

STARTERS

Calamari Fritti	OUR FAMOUS CRISPY	18
CALAMARI TOSSED IN LEMON-GARLIC BUTTER		
Nona's Meatballs	TWO JUMBO	14
TURKEY & PORK MEATBALLS WITH POMODORO SAUCE		
Cajun Shrimp	BATTERED SHRIMP IN A SPICY BUTTER SAUCE	19
 Fried Zucchini	LIGHT BREADING, PARMESAN, HOUSE-MADE RANCH DRESSING	14
• Vegetarian		
Tomato & Basil Bruschetta		13
BAKED GARLIC CROSTINI		
Crab,& Artichoke Fondue		20
SERVED WITH TOASTED CROSTINI		
 Jumbo Prawn Cocktail		19
TRADITIONAL COCKTAIL SAUCE		
 Oysters on the Half Shell	DAILY	26
SELECTION OF OYSTERS, TRADITIONAL COCKTAIL SAUCE, HORSERADISH		

SOUP + SALAD

 Minestrone	CLASSIC ITALIAN VEGETABLE SOUP (CUP/BOWL)	8/10
• Vegan & Gluten Free		
Soup of the Day-Seasonal Selection	SEE SERVER FOR TODAY'S SELECTION (CUP/BOWL)	9/12
 Young Organic Greens	TOSSED IN A BALSAMIC VINAIGRETTE WITH SPICED WALNUTS, AND BLUE CHEESE CRUMBLES	14
 Massimo's Chopped Salad	ICE	15
BERGE LETTUCE WITH MAYTAG BLUE CHEESE DRESSING, BACON, DICED TOMATO AND BERMUDA ONIONS		
 Burrata	OLIVE OIL, SEA SALT, ARUGULA WITH CROSTINI	16
Crab & Avocado Salad	TOWER OF MIXED GREENS TOSSED IN BALSAMIC VINAIGRETTE, WITH DICED AVOCADO, MIX MANGO & PAPAYA, TOMATO & DUNGENESS CRABMEAT	25
Massimo's Famous Caesar Salad	PREPARED FRESH FOR YOU IN OUR DINING SPACE -MINIMUM OF 2 PER TABLE	15
• If only want one - this will be prepared in our kitchen		

CORKAGE POLICY - \$30 PER 750ML BOTTLE

18% SERVICE CHARGE ADDED TO GROUPS OF 8 OR MORE

BREAD AND BUTTER SERVED ON REQUEST

PRODUCT AVAILABLY SUBJECT TO SUPPLY CHAIN CONDITIONS.

FEATURED SPECILATIES

Double Cut 12oz Pork Chop	PORT DRIED FIG DEMI-GLACE, MASHED POTATOES	31
Sea Scallops & Spicy Italian Sausage	RISOTTO MUSHROOMS, ONIONS, TOMATO, GREEN ONION AND PARMESAN CHEESE	34
Seasonal White Fish	YOUR SERVER WILL INFORM YOU OF TODAY'S SELECTION	AQ

PASTA

SUBSTITUTE GLUTEN FREE PASTA ..2 * SPLIT ENTRÉE CHARGE ..6

 Penne Pasta Tricolor	ZUCCHINI, YELLOW SQUASH, CARROTS, GARLIC, FRESH BASIL, PECORINO ROMANO CHEESE. TOSSED IN EXTRA VIRGIN OIL	25
• Gluten Free and Vegan Option Available		
Lasagna Al Forno	LAYERS OF BEEF AND PORK, CHEESE AND TOMATO - SERVED WITH SEASONAL VEGETABLES	27
 Bucatini Pasta Alla Vodka	PASTA TOSSED WITH CREAMY AND SPICY SAN MARZANO TOMATO BASIL AND VODKA INFUSED SAUCE THAT'S SEASONED WITH FRESH HERBS AND PARMESAN	25
Spaghetti and Meatballs	SPAGHETTI WITH BOLOGNESE SAUCE WITH TWO LARGE MEATBALLS MADE WITH PORK AND TURKEY	25
• Sub Plant Based Meatballs - adds \$2		
Crab and Spaghetti	SPAGHETTI TOSSED WITH DUNGENESS CRABMEAT, MUSHROOMS, SCALLIONS, FRESH TOMATO AND SHERRY	35
Rigatoni ala Massimo	SIGNATURE SEASONED BEEF, PORK, ITALIAN SAUSAGE, MUSHROOMS, DICED TOMATO, BASIL, SCALLIONS AND SHERRY CREAM SAUCE	25
 Eggplant Parmigiana	LAYERED GRILLED SLICES OF EGGPLANT & TOMATOES ON A BED OF POMODORO SAUCE, TOPPED WITH MELTED MOZZARELLA CHEESE	27
Linguini Vongole	FRESH CLAMS, BABY CLAMS, DICED TOMATO, GARLIC, FRESH BASIL AND WHITE WINE	27
• Choice of: red or white		
 Cheese Ravioli Pesto	FRESH BASIL, GARLIC, WITH TOUCH OF CREAM AND PINE NUTS	25
Chicken Parmigiana	BREADED CHICKEN BREAST, POMODORO SAUCE, MOZZARELLA -FETTUCCHINE PASTA	30

STEAKS, CHOPS,ECT

* SPLIT ENTRÉE CHARGE6 ALL INCLUDE SEASONAL VEGETABLES

 Filet Mignon	*8 OUNCE USDA CHOICE , GARLIC MASHED POTATOES	49
• Choice of one sauce - Cabernet Peppercorn Reduction, Madeira Shitake Mushroom Sauce or Herb Butter		
 New York Steak	*12 OUNCE 28 DAY UPPER CHOICE - GARLIC MASHED POTATOES	44
• Choice of one sauce - Cabernet Peppercorn Reduction, Madeira Shitake Mushroom Sauce or Herb Butter		
 Marinated Rib Veal Chop	CHAR-BROILED WITH MADEIRA SHIITAKE MUSHROOM SAUCE. GARLIC MASHED POTATOES	48
Grilled Petrale Sole Dore'	LEMON BUTTER, CREAMY RISOTTO	28
 Seared Verlasso Salmon	CREAMY RISOTTO, HONEY ORANGE GLAZE	32
Chicken Breast Picatta	SAUTÉED WITH LEMON BUTTER, WHITE WINE, AND CAPERS, CREAMY RISOTTO	29
Breast of Chicken Marsala	SAUTÉED MUSHROOMS, FRESH HERBS, MARSALA SAUCE, CREAMY RISOTTO	29
Add Ons	CHICKEN \$8 * SALMON \$12 * PRAWNS (3)	\$12

CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

WINES

Bubbles

Chandon Brut (187 ml) • California	Bottle	Glass
Mionetto Proscesso (187ml) • Italy		13.00

Other Whites

Rabble Rose • Paso Robles	38.00	12.00
Saldo Chenin Blanc • California	39.00	12.00

Red Blends

Orin Swift "8 yrs in Desert" Red • California	70.00	18.00
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Merlot

Decoy • Napa Valley	46.00	12.00
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Cabernet Sauvignon

Louis Martini California • Sonoma	44.00	11.50
Daou • Paso Robles	58.00	15.00

Zinfandel

Predator "Old Vines" • Lodi	39.00	11.00
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SPECIALTY COCKTAILS

Fitzgerald • Empress Gin, Angostura Bitters, Demerara Syrup, Fresh Lemon Juice. Served over ice with a Lemon Peel	13.00
Boulevardier • Makers Mark Bourbon, Campari, Carpano Antica. Served up with an Orange Peel	13.00
Moscow Mule • Tito's Vodka, Lime, Ginger Beer. Served on a Copper Mug	12.00
Massi-Rita • Hornitos Plata Tequila, Cointreau, Fresh House Made Sweet and Sour	13.00
Pearltoni • Absolut Pear, St. Germaine, Simple Syrup, Lemon Juice	13.00
Vesper Martini • Tito's Vodka, Bombay Sapphire Gin, Dry Vermouth, Shaken with a Lemon Twist	13.00
Xolo • Reposado Tequila, Agave Nectar, Gum Syrup, Grapefruit and Lime Juice. Served Up	13.00
Pama Aperol Spritz • Aperol, Pama Pomegranate, Prosecco, Served over ice, with an Orange Peel	13.00
Michter's Rye Barrel Aged Cocktail • Michter's Rye, Carpano Antica, Luxardo Liqueur, Bitters - aged in an oak barrel	15.00

Chardonnay

Edna Valley Paragon • California	Bottle	Glass
Wente Riva Ranch • Livermore	40.00	11.00
Frank Family • Napa Valley	54.00	14.00
	70.00	19.00

Sauvignon Blanc

Kim Crawford Marlborough • New Zealand	36.00	10.00
Duckhorn • Napa Valley	62.00	16.00

Italian Whites

Bartenura Moscato D'Asti • Italy	38.00	10.00
Jerman Pinot Grigio • Italy	46.00	12.00

Italian Red Wines

Querceto Chianti Classico • Italy	38.00	11.00
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Pinot Noir

Decoy • Anderson Valley	48.00	12.00
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BOTTLED BEERS

Coors Light	6.00
Bud Light	6.00
Modelo Especial	7.00
Corona	7.00
Stella	7.00
Heineken	7.00
Peroni	7.00
Heineken Zero	7.00
Red Seal Ale	8.00
Lagunitas IPA	8.00
Guinness Draft (Can)	8.00

HOUSE MADE SODAS (NON-ALCOHOLIC)

Grapefruit Ginger Fizz	6.50 • Grapefruit Juice, Ginger Beer, Fresh Lime. Agave Syrup
Vanilla Sky	6.50 • Mandarin, Coconut Milk, Vanilla, Soda Water
Sicilian Lemonade Stand	6.50 • Strawberry Puree, Fever Tree Sparkling Lemonade

Product availability subject to supply chain conditions.

More wines are available on our wine list