolone & Parmesan Cheeses.

**Braised Beef Cannelloni**

Fresh Pasta Stuffed with Braised Beef, Asiago & Parmesan Cheeses.

+

Item contains nuts.

**SEAFOOD****Shrimp & Angel Hair al Arrabbiata**

Angel hair pasta tossed with a blend of our Diavolo sauce with sauteed shrimp, roasted garlic and crushed red pepper.

### **Fresh Fish of the Day**

Our Chef's choice - served daily.

### **Garlic Shrimp Linguine**

Linguine pasta tossed with sauteed gulf shrimp and roasted garlic, white wine, fresh tomatoes and basil in a flavorful shrimp sauce.

### **Jumbo Lump Crab Cakes**

Delicious lump crabmeat coated in Japanese breadcrumbs and sauteed. Served with a side of mustard sauce.

### **Linguine & Clams with Red Clam Sauce**

Linguine pasta tossed with fresh clams, basil, tomatoes and chopped clams in a red clam sauce.

### **Linguine & Clams with White Clam Sauce**

Linguine pasta tossed with fresh clams, basil and chopped clams in a white clam sauce.

### **Salmon Lemon & Herb**

Filet of salmon sauteed with fresh herbs and spinach; served in a light lemon butter & clam sauce.

### **Mussels**

Served Tuscan or Diavolo style.

### **Lobster Ravioli**

Basil & Saffron Pasta Filled with Fresh Lobster Meat in a Light Lobster Cream Sauce.

## **LITTLE ITALY FAVORITES**

### **Baked Ziti & Sausage**

Italian Sausage, Pomodoro Sauce and Ziti Topped with a Layer of Melted Provolone & Parmesan Cheeses.

### **Beef Braciolo\*\***

Beef cutlets stuffed and rolled with our ground beef, Italian vegetables and asiago cheese. Slow-cooked to tender perfection in a Red Wine Tomato sauce and served with Pappardelle Pasta with garlic butter.

### **Chicken Francese**

Chicken lightly battered with a Parmesan Crust in a buttery lemon-wine sauce served with crispy red potatoes, fresh arugula and tomatoes.

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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.

# **MAGGIANO'S** FAMILY STYLE DINNER

■ LITTLE ITALY ■

## **APPETIZERS**

### **Barb's Spinach & Artichoke al Forno**

Diced artichoke hearts, spinach, tomatoes and asiago cheese baked with alfredo sauce until bubbling and golden; served with crispy Focaccia bread.

### **Bruschetta**

Italian garlic bread toasted and topped with a tomato bruschetta relish made of diced tomatoes, balsamic vinegar and roasted garlic.

### **Calamari Fritte**

Crispy calamari coated in egg whites and seasoned flour, deep fried and served with our marinara sauce.

### **Crispy Zucchini Fritte**

Strips of zucchini hand battered w/Japanese bread crumbs and fried to a golden brown, served with a zesty lemon aioli cream sauce.

### **Mozzarella Marinara**

Whole milk mozzarella cheese breaded and fried, topped with provolone cheese and marinara sauce.

### **Mushroom Ravioli al Forno**

Ravioli stuffed with mushrooms, onions, marsala wine, parmesan cheese and baked with alfredo sauce until golden brown.

### **Tomato Caprese**

Sliced beefsteak tomatoes, fresh mozzarella cheese; drizzled with Balsamic Vinaigrette.

### **Stuffed Mushrooms**

Jumbo mushroom caps stuffed with spinach and topped with our seasoned breadcrumbs and house cheese; served in a white wine chicken broth.

### **Jumbo Lump Crab Cake**

Delicious Lump Crabmeat served with a side of mustard sauce.

### **Mussels**

Served Tuscan or Diavolo style.

### **Crispy Onion Strings**

Thinly sliced white onions dusted with seasoned flour and deep fried.

### **Shrimp Scampi**

Jumbo shrimp sauteed with white wine, garlic, lemon butter, tomatoes & basil - served with garlic bread.

### **Sausage & Peppers**

Italian Sausage , Roasted Peppers &: Caramelized Onions

**ABOVE FAMILY STYLE MENU IS AVAILABLE IN THE DINING ROOM ONLY**

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## **SALADS**

### **Caesar Salad**

A traditional Caesar salad of romaine lettuce tossed with Caesar dressing, croutons and shaved parmesan cheese.

### **Chopped Salad**

Chopped iceberg lettuce, diced tomatoes, crumbled bleu cheese, green onion, avocado, crispy Prosciutto, tossed in our signature House Dressing.

### **Maggiano's Salad**

Iceberg and romaine lettuce, crumbled bleu cheese, crispy Prosciutto, red onions, tossed in our signature House Dressing.

### **Spinach Salad +**

Tender leaf spinach tossed with roasted red peppers, sweet roasted onions, gorgonzola cheese, apple cider vinaigrette and topped with smoked bacon and toasted pine nuts.

+

Item contains nuts.

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## **PASTA**

### **Shrimp & Angel Hair al Arrabbiata**

Angel hair pasta tossed with a blend of our Diavolo sauce with sauteed shrimp, roasted garlic and crushed red pepper.

### **Chicken & Spinach Manicotti**

Savory crepes filled with chicken meat, ricotta aglio spinach, asiago cheese, covered with house cheese and baked to golden brown.

### **Eggplant Parmesan**

Sliced eggplant, breaded and fried, layered with provolone cheese and marinara sauce.

### **Fettuccine Alfredo, Broccoli**

Traditional fettuccine noodles tossed with broccoli and garlic in a creamy alfredo sauce.

### **Four Cheese Ravioli +**

Ravioli stuffed with ricotta cheese, cream cheese, mozzarella, and provolone filling sprinkled with house cheese, then browned in the oven and served in pesto-alfredo cream sauce with a touch of marinara.

**Garlic Shrimp Linguine**

Linguine pasta tossed with sauteed gulf shrimp and roasted garlic, white wine, fresh tomatoes and basil in a flavorful shrimp sauce.

**Gnocchi, Tomato Vodka Sauce**

Ricotta pasta simmered in a delicately balanced sauce prepared with our classic pomodoro cream and finished with vodka and roasted garlic.

**Mom's Lasagna**

Whipped ricotta cheese layered with pasta sheets, crumbled meatballs, Italian sausage and marinara sauce. Topped with provolone cheese and your choice of our meat or marinara sauce.

**Chicken Pesto Linguine +**

Linguine pasta tossed with roasted chicken, pesto, and pine nuts in a parmesan broth with a hint of lemon.

**Linguine & Clams with Red Clam Sauce**

Linguine pasta tossed with fresh clams, basil, tomatoes and chopped clams in a red clam sauce.

**Linguine & Clams with White Clam Sauce**

Linguine pasta tossed with fresh clams, basil and chopped clams in a white clam sauce.

**Rigatoni 'D'**

Rigatoni pasta, herb roasted boneless chicken, mushrooms and onions, tossed in a light Marsala cream sauce.

**Spaghetti, Marinara**

Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil, slightly sweet.

**Spaghetti, Meat Sauce**

Spaghetti served with our Italian meat sauce.

**Spaghetti, Meatball or Sausage**

Spaghetti with your choice of meatballs or Italian sausage; served with our meat or marinara sauce.

**Baked Ziti & Sausage**

Italian Sausage, Pomodoro Sauce and Ziti Topped with a Layer of Melted Provolone & Parmesan Cheeses.

+

Item contains nuts.

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**ENTREES**

**Beef Medallions, Portabella Mushrooms, Garlic Mashed Potatoes\*\***

Medallions of beef served with roasted garlic mashed potatoes and a portabella mushroom sauce.

**Chicken Parmesan**

Lightly breaded chicken breasts fried and topped with provolone cheese and marinara sauce.

**Chicken Saltimbocca**

Chicken breasts lightly breaded and topped with fresh sage, prosciutto and provolone cheese; served in a light veal sauce with caramelized onions.

**Chicken Marsala**

Chicken breasts sauteed with marsala wine, veal sauce, mushrooms, onions and basil.

**Chicken Picatta**

Chicken breasts sauteed with capers, lemon, white wine; served over aglio spinach.

**Salmon Lemon & Herb**

Filet of salmon sauteed with fresh herbs and spinach; served in a light lemon butter & clam sauce.

**Whole Roast Chicken, Rosemary Garlic**

A whole roast chicken marinated in fresh herbs, roasted and cut into pieces. Served in a light chicken sauce.

**Veal, Marsala or Picatta Style (add \$4.00 per person)**

3 3oz Veal Marsala Medallions, lightly floured, sauteed with mushrooms, marsala wine, steak jus, butter, parsley and basil. Or Three veal Picatta medallions sauteed with capers, lemon, white wine and parsley.

**Veal Parmesan (add \$4.00 per person)**

Veal cutlets, breaded, and baked with provolone cheese and topped with marinara sauce.

**Braised Beef Cannelloni**

Fresh Pasta Stuffed with Braised Beef, Asiago & Parmesan Cheeses.

**Lobster Ravioli**

Basil & Saffron Pasta Filled with Fresh Lobster Meat in a Light Lobster Cream Sauce.

**Beef Braciola**

Beef cutlets stuffed and rolled with our ground beef, Italian vegetables and asiago cheese. Slow-cooked to tender perfection in a Red Wine Tomato sauce and served with Pappardelle Pasta with garlic butter.

**Chicken Francese**

Chicken lightly battered with a Parmesan Crust in a buttery lemon-wine sauce served with crispy red potatoes, fresh arugula and tomatoes.

+

Item contains nuts.

\*\*

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## **DESSERTS**

### **Chocolate Zuccotto Cake**

Chocolate cake layered with Sambucca chocolate mousse; iced with chocolate frosting and dusted with cocoa powder.

### **Creme Brulee**

Rich and creamy vanilla custard with a hint of citrus, caramelized sugar crust, topped with fresh strawberries.

### **Homemade Profiteroles**

Pastry shell filled with vanilla bean ice cream and topped with our own hot fudge and fresh whipped cream; dusted with cocoa powder and powdered sugar.

### **Maggiano's Signature Spumoni**

Maggiano's signature spumoni made especially for us. A blend of pistachio, chocolate and cherry ice cream.

### **N.Y. Style Cheesecake, Seasonal Fruit**

New York style ricotta cheesecake topped with fresh berries and whipped cream.

### **Nonna's Pound Cake, Caramelized Bananas**

Pound cake toasted and served with caramelized bananas and our own hot fudge sauce. Vanilla bean ice cream available upon request.

### **Tiramisu**

Ladyfinger cookies soaked in espresso and coffee liqueur layered with mascarpone cheese; dusted with cocoa powder and served with chocolate

### **Vera's Lemon Cookies**

Crescent shaped lemon cookies glazed with lemon frosting.

### **Apple Crostada, Caramel Sauce**

Warm apple filling of Granny Smith apples, sugar, butter, nutmeg, cinnamon, baked in a pastry crust dipped in cream and crystallized sugar. Served with caramel sauce and a scoop of vanilla bean ice cream. Garnished with mint.

**ABOVE FAMILY STYLE MENU IS AVAILABLE IN THE DINING ROOM ONLY**

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## **DESSERTS**

### **Child's Ice Cream (10 years or younger)**

Child size portion of our vanilla bean ice cream.

### **Chocolate Zuccotto Cake**

Chocolate cake layered with Sambucca chocolate mousse; iced with chocolate frosting and dusted with cocoa powder.

### **Creme Brulee**

Rich and creamy vanilla custard with a hint of citrus, caramelized sugar crust, topped with fresh strawberries.

### **Homemade Profiteroles**

Pastry shell filled with vanilla bean ice cream and topped with our own hot fudge and fresh whipped cream; dusted with cocoa powder and powdered sugar.

### **Maggiano's Signature Spumoni**

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### **N.Y. Style Cheesecake, Seasonal Fruit**

New York style ricotta cheesecake topped with fresh berries and whipped cream.

### **Nonna's Pound Cake, Caramelized Bananas**

Pound cake toasted and served with caramelized bananas and our own hot fudge sauce. Vanilla bean ice cream available upon request.

### **Tiramisu**

Ladyfinger cookies soaked in espresso and coffee liqueur layered with mascarpone cheese; dusted with cocoa powder and served with chocolate

### **Vanilla Bean Ice Cream**

Creamy ice cream with hints of vanilla bean.

### **Vera's Lemon Cookies**

Crescent shaped lemon cookies glazed with lemon frosting.

### **Apple Crostada, Caramel Sauce**

Warm apple filling of Granny Smith apples, sugar, butter, nutmeg, cinnamon, baked in a pastry crust dipped in cream and crystallized sugar. Served with caramel sauce and a scoop of vanilla bean ice cream. Garnished with mint.



## OUR SIGNATURE WINE

### **Robert Mondavi Private Selection - Vinetta**

Introducing Vinetta, our first ever signature wine from the acclaimed Robert Mondavi Private Selection. Exclusive to Maggiano's, Vinetta is a Bordeaux-inspired red blend of five varietals that give a wide range of fruity flavors with notes of vanilla, caramel and mocha. Perfectly compliments our Stuffed Mushrooms, Baked Ziti & Sausage, Chicken Marsala, Beef Medallions and Prime New York Strip. Mange beve!

## CHAMPAGNE & SPARKLING

### **Korbel**

California

### **Rotari Brut**

Nero Veneto, Italy

### **Moet & Chandon, Imperial**

Epernay, France

### **Veuve Clicquot Yellow Label**

Reims, France

### **Dom Perignon**

Epernay, France

### **Maschio Prosecco Brut**

North of Venice, Italy

## WHITE ZINFANDEL

### **Copper Ridge**

California

## RIESLING

### **Chateau Ste. Michelle Eroica**

Washington

### **Chateau Ste. Michelle**

Washington

## **PINOT GRIGIO**

### **Ecco Domani**

Delle Venezie, Italy

### **Santa Margherita**

Trentino-Alto Adige

### **Campanile**

Delle Friuli, Italy

### **Castello Banfi San Angelo**

Tuscany, Italy

## **SAUVIGNON BLANC**

### **Brancott**

Marlborough, New Zealand

### **Kim Crawford**

Marlborough, New Zealand

## **CHARDONNAY**

### **Ruffino Libaio**

Tuscany, Italy

### **Estancia**

Monterey, California

### **Sonoma Cutrer**

Russian River, California

### **Clos Du Bois**

North Coast, California

### **Penfolds Thomas Hyland**

South Australia

### **Hess Select**

California

### **La Crema**

Sonoma Coast, California

**Rodney Strong, Chalk Hill**

Chalk Hill, California

**Cakebread Cellars**

Napa, California

**WHITE BLENDS**

**Conundrum**

California

**Seven Daughters**

California

**DISTINCTIVE WHITES**

**Bertani Due Uve**

Veneto, Italy

**Viognier, Jewel**

California

**Ruffino, Orvieto Classico, DOC**

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**PINOT NOIR**

**Cambria, Julia's Vineyard**

Santa Maria, California

**Mirassou**

California

**Wild Horse**

North Coast, California

**Beringer 3rd Century**

Monterey & Santa Barbara, California

**MERLOT**

**Ecco Domani**

Delle Venezie, Italy

**Arancio**

Sicily, Italy

**Blackstone**

California

**Clos Du Bois**

North Coast, California

**Robert Mondavi Private Selection**

California

**Franciscan Oakville Estates**

Napa, California

**Rutherford Hill**

Napa, California

**SHIRAZ & SHIRAZ BLENDS**

**Penfolds Koonunga Hill**

South Australia

**Greg Norman Estates**

Limestone Coast, Australia

**Rosemount Show Reserve**

Australia

**ZINFANDEL**

**Ravenswood Vintner's Blend**

California

**DISTINCTIVE REDS**

**St. Francis Red**

Sonoma, California

**Tempranillo, Montecillo Crianza**

Rioja, Spain

**Malbec, Terrazas**

Argentina

**Rosemount GSM, Grenache/Syrah/Mourvedre**

Australia

**Casa Lapostolle**

Chile

**CLASSIC ITALIAN SELECTIONS**

**Masi Valpolicella**

Veneto, Italy

**Michele Chiarlo 'Tortoniano' Barolo**

Piedmont, Italy

**Travaglini Gattinara**

Piedmont, Italy

**Michele Chiarlo 'Le Orme' Barbera**

Piedmont, Italy

**Bolla Amarone**

Veneto, Italy

**Castello Banfi, Brunello di Montalcino,**

Tuscany, Italy

**CHIANTI**

**Frescobaldi Castiglioni, Chianti**

Tuscany, Italy

**Castello di Querceto, Classico**

Tuscany, Italy

**Ruffino Aziano, Classico**

Tuscany, Italy

**Gabbiano, Classico**

Tuscany, Italy

**Nipozzano, Rufina Riserva**

Tuscany, Italy

**Nozzole, Classico Riserva**

Tuscany, Italy

**Ruffino Ducale Tan, Classico Riserva**

Tuscany, Italy

**Da Vinci, Chianti**

Tuscany, Italy

**Danzante, Chianti**

Tuscany, Italy

**SUPER TUSCAN**

**Banfi Cantine Rosso**

Tuscany, Italy

**Villa Antinori Rosso**

Tuscany, Italy

**Gaja Promis**

Tuscany, Italy

**CABERNET SAUVIGNON**

**B.V. Coastal Estates**

California

**Sterling Vintner's Collection**

California

**Robert Mondavi**

Napa, California

**Beringer**

Knights Valley, California

**Caymus Vineyards**

Napa, California

**Coppola Diamond Series Claret**

California

**J. Lohr Seven Oaks**

Paso Robles, California

**Merryvale Starmont**

Napa, California

**Provenance**

Rutherford, California

**Silver Oak**

Alexander Valley, California

**Louis Martini**

Sonoma, California

**Stag's Leap Wine Cellars**

Napa, California

**MERITAGE & RED BLENDS**

**Ferrari Carano Siena**

Sonoma, California

**Estancia Meritage**

Paso Robles, California

**Franciscan Magnificat**

Napa, California

**Robert Mondavi Private Selection, Vinetta**

California



## **NON-ALCOHOLIC**

### **Soft Drinks**

Coca Cola, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer

### **Mineral Water**

San Pellegrino & Panna

### **Fresh Brewed Iced Tea**

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### **Fresh Roasted Coffee**

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### **Hot Tea**

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### **Espresso**

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### **Cappuccino**

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### **Lemonade**

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### **Raspberry Lemonade**

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### **Juices**

Orange, Cranberry, Pineapple, Grapefruit

### **Cafe Mocha**

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### **Iced Latte**

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## **MARTINIS**

**Sour Apple**

Smirnoff Green Apple Twist & DeKuyper Sour Apple Pucker

**Caramel Apple**

Smirnoff Green Apple Twist, DeKuyper Sour Apple Pucker & Buttershots

**Red Delicious Apple**

Crown Royal, DeKuyper Sour Apple Pucker & Cranberry Juice

**Classic Cosmopolitan**

SKYY Citrus, Cointreau & Cranberry Juice

**Raspberry Cosmopolitan**

ABSOLUT RASPBERRI, Cointreau & Cranberry Juice

**Lemon Drop**

ABSOLUT CITRON, DeKuyper Triple Sec & Sour Mix; also available in raspberry

**Chocolate Martini**

Stoli Vanil, Godiva Chocolate Liqueur & DeKuyper Creme de Cacao

**Downtown Martini**

Maker's Mark & Martini and Rossi Vermouth

**Watermelon**

Bacardi Grand Melon, DeKuyper Watermelon Pucker

**Pineapple**

Parrot Bay Pineapple, DeKuyper Tropical Pineapple, Pineapple Juice

**Pomegranate**

Smirnoff, Pomegranate Syrup, Sugar Rim

**COCKTAILS****Frozen Peach Bellini**

Bacardi Limon, DeKuyper Peachtree Schnapps & Sparkling Wine

**Frozen Raspberry Ice**

Smirnoff Raspberry Twist & Raspberry Puree

**Mojito**

Bacardi, Sugar, Fresh Mint, Lime, Splash of Soda

**Basil Bloody Mary**

Ketel One, Fresh Basil, Lemon, Spicy Tomato Mix

**Raspberry Lemonade Cooler**

SKYY Citrus, Raspberry Lemonade

**Classic Margarita**

Jose Cuervo Tradicional, Cointreau, Citrus Mix

**Primo Margarita**

Patron Silver, Grand Marnier, Citrus Mix

**Red Sangria**

House Recipe

**BEER**

**Stella Artois**

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**Bass Pale Ale**

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**Guinness**

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**Redbridge (Gluten-Free)**

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**Peroni Nastro Azzurro**

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**Heineken**

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**Corona**

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**Amstel Light**

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**Bud Light**

\*\*\*\*\*

**Budweiser**

\*\*\*\*\*

**Michelob Ultra**

\*\*\*\*\*

**Miller Lite**

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**St. Pauli (Non-Alcoholic)**

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