

Apps and Starters

Baked Garlic Bread 7

Fresh Baked Francesi Bread with Garlic, Herbs and Parmesan

Calamari Fritti 12

Our Famous Crispy Calamari Tossed in Lemon-Garlic Butter

Fried Zucchini 10

Light Breading, Parmesan, House-Made Ranch Dressing

Minestrone 7/9

Classic Italian Vegetable Soup (cup/bowl)

Boston Style Clam Chowder 8/10

Creamy Style(cup/bowl)

Filet of Beef Carpaccio 16

*Lemon, Dijon, Capers, and Shaved Parmesan

Tomato & Basil Bruschetta 9

Baked Garlic Crostini

Jumbo Prawn Cocktail 15

Traditional Cocktail Sauce

Young Organic Greens 10

Tossed in a Balsamic Vinaigrette with Spiced Walnuts, and Blue Cheese Crumbles

The Wedge 10

Iceberg Lettuce with Maytag Blue Cheese Dressing, Bacon, Diced Tomato and Bermuda Onions

Massimo's Famous Caesar Salad 12

Prepared fresh for you in our dining space
• price per person/minimum of 2 per table

Fresh Mozzarella & Tomato 10

Pickled red onions, balsamic glaze and basil oil

Pizza

Margherita 17

House Made Tomato Sauce, Fresh Mozzarella, Fresh Basil, Heirloom Tomatoes

Prosciutto 18

House Made Tomato Sauce, Prosciutto, Dried Black Figs, Goat Cheese, and Arugula

Meat Lovers 18

House Made Tomato Sauce, Mozzarella, Pepperoni and Italian Sausage

Cheese 17

House Made Tomato Sauce, Mozzarella

Main Course Salads

Shellfish Louie 24

Jumbo Prawns, Crab Meat, Cucumber, Tomato, Avocado, Boiled Egg - Louie Dressing

Sliced NY Steak 24

Steak, Tomato, Cucumber, Red Onion, Shaved Radish, Crisp Romaine, Blue Cheese - House Dressing

Sandwiches

SERVED WITH ORGANIC GREENS , FRENCH FRIES OR SWEET POTATO FRIES

Crab Melt 24

Rock Crab Meat, Tomato, Scallions, Touch of Mayo, Mozzarella Cheese - Grilled on Sourdough

Massimo's Burger 17

*Wagyu Kobe, Gruyere Cheese & Grilled Onions on Ciabatta Roll

Pasta

SUBSTITUTE GLUTEN FREE PASTA - ADDS \$1

Rigatoni ala Massimo 20

Signature Seasoned Beef and Pork, Mushrooms, Diced Tomato, Scallions and Sherry cream Sauce

Linguini Vongole 23

Fresh Clams, Garlic, Fresh Basil and White Wine
• Choice of: red or white

Cheese Ravioli Pesto 19

Fresh Basil, Garlic, with Touch of Cream and Pine Nuts

Spaghetti and Meatballs 21

Spaghetti with Bolognese Sauce with Two Large Meatballs made with Pork and Turkey

Grilled Eggplant Parmigiana 21

Layered Grilled Slices of Eggplant & Tomatoes on a Bed of Pomodoro Sauce, Topped with Melted Mozzarella Cheese
• Vegetarian

Fettuccine Primavera 18

With fresh seasonal vegetables
• Choice of: red or white -Vegan Option Available

Pasta Your Way 18

Choose a Pasta (Penne, Spaghetti, Fettuccine, Rigatoni, or Linguine) and then choose one sauce - Alfredo, Pomodoro, Pesto, Massimo, or Bolognese
• with Chicken adds \$6 or Three Jumbo Prawns adds \$8

Lasagna Al Forno 21

Layers of Beef and Pork, Cheese and Tomato - served with Seasonal Vegetables

Fettuccini Carbonara 20

Bacon, Scallions, and Cream

Crab and Spaghetti 27

Spaghetti tossed with Crabmeat, Mushrooms, Scallions, Fresh Tomato and Sherry

Massimo's Classics

SERVED WITH CHEF'S CHOICE OF STARCH AND VEGETABLES OF THE SEASON

New York Steak Au Poivre 35

*12 ounce 28 Day Creek Stone Choice with Green Peppercorn Sauce

Filet Mignon 40

*8 ounce USDA choice with a Cabernet Reduction

Cedar Planked Salmon 25

Baked with Honey Orange Glaze

Chicken Breast Parmigiana 24

Baked with Cheese, Tomato, Basil - Pomodoro Sauce

Chicken Breast Picatta 24

Sautéed with Lemon Butter, White Wine, and Capers

Simple Fish AQ

Please inquire with your server for today's market fish

Child Plates

Chicken Strips 11

With French Fries and Ranch Dressing

Cheese Ravioli 11

Choice of Alfredo Sauce or Marinara Sauce

Fettuccine Alfredo 11

Butter, Cream, Parmesan Cheese and dash of Nutmeg

Cocktails

Classic Manhattan · WOODFORD RESERVE OR TEMPLETON RYE, SWEET VERMOUTH, ANGOSTURA BITTERS, MARASCHINO CHERRY, SLICE OF ORANGE	13
JD's Old Fashion · WOODFORD RESERVE BOURBON, DASH OF ANGOSTURA BITTERS, MARASCHINO CHERRY, SUGAR, CLUB SODA, ORANGE SLICE	12
Moscow Mule · TITO'S VODKA, LIME, GINGER BEER SERVED IN COPPER MUG	11
Massi-Rita · HERRADURA SILVER, FRESH LEMON, FRESH LIME, AGAVE NECTAR & COINTREAU	12
Massimo's Cosmo · GREY GOOSE CITRON VODKA, LIME JUICE, TRIPLE SEC, DASH OF CRANBERRY	13
Goose Peartini · GREY GOOSE LA POIRE, DI SORONNO, SIMPLE SYRUP, LEMON JUICE	13
Vesper "James Bond" Martini · GREY GOOSE VODKA, BOMBAY SAPHIRE GIN & DRY VERMOUTH, SHAKEN WITH LEMON TWIST	13

Bubbles

Mionetto Prosecco (187ml) · ITALY	12.00	Chandon Brut (187 ml) · CALIFORNIA	13.00
Domaine Chandon Blanc de Noir · CALIFORNIA	44.00	Mionetto Prosecco · ITALY	36.00
Domaine Carneros Brut · CALIFORNIA	66.00	Veuve Cliquot "Yellow Label" Brut · FRANCE	106.00

White Wines

Bottle / Glass			
Neyers Chardonnay "304" · SONOMA COUNTY - UN OAKED	45.00	Wente "Riva Ranch Reserve" Chardonnay · LIVERMORE VALLEY	46.00 12.00
Edna Valley "Paragon Vineyard" Chardonnay · EDNA VALLEY	40.00 11.00	Duckhorn Sauvignon Blanc · NAPA VALLEY	62.00 16.00
Frank Family Chardonnay · NAPA VALLEY	58.00 16.00	Santa Margherita Pinot Grigio · ITALY	45.00
13 Celsius Sauvignon Blanc · MARLBOROUGH - NEW ZEALAND	37.00 10.00	Carpineto Dogajolo · ITALY - BLEND OF CHARDONNAY, GRECHETTO & SAUVIGNON BLANC	30.00
Ruffino Il Ducale Pinot Grigio · ITALY	33.00 10.00	LangeTwins Moscato · CALIFORNIA	31.00 9.00
Jam Cellars "Candy" Rose · CALIFORNIA	37.00 10.00		

Italian Red Wines

Ruffino Chianti "Riserva Ducale"	76.00	Toscolo Chianti 'Classico'	41.00 11.00
Marchesi Di Barolo Barolo	87.00	Boscarelli Montepulciano	79.00

Red Wines

Lazaret Chateauneuf du Pape · RHONE VALLEY, FRANCE	66.00	J Lohr "Tower Road" Petite Sirah · PASO ROBLES	47.00
The Prisoner Red Blend · NAPA VALLEY	75.00	Del Dotto Cave Blend Red · NAPA VALLEY	100.00
Kaiken "Terroir Series" Malbec · ARGENTINA	35.00	Four Vines "Old Vine" Zinfandel · CENTRAL COAST	39.00 11.00
Louis Martini Cabernet · CALIFORNIA	37.00 11.00	Ridge "Geyerville" Zinfandel · SONOMA COUNTY	55.00 14.00
Unshackled Cabernet · CALIFORNIA	46.00	Rombauer Zinfandel · CALIFORNIA	61.00
Stag's Leap Wine Cellars "Artemis" Cabernet · NAPA VALLEY	99.00	Domaine Drouhin Pinot Noir · OREGON	74.00
Heitz Cabernet · NAPA VALLEY	99.00	Testarossa Pinot Noir · SANTA LUCIA HIGHLANDS	70.00
Wente "Charles Wetmore" Cabernet · LIVERMORE VALLEY	55.00 14.00	Migration "By Duckhorn" Pinot Noir · RUSSIAN RIVER	66.00
Canvasback Cabernet · WASHINGTON STATE	52.00	Ron Rubin Pinot Noir · RUSSIAN RIVER VALLEY	49.00
Justin Cabernet · PASO ROBLES	59.00	Decoy "By Duckhorn" Pinot Noir · ANDERSON VALLEY	48.00 13.00
Duckhorn "Paraduxx" Meritage · NAPA VALLEY	81.00	St. Francis Merlot · SONOMA COUNTY	47.00 13.00