



Mother's Day Weekend

2026



OCEANIC SMALL PLATES

GRILLED OCTOPUS 18
spanish grilled octopus, marble potato, cherry tomatoes, calabrian aioli, salsa verde

CALAMARI PRAWN FRITTI 19
calamari, prawns, aioli, cocktail sauce

DUNGENESS CRAB CROQUETTES 17
dungeness crab, potato, panko, calabrian aioli

PANCETTA WRAPPED PRAWNS 21
pancetta, prawns (6), beurre blanc drizzle

ANTIPASTI

GARLIC CHEESE BREAD 14
sourdough, asiago, garlic
add shredded dungeness crab meat +10

BEEF CARPACCIO 18
beef carpaccio, shaved parmesan, capers, dijon mustard, extra virgin olive oil

OVEN-ROASTED MEATBALLS 19
beef and pork meatballs, marinara, mozzarella

HANDMADE MOZZARELLA STICKS 17
handmade mozzarella, panko crusted, marinara, ranch

OYSTERS

served raw on the half shell

STEAMBOAT - TOTTEN INLET, WA
half 16 | dozen 27

MARIN MIYAGI - TOMALES BAY, CA
half 26 | dozen 45

SOUP

bowl / 9

clam chowder
french onion

GREENS

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

ROASTED CHERRY TOASTED ALMOND SALAD 14
crushed toasted almonds, caramelized goat cheese, roasted cherries, citrus supremes, watermelon radishes, pickled onion, balsamic reduction

ROASTED GOLDEN BEET SALAD 15
golden beets, burrata, seasonal greens, candied walnuts, white balsamic

FIG PROSCIUTTO SALAD 16
duck prosciutto, figs, goat cheese, raspberries, cherries, toasted pumpkin seeds, pistachio vinaigrette

WEDGE SALAD 13
iceberg lettuce, bacon, red onion, red bell peppers, tomatoes, bleu cheese, bleu cheese dressing

CAESAR 15
romaine lettuce, roasted garlic croutons, parmigiano reggiano, caesar dressing

MIXED GREENS 14
mixed greens, seasonal shaved vegetables, red wine vinaigrette

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. we cannot guarantee any menu item will be completely free of allergens, as our kitchen handles common allergens. please notify a server of all allergies. 20% gratuity 6+, \$25 corkage, \$5 split food charge. subscribe on our website at massimoristorante.com for notifications on daily specials and other updates.

PASTA

PANCETTA CARBONARA 30
penne pasta, crispy pancetta, portobello mushrooms, onions, green peas, black pepper cream sauce

EGGPLANT PARMIGIANA 27
linguini pasta, green peas, fresh mozzarella, pesto, pomodoro sauce

MUSHROOM RAVIOLI 29
mushroom ravioli, pancetta, sautéed mushrooms, parmesan, truffle cream sauce

RIGATONI ALLA VODKA 25
rigatoni pasta, mozzarella, basil, cream, marinara
add: prawns +10, chicken +8, salmon +15, + steak MP, dungeness crab +MP

SEA

POACHED ALASKAN COD 28
buttermilk poached cod, scalloped potatoes, sautéed seasonal vegetables, creamy piquillo pepper sauce

WILD SALMON 38
pan seared salmon, polenta cake, oven roasted tomatoes, broccolini, baby carrots, micro greens, saffron beurre blanc, salmon roe

SEARED SEABASS 42
seared chilean sea bass, grilled asparagus, cherry tomatoes, mashed potatoes, lemon beurre blanc

PAELLA MIXTA 48
spanish octopus, seabass, mussels, clams, bomba rice, saffron

LOBSTER RISOTTO 42
lobster tail (6 oz), prawns, risotto, lobster cream sauce

LAND

SURF & TURF 65
12 oz new york steak, roasted marble potatoes, sautéed vegetables, dungeness crab 4 oz, béarnaise sauce

FILET MIGNON 59
8 oz angus filet mignon, potato truffle purée, braised cipollini onions, asparagus, baby carrots, demi-glace

RIBEYE STEAK 49
15 oz rib eye steak, pancetta gnocchi, bacon-wrapped asparagus, demiglace

OSSO BUCO 41
braised beef shank, saffron risotto, sautéed seasonal vegetables

LAMB CHOPS 35
grilled lamb chops, potato and corn purée, sautéed broccolini, carrots, chimichurri

CHICKEN MARSALA 32
airline chicken breast, roasted mushrooms, mushroom risotto, marsala sauce

SIDES

crispy parmesan fries 8
mushroom risotto 8
grilled broccolini 8
mixed seasonal vegetables 8

pommes purée 8
roasted cremini mushrooms 8
grilled asparagus 8