



OCEANIC SMALL PLATES

- CRAB CROQUETTES** 16
dungeness crab, potato, panko, calabrian aioli
- GRILLED OCTOPUS** 16
spanish grilled octopus, marble potato, cherry tomatoes, calabrian aioli, salsa verde
- SEARED SCALLOPS** 19
seared scallops, sourdough, crostini, sautéed spinach, lobster bernaise sauce
- CRAB STACK** 28
dungeness crab, avocado, cucumber, green leeks, citrus vinaigrette
- CALAMARI PRAWN FRITTI** 18
calamari, prawns, aioli, cocktail sauce
- PANCETTA WRAPPED PRAWNS** 19
pancetta, prawns (6), beurre blanc drizzle
- AHI TUNA TARTARE** 23
ahi tuna, soy sauce, avocado, red onion, tomato, sesame seeds

ANTIPASTI

- GARLIC CHEESE BREAD** 13
sourdough, asiago, garlic
add: shredded dungeness crab meat +10 / add marinara +3
- BEEF CARPACCIO** 17
beef carpaccio, shaved parmesan, capers, dijon mustard, extra virgin olive oil
- ROASTED CAULIFLOWER** 17
cauliflower florets, dates, calabrian chili aioli
- OVEN-ROASTED MEATBALLS** 18
beef and pork meatballs, marinara, mozzarella
- DEVILED EGGS** 14
breaded egg halves, hot coppa, pickled shallots
- HANDMADE MOZZARELLA STICKS** 16
fresh mozzarella, panko, marinara, ranch

OYSTERS

served raw on the half shell

- STEAMBOAT - TOTTEN INLET, WA**
half 15 / dozen 26
- MARIN MIYAGI - TOMALES BAY, CA**
half 25 / dozen 44

SOUP

- bowl 9
- clam chowder
french onion

GREENS

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

- FIG AND PROSCIUTTO SALAD** 15
duck prosciutto, figs, goat cheese, raspberries, cherries, toasted pumpkin seeds, pistachio vinaigrette
- MANGO KALE SALAD** 14
organic kale, candied walnuts, cherry tomatoes, bleu cheese, mango vinaigrette
- MIXED GREENS SALAD** 12
mixed greens, seasonal shaved vegetables, red wine vinaigrette
- CAESAR SALAD** 14
romaine lettuce, roasted garlic croutons, parmigiano reggiano, caesar dressing
- ROASTED GOLDEN BEET SALAD** 14
golden beets, burrata, seasonal greens, candied walnuts, white balsamic
- WEDGE SALAD** 13
iceberg lettuce, bacon, red onion, red bell peppers, tomatoes, bleu cheese, bleu cheese dressing

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

- LASAGNA** 28
ground pork and beef, mushrooms, ricotta, basil, marinara
- RIGATONI ALLA VODKA** 24
rigatoni pasta, mozzarella, basil, cream, marinara
- PANCETTA CARBONARA** 29
penne pasta, crispy pancetta, portobello mushrooms, onions, green peas, black pepper cream sauce
- SPAGHETTI BOLOGNESE** 27
spaghetti pasta, pork and beef meat sauce, basil, parmesan
- MUSHROOM RAVIOLI** 28
mushroom ravioli, pancetta, sautéed mushrooms, parmesan, truffle cream sauce
- OXTAIL RAVIOLI** 28
braised oxtail, grapes, walnuts, olives, parmesan, red wine sauce
- EGGPLANT PARMIGIANA** 26
linguini pasta, green peas, fresh mozzarella, pesto, pomodoro sauce

SEA

- PAELLA MIXTA** 46
spanish octopus, seabass, mussels, clams, bomba rice, saffron
- WILD SALMON** 37
pan seared salmon, polenta cake, oven roasted tomatoes, broccolini, baby carrots, micro greens, saffron beurre blanc, salmon roe
- SHRIMP CAPELLINI** 33
capellini pasta, cherry tomatoes, basil, lobster cream sauce
- LOBSTER RISOTTO** 41
lobster tail (6 oz), prawns, risotto, lobster cream sauce
- LINGUINI MASSIMO** 35
linguini, manila clams, mediterranean black mussels, jumbo prawns, chorizo, pancetta, garlic, cream sauce
- SEARED SEA BASS** 41
seared chilean sea bass, grilled asparagus, cherry tomatoes, mashed potatoes, lemon beurre blanc

LAND

- RIB EYE STEAK** 47
rib eye steak, pancetta gnocchi, bacon-wrapped asparagus, demi-glace
- OSSO BUCO** 39
braised beef shank, saffron risotto, sautéed seasonal vegetables
- FILET MIGNON** 57
angus filet mignon, potato truffle purée, braised cipollini onions, asparagus, baby carrots, demi-glance
- 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
- CHICKEN PARMIGIANA** 27
cavatappi pasta, roasted seasonal vegetables, pesto, pomodoro sauce

SIDES

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| mixed seasonal vegetables 8 | parmesan fries 8 |
| mashed potatoes 8 | mushroom risotto 8 |
| cremini mushrooms 8 | broccolini 8 |

Join us for Lunch & Brunch:

lunch: tuesday - sunday 11 am - 3 pm,
brunch: saturday & sunday 10:30 am - 2:00 pm