

STARTERS

SOUP OF THE DAY-SEASONAL SELECTION	9/12
• See server for today's selection (cup/bowl)	
CLASSIC MINESTRONE	8/10
• Vegetables, Beans, & Vegetable Broth	
BRUSCHETTA ALLA MASSIMO	13
• Tomato, Basil, Balsamic, & Extra Virgin Olive Oil on Francesi Garlic Toast	
VEGETARIAN	
FRIED ZUCCHINI	14
• Light Breading, Parmesan, House-Made Ranch Dressing	
VEGETARIAN	
CALAMARI FRITTI	18
• Crispy Calamari & Lemon Butter	
JUMBO PRAWN COCKTAIL	19
• House Made Cocktail Sauce	

SALADS

MASSIMO'S SALAD	14
• Mixed Greens, Candied Walnuts, Apples, Crumble Blue Cheese - Balsamic Vinaigrette	
CAESAR SALAD	14
• Romaine Heart & Garlic Croutons Meyer Lemon, Anchovy, Dijon, Cracked Pepper, & Parmigiano	
With Grilled Chicken Breast 19 , Wild Prawns 20	
MASSIMO'S CHICKEN SALAD	22
• *Mixed Greens, Avocado, Dried Cranberries, Apples, Toasted Almonds, Feta Cheese - Champagne	
Vinaigrette	
SALMON SALAD	26
• *Mild Cajun Spiced Seared Salmon over Arugula with Roasted Seasonal Vegetables tossed in Italian	
Vinaigrette	
PRAWNS & AVOCADO SALAD	25
• Romaine Lettuce Tossed in Louie Dressing, with Diced Avocado - Tomato and Cucumbers.	

SANDWICHES AND MORE

Bread Served upon Request

CRAB MELT	21
• Crabmeat & Mozzarella Cheese Grilled Sourdough	
SERVED WITH ORGANIC GREENS , FRENCH FRIES OR SWEET POTATO FRIES	
MASSIMO'S BURGER	18
• *Wagyu Kobe, Gruyere Cheese & Grilled Onions on Ciabatta Roll	
SERVED WITH ORGANIC GREENS , FRENCH FRIES OR SWEET POTATO FRIES	
GRILLED CHICKEN SANDWICH	18
• *Char Broiled Chicken Breast, Pesto, Sautéed Mushrooms & Onions, Swiss Cheese on Ciabatta Roll	
SERVED WITH ORGANIC GREENS , FRENCH FRIES OR SWEET POTATO FRIES	
NEW YORK STEAK SANDWICH	20
• Seasoned & Char-Grilled on Toasted Garlic Bread, Lettuce, Tomato, Red Onion & Roasted Red Pepper	
SERVED WITH ORGANIC GREENS , FRENCH FRIES OR SWEET POTATO FRIES	
RISOTTO	23
• Carrots, Yellow Squash, Zucchini, Mix Bell Pepper, Tomatoes and, Grana Padano	
RIGATONI ALLA MASSIMO	25
• Signature Seasoned Beef and Pork, Mushroom, Tomato, Scallions, Sherry, & Cream Sauce	
LASAGNA AL FORNO	24
• Layers of Beef and Pork, Cheese and Tomato -	
STEAK FRITES	28
• 8oz Upper Choice New York Steak, Garlic Butter - served with Seasoned French Fries	

SIDES

GRILLED CHICKEN BREAST	10	GRILLED WILD PRAWNS	12
SEASONED FRENCH FRIES	7	SEASONAL SAUTÉED VEGETABLES	8

18% Gratuity added to parties of 8 or more. Corkage is \$30 per 750ml.
Consumption of raw or undercooked protein items 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
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Red Blends

The Prisoner • Napa Valley	76.00	19.50
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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
Peartini • 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

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