

STARTERS

- Calamari Fritti OUR FAMOUS CRISPY 20
CALAMARI TOSSED IN
LEMON-GARLIC BUTTER
- Nona's Meatballs BEEF MEATBALLS 15
WITH POMODORO SAUCE
- Cajun Shrimp BATTERED SHRIMP IN 21
A SPICY BUTTER SAUCE
- ^{Veggie} Fried Zucchini LIGHT BREADING, 15
PARMESAN, HOUSE-MADE
RANCH DRESSING
• Vegetarian
- ^{Veggie} Tomato & Basil Bruschetta 14
BAKED GARLIC CROSTINI
- Crab,& Artichoke Fondue 21
SERVED WITH TOASTED CROSTINI
- Gf** Jumbo Prawn Cocktail 21
TRADITIONAL COCKTAIL SAUCE

SOUP + SALAD

- Gf v** Minestrone CLASSIC ITALIAN 8/10
VEGETABLE SOUP (CUP/BOWL)
• Vegan & Gluten Free
- Soup of the Day-Seasonal 9/12
Selection SEE SERVER FOR
TODAY'S SELECTION (CUP/BOWL)
- Gf** Young Organic Greens TOSSED IN 14
A BALSAMIC VINAIGRETTE WITH
SPICED WALNUTS, AND BLUE
CHEESE CRUMBLES
- Gf** The Wedge ICEBERG LETTUCE WITH 15
MAYTAG BLUE CHEESE
DRESSING, BACON, DICED
TOMATO AND BERMUDA ONIONS
- ^{Veggie} Burrata & Tomato ROMA TOMATO, 18
BURRATA, EVO, BASIL AND
BALSAMIC GLAZE
- Massimo's Famous Caesar 15
Salad PREPARED FRESH FOR
YOU IN OUR DINING SPACE
-MINIMUM OF 2 PER TABLE
• 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

SPLIT ENTRÉE CHARGE - \$6

BREAD AND BUTTER SERVED ON REQUEST

PRODUCT AVAILABLY SUBJECT TO SUPPLY CHAIN CONDITIONS.

FEATURED SPECIALTIES

- Double Cut 12oz Pork Chop PORT DRIED FIG DEMI-GLACE, 31
MASHED POTATOES
- Summer Risotto SEE SERVER FOR TODAY'S SELECTION AQ
- Seasonal Lasagna MADE FRESH DAILY. LIMITED SUPPLY - 27
SEE SERVER FOR MORE DETAILS
- Today's Fresh Fish YOUR SERVER WILL INFORM YOU OF AQ
TODAY'S SELECTION

PASTA

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

- ^{Veggie} Pasta Primavera ZUCCHINI, YELLOW SQUASH, CARROTS, 25
GARLIC, FRESH BASIL, PECORINO ROMANO CHEESE.
TOSSED IN EXTRA VIRGIN OIL - CHOICE OF RED OR WHITE
• Gluten Free and Vegan Option Available
- ^{Veggie} Bucatini Pasta Alla Vodka PASTA TOSSED WITH CREAMY 25
AND SPICY SAN MARZANO TOMATO BASIL AND VODKA
INFUSED SAUCE THAT'S SEASONED WITH FRESH HERBS
AND PARMESAN
- Spaghetti and Meatballs SPAGHETTI WITH BOLOGNESE 25
SAUCE WITH TWO LARGE MEATBALLS MADE BEEF
- Fettuccini Carbonara "MASSIMO STYLE" - BACON, 26
SCALLIONS, BRANDY, CREAM AND PARMIGIANA
- Crab and Spaghetti SPAGHETTI TOSSED WITH DUNGENESS 36
CRABMEAT, MUSHROOMS, SCALLIONS, FRESH TOMATO AND
SHERRY
- Rigatoni ala Massimo SIGNATURE SEASONED BEEF, PORK, 25
ITALIAN SAUSAGE, MUSHROOMS, DICED TOMATO, BASIL,
SCALLIONS AND SHERRY CREAM SAUCE
- ^{Veggie} Eggplant Parmigiana LAYERED GRILLED SLICES OF 27
EGGPLANT & TOMATOES ON A BED OF POMODORO SAUCE,
TOPPED WITH MELTED MOZZARELLA CHEESE
- Linguini Vongole FRESH CLAMS, BABY CLAMS, DICED 27
TOMATO, GARLIC, FRESH BASIL AND WHITE WINE
• Choice of: red or white
- ^{Veggie} Cheese Ravioli Pesto FRESH BASIL, GARLIC, WITH TOUCH OF 25
CREAM AND PINE NUTS
- Chicken Parmigiana BREADED CHICKEN BREAST, 29
POMODORO SAUCE, MOZZARELLA -SPAGHETTI PASTA

STEAKS, CHOPS, ECT

ALL INCLUDE CHEF'S SELECTION OF STARCH & VEGETABLE

- Gf** Filet Mignon CHOICE *8 OUNCE USDA CENTER CUT WITH 49
CHOICE OF ONE SAUCE - CABERNET PEPPERCORN
REDUCTION, MADEIRA SHITAKE MUSHROOM SAUCE OR
HERB BUTTER
- Gf** New York Steak 28 DAY UPPER CHOICE 12 OUNCE - CHOICE 44
OF ONE SAUCE - CABERNET PEPPERCORN REDUCTION,
MADEIRA SHITAKE MUSHROOM SAUCE OR HERB BUTTER
- Gf** Marinated Rib Veal Chop CHAR-BROILED WITH MADEIRA 50
SHIITAKE MUSHROOM SAUCE.
- Grilled Petrale Sole Dore' BUERRE BLANC SAUCE 29
- Gf** Seared Verlasso Salmon HONEY ORANGE GLAZE - BAKED 32
ON CEDAR
- Chicken Breast Picatta SAUTÉED WITH LEMON BUTTER, 29
WHITE WINE, AND CAPERS
- Breast of Chicken Marsala SAUTÉED MUSHROOMS, FRESH 29
HERBS, MARSALA SAUCE

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

	BOTTLE	GLASS
Chandon Brut (187 ml) · CALIFORNIA	15.00	
Mionetto Prosecco (187ml) · ITALY	13.00	
Domaine Carneros Brut · CALIFORNIA	61.00	
Domain Chandon Blanc de Noir · CALIFORNIA	49.00	
Bartenura Prosecco Brut · ITALY	36.00	
Veuve Cliquot Yellow Label Brut · FRANCE	106.00	

Other Whites

Rabble Rose · PASO ROBLES	38.00	12.00
Saldo Chenin Blanc · CALIFORNIA	39.00	

Red Blends

Pessimist · PASO ROBLES	50.00	
The Prisoner Red Blend · NAPA VALLEY	76.00	19.50
Del Dotto Cave Blend · NAPA VALLEY	113.00	
Ovid "Experiment" N.50 · NAPA VALLEY	210.00	

Merlot

St. Francis Merlot · SONOMA COUNTY	47.00	13.00
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Cabernet Sauvignon

Louis Martini · SONOMA	46.00	12.00
Daou Cabernet · PASO ROBLES	60.00	16.00
Justin · PASO ROBLES	67.00	
Clos du Val · NAPA VALLEY	86.00	
Jordan · ALEXANDER VALLEY	105.00	
Silver Oak · ALEXANDER VALLEY	140.00	
Wente Charles Wetmore · LIVERMORE	55.00	

Specialty Cocktails

Aint Cho Peach · JALAPENO TEQUILA, PEACH SHRUB, ANCHO PEPPER LIQUEUR, TAHINI RIM	14.00	
Fall Enzoni · RYE WHISKEY, CAMPARI, LEMON JUICE, MUDDLED GRAPES	14.00	
Fitzgerald · EMPRESS GIN, ANGOSTURA BITTERS, DEMERARA SYRUP, FRESH LEMON JUICE. SERVED OVER ICE WITH A LEMON PEEL	14.00	
French Blonde · GRAPEFRUIT JUICE, LILLET BLANC, BOMBAY SAPHIRE, ST. GERMAIN, LEMON BITTERS - SERVED UP	14.00	
Boulevardier · MAKERS MARK BOURBON, CAMPARI, CARPANO ANTICA. SERVED UP WITH AN ORANGE PEEL	14.00	
Massi-Rita · HORNITOS PLATA TEQUILA, COINTREAU, FRESH HOUSE MADE SWEET & SOUR	13.00	
Pearline · ABSOLUT PEAR, ST. GERMAINE, SIMPLE SYRUP, LEMON JUICE	14.00	
Vesper Martini · TITO'S VODKA, BOMBAY SAPHIRE GIN, DRY VERMOUTH, SHAKEN WITH A LEMON TWIST	14.00	
Michter's Barrel Cocktail · MICTHERS RYE, CARPANO ANTIQUA, LUXARDO, BITTERS	15.00	
Moscow Mule · TITO'S VODKA, LIME, GINGER BEER. SERVED ON A COPPER MUG	13.00	

Chardonnay

	BOTTLE	GLASS
Edna Valley Paragon · CALIFORNIA	40.00	11.00
Wente Riva Ranch · LIVERMORE	54.00	14.00
Frank Family · NAPA VALLEY	70.00	19.00

Sauvignon Blanc

Kim Crawford Marlborough · NEW ZEALAND	42.00	11.00
Duckhorn · NAPA VALLEY	62.00	16.00

Italian Whites

Bartenura Moscato D'Asti	38.00	10.00
Mezzacorona Pinot Grigio · ITALY	36.00	10.00

Italian Red Wines

Querceto Chianti Classico	39.00	11.00
Ruffino Chianti "Riserva Ducale"	60.00	
Cesari Amarone	85.00	
Monchiero Carbone Barolo	87.00	

Pinot Noir

Decoy · ANDERSON VALLEY	48.00	13.00
Rose Rock Drouhin · OREGON	76.00	
Lloyd · SANTA RITA HILLS	85.00	
Sea Smoke "Ten" Pinot Noir · SANTA RITA HILLS	190.00	

Zinfandel

Predator "Old Vines" · LODI	39.00	11.00
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Bottled Beers

Coors Light	8.00	
Bud Light	8.00	
Modelo Especial	8.00	
Stella	8.00	
Heineken	8.00	
Heineken Zero	8.00	
Red Seal Ale	9.00	
Pacific Magic IPA	9.00	
Firestone 805 (Can)	8.00	
Hoegaarden Wheat Beer	8.00	

House Made Sodas (non-alcoholic)

Peach Pie · PEACH SHRUB, CINNAMON, LEMON JUICE, CLUB SODA	6.50	
Sicilian Lemonade Stand · STRAWBERRY PUREE, FEVER TREE SPARKLING LEMONADE	6.50	
Neruda · POMEGRANATE. LEMON JUICE, CINNAMON, SODA WATER	6.50	