



ANTIPASTI

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

OCEANIC SMALL PLATES

STEAMED MUSSELS

saffron butter, white wine, grilled crostini 18

CALAMARI PRAWN FRITTI

calamari, prawns, aioli, cocktail sauce 18

PRAWN COCKTAIL

chilled prawns (7), citrus horseradish cocktail sauce 19

DAYBOAT SCALLOPS

seared dayboat scallops (2), spinach, risotto, basil oil 21

PANCETTA WRAPPED PRAWNS

pancetta, prawns (6), beurre blanc drizzle 19

DUNGENESS CRAB CAKES

pan-fried dungeness crab cakes, calabrian chili aioli, arugula, fennel salad 24

OYSTERS

STEAMBOAT

totten inlet, WA
half 15 | dozen 26

MARIN MIYAGI

tomales bay, CA
half 25 | dozen 44

CHARCRUTERIE

FORMAGGI

humboldt fog brie, gorgonzola, honey comb, mostarda, toasted crostini 16

SALUMI

hot coppa, soppressata prosciutto, pickles, whole grain mustard, toasted crostini 17

SOUP

soup of the day 9

GREENS

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

CRAB LUIGI SALAD

crab meat, avocado, cucumber, oven-dried tomatoes, egg, watercress, luigi dressing 14

PANZANELLA SALAD

buratta, marinated tomatoes, stone fruits, olives, red onion, cucumber, croutons, white balsamic 15

CAESAR

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

SUMMER MELON SALAD

ricotta, tomatoes, micro basil, balsamic vinaigrette 14

MIXED GREENS

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

ROASTED GOLDEN & RED BEETS

roasted red and golden beets, shallots, chives, citrus supremes, pumpkin seeds, beet dressing 14

PASTA

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

LINGUINI MASSIMO

manila clams, p.e.i. mussels, jumbo prawns, pancetta, chorizo, garlic, linguini, cream sauce 37

PANCETTA CARBONARA

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

CACIO E PEPE

bucatini pasta, parmigiano reggiano, crack black pepper 25

LAND

CHICKEN MARSALA

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

CHICKEN PARMIGIANA

cavatappi pasta primavera, pomodoro sauce 32

FILET MIGNON

8 oz angus filet mignon, asparagus, mashed potatoes, gorgonzola cheese, demi glace 56

PORCHETTA PETITO

braised porchetta, creamy polenta, pear mostarda, snap peas, pork jus 37

HANGAR STEAK

6 oz grilled hangar steak, bordelaise sauce, gorgonzola butter, parmesan fries 35

NEW YORK STEAK

12oz grilled angus new york steak, tarragon compound butter, crispy onions, roasted potatoes, asparagus 48

VEAL CHOP

16oz porterhouse veal chop, grilled seasonal vegetables, garlic studded marble potatoes, Demi glacé 45

SEA

WILD SALMON

fresh spinach risotto, fava pesto, lemon sauce 37

SEARED HALIBUT

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

CRAB RAVIOLI

crab and artichoke stuffed ravioli, lobster cream sauce 35

SIDES

mixed seasonal vegetables 8

sautéed baby spinach 8

crispy parmesan fries 8

asparagus 8

MASSIMO IS NOW SERVING LUNCH

lunch is available tuesday - sunday 11 am - 3 pm

EXECUTIVE CHEF ROBERTO BONEFONT

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 6+ | \$25 corkage | \$5 split food charge
subscribe on our website at massimoristorante.com for notifications on daily specials and other updates.