

Tuesday Italian Feast \$14⁹⁹

ALL SERVED WITH SOUP OR SALAD & GARLIC BREAD

This is one of Maggio's Monday thru Thursday Night dinner Spectaculars. Monday is BBQ, Tuesday is Italian Feast, Wednesday is Very Fresh Seafood & Thursday is Creative Chicken Saute. Just ask your food server for a copy of any other night's dinner spectaculars for you to see!



Ravioli Mozzarella

CHEESE FILLED RAVIOLI TOPPED WITH TOMATO GRAVY AND MELTED MOZZERELLA CHEESE OVEN BAKED UNTIL GOLDEN BROWN

Primavera

FRESHLY CUT SEASONAL VEGETABLES TOSSED IN MARINARA AND SERVED OVER FETTUCCINI

Lasagna Three Different Ways

THREE TIERED LASAGNA STUFFED WITH RICOTTA, PROVOLONE, FRESH HERBS & SPICES, TOPPED WITH MOZZARELLA AND MARINARA THEN OVENBAKED. CHOOSE FROM IMBOTITTA (WITH MEAT SAUCE), FRESH VEGGIE LASAGNA, OR CHEESE LASAGNA

Lobster Ravioli

SIX PLUMP LOBSTER RAVIOLIS SERVED IN A LOBSTER CREAM SAUCE

Farfalle Simpatico

BOWTIE PASTA SAUTEED IN BUTTER, GRATED CHEESE, FRESH HERBS & SPICES

Linguini Bolognese

LINGUINI TOPPED WITH A FABULOUS MEAT SAUCE TOUCHED WITH FRESH HERBS

Fettuccini Alfredo

FETTUCCINI SAUTEED IN A CREAMY ROMANO PARMESAN GRAVY

Penne, Tomato, Vodka

PENNE SAUTEED IN A PINK BLUSH SAUCE OF VODKA, ONIONS, CREAM, MARINARA, TABASCO & FRESH HERBS WITH SPICES

Penne Arabiata

BLACK OLIVES, HOT PEPPERS, ANCHOVIES, ONIONS, BACON & CAPERS SAUTEED WITH PENNE PASTA SPIKED WITH HOT SAUCE

Penne Puttanesca

CLASSIC ROMAN SAUCE OF PLUM TOMATOES, GARLIC, BLACK OLIVES, MUSHROOMS & CAPERS OVER PENNE PASTA

Eggplant Rollatini

FRESH GRILLED EGGPLANT STUFFED WITH OUR HOUSEMADE RICOTTA CHEESE AND FRESH HERB STUFFING TOPPED WITH SAUTEED SPINACH AND OVEN BAKED WITH MOZZERELLA CHEESE

Create Your Own Pasta

PASTA

Angel Hair • Fettuccini
Spaghetti • Rigatoni
Farfalle • Linguini
Whole Wheat Penne • Penne

SAUCE

Tomato Gravy
Marinara • Diablo
Olio y ooglio • Butter
(Olive Oil & Garlic)

TOPPING

Mushrooms
Italian Sausage
Meatballs
Meat Sauce