



## ANTIPASTI

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### GARLIC CHEESE BREAD

sourdough, asiago, garlic 13  
add shredded dungeness crab meat +10

### BEEF CARPACCIO

thinly sliced beef carpaccio, dijon mustard, shaved parmesan, capers, extra virgin olive oil 17

### ROASTED CAULIFLOWER

cauliflower florets, calabrian chili aioli, dates 17

### POLPETTI

beef and pork meatballs, marinara sauce, plumbed sultanas 18

### DEVILED EGGS

breaded egg halves, pickled shallots, hot coppa 12

### FORMAGGI AND SALUMI

humboldt fog, brie, gorgonzola, honeycomb, mostarda, hot coppa, soppressata, prosciutto, pickles, mustard seeds, toasted crostini 23

## OCEANIC SMALL PLATES

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### GRILLED OCTOPUS

spanish grilled octopus, fried marble potatoes, cherry tomatoes, calabrian aioli, salsa verde 16

### CALAMARI PRAWN FRITTI

calamari, prawns, aioli, cocktail sauce 18

### CRAB ARANCINI

dungeness crab, calabrian aioli, risotto, basil oil 16

### STEAMED MUSSELS

saffron butter, white wine, french fries 18

## OYSTERS

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### STEAMBOAT - TOTTEN INLET, WA

half 15 | dozen 26

### MARIN MIYAGI - TOMALES BAY, CA

half 25 | dozen 44

## SOUP

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soup of the day 9

## GREENS

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add: prawns +10, chicken +8, salmon +15, + steak MP, dungeness crab +MP

### CRAB LUIGI SALAD

crab meat, avocado, cucumber, oven-dried tomatoes, egg, watercress, luigi dressing MP

### CAESAR

roasted garlic croutons, parmigiano reggiano, romaine lettuce, boquerones, caesar dressing 14

### WINTER SQUASH SALAD

squash, frisée, pomegranate seeds, avocado, prosciutto, micro greens 14

### MIXED GREENS

organic mixed greens, shaved seasonal vegetables, red wine vinaigrette 12

### ROASTED GOLDEN BEET SALAD

golden beets, white balsamic, burrata, arugula, candied walnuts 14

## PASTA

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### HANDMADE PASTA OF THE DAY

fresh handmade pasta, daily selection MP

### LASAGNA

traditional meat sauce, mozzarella, bechamel, basil 29

### SPAGHETTI BOLOGNESE

traditional pork and beef meat sauce, basil, parmesan 27

### PENNE A LA CHECCA

pomodoro sauce, basil, fresh mozzarella cheese, penne 22

### EGGPLANT PARMIGIANA

green peas, fresh mozzarella cheese, linguini, pomodoro sauce 26

### PANCETTA CARBONARA

house cured pork crispy pancetta, penne, portobello mushrooms, onions, green peas, black pepper cream sauce 29

## LAND

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### BAUVETTE

12oz bavette steak, garlic potato rosti, cioppolini onions, roasted cremini mushrooms, demi glacé 48

### CHICKEN MARSALA

airline chicken, roasted mushrooms, mushroom risotto, creme fraiche, marsala wine 32

### CHICKEN PARMIGIANA

cavatappi pasta, pomodoro sauce, roasted seasonal vegetables 32

### FILET MIGNON

8 oz angus filet mignon, potato croquette, braised cipicolini onions, grilled squash, demi glacé 56

### PORK CHOP

16oz pork chop, cannellini bean ragout, quince mostarda, baby squash, pork jus 37

### HANGAR STEAK

6 oz grilled hanger steak, housemade steak sauce, gorgonzola butter, parmesan fries 35

## SEA

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### WILD SALMON

pan seared salmon, polenta cake, saffron beurre blanc, salmon roe, oven roasted tomatoes, baby squash, micro 37

### SEARED HALIBUT

fregola sarda, mussels, cherry tomatoes, shaved fennel, red pepper cream sauce 42

### LINGUINI MASSIMO

manila clam, p.e.i mussels, jumbo prawns, chorizo, garlic, linguini, cream sauce 35

## SIDES

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mixed seasonal vegetables 8

pomme purée 8

roasted cremini mushrooms 8

crispy parmesan fries 8

mushroom risotto 8

grilled broccolini 8

## MASSIMO IS NOW SERVING LUNCH

lunch is available tuesday - sunday 11 am - 3 pm

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### EXECUTIVE CHEF ROBERTO BONEFONT

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DINNER MENU - Some entrees may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase your risk of food-borne illness. Not all ingredients are listed. Please notify a server of all allergies. | 20% gratuity for parties of 6 or more | \$25 corkage fee per 750 ML | \$5 split food charge

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