



NEWS RELEASE

Maggiano's Introduces New Selection of Italian-American Classics, Celebrating Curated, Gourmet Ingredients

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Led by award-winning Chef Anthony Amoroso, Maggiano's latest menu additions include Wagyu Beef Stuffed Shells and 'The Grand' Chicken Parmesan, combining nostalgic flavors with bespoke recipes and new preparation techniques

DALLAS, March 18, 2025 /PRNewswire/ -- **Maggiano's Little Italy** is redefining Italian-American cuisine with its latest menu, led by award-winning Chef Anthony Amoroso and Maggiano's team of executive chefs. These new signature dishes feature premium ingredients such as aged Pecorino Romano imported from Italy and Wagyu Beef from Snake River Farms®, a distinguished purveyor specializing in world-class meats. The incorporation of these refined additions to Maggiano's menus further illustrates the brand's mission of making high-quality, Italian-American cuisine accessible to epicurious diners nationwide.

"This isn't just an upgrade – it's a transformation," said Amoroso, Vice President of Innovation and Growth. "We've taken the most beloved Italian-American dishes and refined every detail, from hand-breading a juicier, more flavorful Chicken Parmesan to enriching our Alfredo Sauce with the depth of imported Pecorino Romano and aged Parmesan. These are the best versions of these classics, crafted with premium ingredients and elevated techniques that you'd typically find in a fine dining setting."

As part of Maggiano's continued focus on incorporating elements of luxury dining to its menus, the brand is introducing an aged Parmesan and a Pecorino Romano imported from Italy, which will be incorporated across some of the best-selling dishes across Maggiano's menus. In addition to these new cheeses, Maggiano's

partnership with Snake River Farms marks a notable milestone for the brand, bringing the exceptional quality and flavor of American Wagyu beef – an ingredient synonymous with luxury dining - to iconic Italian-American dishes.

Now available at Maggiano's locations nationwide, these standout dishes include:

- "The Grand" Chicken Parmesan – A larger reinvention of its predecessor, Maggiano's new "The Grand" Chicken Parmesan features a succulent, hand-breaded chicken breast topped with fresh mozzarella, fragrant basil, and freshly grated parmesan. It's served alongside Maggiano's signature Rigatoni Marinara for the ultimate experience.
- Wagyu Beef Meatballs – A refined take on a time-honored favorite. Made fresh in-house daily with an expert blend of 50 percent premium Wagyu beef from Snake River Farms®—renowned as the pioneers of American Wagyu—and 50 percent high-quality ground beef, these meatballs boast an exceptionally rich, savory flavor with an irresistibly tender texture. Available as a standout appetizer or served atop Maggiano's classic Spaghetti for an indulgent entrée.
- Wagyu Beef Stuffed Shells – A long-awaited return, now with a decadent twist. Tender pasta shells are generously filled with a blend of Wagyu beef and rich ricotta, then finished with a bold, spicy tomato cream sauce, freshly grated parmesan, fresh basil, and whipped ricotta.
- Lasagna – An impressive 30-layer masterpiece featuring delicate sheets of pasta layered with creamy ricotta and Maggiano's house-made Bolognese sauce for a rich, nostalgic flavor that feels both familiar and exceptional.
- "The Finest" Fettucine Alfredo – A refined take on a beloved classic, featuring an irresistibly smooth Alfredo sauce infused with roasted garlic, fresh rosemary, and a blend of imported Italian cheeses. Pecorino Romano, crafted from sheep's milk and aged for five months, lends a bold, salty tang with hints of earthiness and nuttiness, while Parmigiano, aged for at least 12 months, imparts a deep umami complexity. This luxurious dish is now available with Maggiano's Parmesan-Crusted Chicken or Jumbo Shrimp.

"These new menu offerings present a fresh take on Italian-American cuisine, blending tradition with contemporary craftsmanship to bring bold, unforgettable flavors to our guests across the country – an experience that is uniquely Maggiano's," said Dominique Bertolone, President of Maggiano's. "By incorporating the highest quality ingredients – like Wagyu beef and aged, imported Italian cheese – we're proving that high-end dining doesn't have to be out of reach."

Maggiano's remains dedicated to delivering an unmatched Italian-American experience, balancing tradition with innovation in every dish. To find a Maggiano's location near you, please visit maggianos.com, and follow along on social @MaggianosLittleItaly.

[About Maggiano's Little Italy®](#)

Maggiano's Little Italy specializes in Italian American cuisine served in a warm and friendly atmosphere. Maggiano's menu features both classic and contemporary recipes – authentic pastas, signature salads, steaks, seafood, decadent desserts, and a captivating selection of theatrical cocktails. Maggiano's 50 restaurants nationwide offer lunch and dinner, delivery, carryout services and banquet spaces for special occasions. Maggiano's is owned and operated by Brinker International, Inc. (NYSE: EAT), one of the world's leading casual dining restaurant companies, serving more than one million guests daily. Brinker owns or franchises more than 1,600 restaurants in 29 countries and two territories. In addition to Maggiano's, Brinker owns and operates Chili's® Grill & Bar.

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