

https://menuweb.menu
70 Riverside Square, Hackensack, United States Of America
+12012212030 - http://locations.maggianos.com/new-jersey/hackensack/07601/70-riverside-square/



The menu of Maggiano's Little Italy from Hackensack contains about 219 different dishes and drinks. On average you pay about \$19.1 for a dish / drink. Welcome to Maggiano's in Hackensack. Conveniently located in The Shops at Riverside just minutes from Manhattan and Garden State Parkway Route 4, our 300-seat dining room is the perfect setting for your next social or business event. With a blend of family tradition, friendship celebrations, and authentic Italian cuisine, the atmosphere is often compared to pre-World War II Little Italy. Our menu features a variety of Old and New World Southern Italian recipes, house specialties, delectable desserts, and an extensive selection of unique wines. Enjoy dining on our seasonal outdoor patio, which seats 25 and offers a charming old-world feel reminiscent of Tuscany. Unwind after a long day with our daily Happy Hour, or attend one of our special events in our beautiful private banquet rooms, such as wine dinners or murder mysteries. Take advantage of our popular curbside carryout and delivery services for a convenient and delicious meal experience. We can't wait to welcome you soon!.



Desserts

VANILLA BEAN ICE CREAM

Alcoholic Drinks

PERONI ZITI PASTA

Nigiri

SNAPPER

Mains

BEEF TENDERLOIN MEDALLIONS

Gnocchi

GNOCCHI

Sandwiches

CIABATTA ROLLS

Meat Dishes

MEATBALLS

Salad

CHOPPED SALAD

Beef Dishes

FILET MIGNON

Cocktails

NEGRONI

Tapas

EGGPLANT TAPAS

Main Course

CENTER CUT FILET MIGNON

Kids

\$7.5

Red Wine

RED BLEND, THE PRISONER, **CALIFORNIA**

House Specialties

LINGUINE CLAMS \$22.5

Baked

LASAGNA \$7.5

Appetizers & Sides

ITALIAN MEATBALLS \$13.5

Popular Items

OUR FAMOUS RIGATONI D \$21.5

Specialty

CANNELLONI FLORENTINE WITH \$22.5 TRUFFLE CREAM

Specialty Cocktails

PRIMO MARGARITA

Coffee & Tea

FRESH ROASTED LAVAZZA COFFEE

Italian Specialties

CHICKEN PICCATA

\$21.5



Classic Cocktails

CITRUS MULE

Sparkling & Sweet

COPPER RIDGE, WHITE ZINFANDEL, **CALIFORNIA**

Craft Cocktails

POMEGRANATE MARTINI

Steak & Veal

16 OZ. BONE-IN RIBEYE \$43.5

Choice Of Salad

MAGGIANO'S

Cocktail

FROZEN PEACH BELLINI

Marinated Bar

MINI MOZZARELLA

Specialty Desserts

MINI DESSERTS

Take-Home Classic Pasta

TAKE-HOME CLASSIC PASTA \$6.0

Dinners - Seafood

SHRIMP FRA DIAVOLO \$26.5

Pasta Styles

Signature Barrel Aged Cocktail

SIGNATURE BARREL AGED COCKTAIL

\$13.0

Bellini & Sangria

MAGGIANO'S ITALIAN SANGRIA

Luncheon Plates

PARMESAN-CRUSTED COD

Meat & Fish Dishes

FRIED CALAMARI \$16.5

Sides

DIPPING SAUCE

Other White Wine & Rose

RIESLING, CHATEAU STE. MICHELLE. **COLUMBIA VALLEY**

Add A Beverage

RUFFINO CHIANTI OR PINOT GRIGIO

Chef's Featured Soups

CHEF'S FEATURED SOUPS

Light Luncheon Buffet #1

ASSORTED COOKIES

Dinners And Entrees

EGGPLANT PARMESAN

\$19.5

PIPETTE PASTA



Add A Dessert Course

MINI CRÈME BRÛLÉE

Special Highlights

FOUR CHEESE RAVIOLI

Main Courses And Sides

GARLIC MASHED POTATOES

Antipasti

MUSHROOM RAVIOLI \$20.0
MINI MEATBALLS

Snacks

MOZZARELLA STICKS
BRUSCHETTA

Drinks

COCA-COLA

BEER

Main

MAC 'N CHEESE A LA MAGGIANO 'S \$7.5

ADD A CUP OF SOUR OR SIDE \$2.5

Hot Drinks

LAVAZZA CAPPUCCINO
LAVAZZA ESPRESSO

Merlot

14 HANDS, WASHINGTON
DUCKHORN, DECOY, SONOMA

Sauvignon Blanc

RODNEY STRONG, CHARLOTTE 'S HOME, CALIFORNIA

KIM CRAWFORD, MARLBOROUGH

Wines By The Glass

CANOPY HILL, RED BLEND, CALIFORNIA
CANOPY HIL, WHITE BLEND,
CALIFORNIA

Other

RED BLEND, CASASMITH VINO ROSSO, WASHINGTON

ZINFANDEL, FEDERALIST, LODI

Variety

MOM'S LASAGNA \$20.0
TAYLOR STREET BAKED ZITI \$21.5

Restaurant Category

DESSERT ITALIAN

Entrées

MOZZARELLA MARINARA	\$11.0
STUFFED MUSHROOMS	\$14.0
GARLIC BREAD	\$14.0

Pizza

MARGHERITA FLATBREAD	\$14.0
CHEESE FLATBREAD PIZZA	\$7.5
PIZZA MARGHERITA	



Side Dishes

FRESH GRILLED ASPARAGUS
ROASTED GARLIC BROCCOLI
CRISPY VESUVIO POTATOES

Chicken



CHICKEN PARMESAN \$22.0

GRILLED CHICKEN

CHICKEN FRANCESE \$21.5

Sauces

MEAT SAUCE
MARINARA SAUCE
MARINARA

Soft Drinks

LEMONADE
DIET COKE

DR PEPPER

Rose

GRATIEN MEYER, SPARKLING, LOIRE VALLEY

SOFIA, COPPOLA, CALIFORNIA MIRAVAL, CÔTES DE PROVENCE

Pinot Noir

MEIOMI, CALIFORNIA DOUGH, OREGON

BELLE GLOS, BALADE, SANTA LUCIA HIGHLANDS

Cabernet Sauvignon

JOSH CELLARS, CALIFORNIA

J. LOHR, SEVEN OAKS , PASO ROBLES CAYMUS, NAPA VALLEY

Marco's Meal For Two

CHOOSE ANY STARTER OR TWO SIDE SALADS

CHOOSE TWO CLASSIC PASTAS

CHOOSE ONE DESSERT

Beer

BARQ'S ROOT BEER
STELLA ARTOIS
GOOSE ISLAND IPA
BUD LIGHT

Sparkling

PROSECCO, RUFFINO, DOC, VENETO SPARKLING WINE, FERRARI PERLÉ, TRENTODOC

SPARKLING WINE, BRUT CUVÉE, DECOY, CALIFORNIA

BRUT, MUMM, PRESTIGE, NAPA VALLEY

Chardonnay

CALIFORNIA

IMAGERY, SONOMA
SONOMA-CUTRER, RUSSIAN RIVER
CAKEBREAD, NAPA VALLEY
ROBERT MONDAVI PRIVATE SELECTION,

After Dinner Drinks





SICILIAN COFFEE

Handcrafted Classic Cocktails

PERFECT G+T

LORENZO'S LONG ISLAND

BLACKBERRY BOURBON SOUR

MOSCATO MOJITO

Non Alcoholic Drinks

ICED TEA

SAN PELLEGRINO

ACQUA PANNA

COKE ZERO

SPRITE

Beverages



FLAVORED ICED TEA
HARNEY SONS HOT TEA
LAVAZZA COFFEE

RASPBERRY LEMONADE

BOTTLED WATER OR CANNED SODAS

Salads



WEDGE SALAD
MAGGIANO'S SALAD
CAESAR SALAD

ITALIAN TOSSED SALAD

COBB SALAD \$18.5

ITALIAN TOSSED

Seafood

PARMESAN-CRUSTED COD CALABRIAN HONEY	\$24.0
SNAPPER LOBSTER CREAM SAUCE	\$26.0
BLACKENED SALMON WITH CRISPY CALABRIAN SHRIMP	\$29.0
SHRIMP SCAMPI	\$26.5
CHEF KB'S LOBSTER CARBONARA	\$35.0
CALAMARI	
STUEEED SHELLS	

Starters

LOBSTER

BOMBALINA	\$18.0
CRISPY ZUCCHINI FRITTÉ	\$14.3
BALSAMIC TOMATO BRUSCHETTA	\$10.5
ITALIAN SAUSAGE FLATBREAD	\$14.0
PORK OSSO BUCO	\$28.5
BREADED OR GRILLED CHICKEN BREAST	\$7.5
ASIAGO-CRUSTED SHRIMP	

These Types Of Dishes Are Being Served

9	
SPAGHETTI	\$18.0
APPETIZER	
TUNA STEAK	
PASTA	
BREAD	
MUSSELS	



\$22.9

Uncategorized



CRUMBLED ITALIAN SAUSAGE

GREY GOOSE ESPRESSO

STAG'S LEAP, ARTEMIS, NAPA VALLEY

SALMON LEMON HERB

\$27.0

RED BLEND, CONUNDRUM, CALIFORNIA

MALBEC, TERRAZAS DE LOS ANDES, MENDOZA

PINOT GRIGIO, COPPOLA, CALIFORNIA QUILT, NAPA VALLEY

Dessert



A SAMPLER OF ALL OF OUR MINI DESSERTS

TIRAMISU

CREME BRULEE

GIGI'S BUTTER CAKE

WARM APPLE CROSTADA

NEW YORK STYLE CHEESECAKE

CHOCOLATE LAYERED CAKE \$10.0

VERA'S LEMON COOKIES

MINI APPLE CROSTADA

MINI NEW YORK STYLE CHEESECAKE

MINI GIGI'S BUTTER CAKE

Ingredients Used



ITALIAN SAUSAGE
ZUCCHINI
SPINACH

BEEF
FRIED ZUCCHINI
POTATOES

SHRIMP

BROCCOLI

MOZZARELLA

MUSHROOMS

PEAS

BUTTER

Italian



CHICKEN MARSALA

LAMBRUSCO, CAVICCHIOLI DOLCE, IGT, EMILIA-ROMAGNA

CHIANTI, BANFI SUPERIORE, 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

BARBERA, MARCHESI DI BAROLO, MARAIA, DOC, PIEDMONT

CHIANTI CLASSICO, RUFFINO, AZIANO, DOCG, TUSCANY

PECORINO, CIPREA, OFFIDA, DOCG, THE MARCHES, ITALY

Pasta



RIGATONI ARRABBIATA FETTUCCINE ALFREDO

\$20.0



SPAGHETTI MEATBALL \$21.5 ALFREDO SAUCE

LINGUINE DI MARE \$32.5 AL FORNO

SPAGHETTI MARINARA MANICOTTI

SPAGHETTI AGLIO OLIO PASTA ALFREDO

SPAGHETTI MEATBALLS FETTUCCINE

RIGATONI RAVIOLI

BAKED ZITI SAUSAGE CARBONARA

RIGATONI PASTA SPAGHETTI AND MEATBALLS

Maggiano's Little Italy

70 Riverside Square, Hackensack, United States Of America **Opening Hours:**



Made with Menu