

Tuesday Italian Feast \$12⁹⁹

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!



Ovenbaked Pastas

PASTA SHELLS STUFFED WITH RICOTTA, GRATED ROMANO, FRESH HERBS & SPICES THEN OVENBAKED TOPPED WITH MOZZARELLA, BOLOGNESE (MEAT SAUCE), & TOMATO GRAVY. CHOOSE FROM STUFFED SHELLS, MANICOTTI, OR RAVIOLI

Primavera

FRESHLY CUT SEASONAL VEGETABLES TOSSED IN MARINARA AND SERVED OVER FETTUCCHINI

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

FETTUCCHINI 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 Parmigiana

WAFER THIN SLICES OF FRESHLY BREADED EGGPLANT SMOTHERED WITH MOZZARELLA CHEESE AND HOMEMADE GRAVY

Create Your Own Pasta

PASTA

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

SAUCE

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

TOPPING

Mushrooms
Italian Sausage
Meatballs
Meat Sauce