



ANTIPASTI

HOUSEMADE FOCACCIA

Rosemary, whipped ricotta, seasonal preserves, olive oil, balsamic 8

CALAMARI PRAWN FRITTI

calamari, prawns, aioli, cocktail sauce 18

PANCETTA WRAPPED PRAWNS

pancetta, prawns (6), beurre blanc drizzle 19

DUNGENESS CRAB CAKES

pan-fried Dungeness crab cakes, chipotle aioli, arugula and fennel salad 24

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

SUMMER MELON SALAD

ricotta salata, balsamic vinaigrette, tomatoes, micro basil 14

CRAB LUIGI SALAD

Pickled crab meat, Luigi dressing, avocado, cucumber, oven dried tomatoes, egg, watercress 14

MIXED GREENS

pickled shallots, red wine vinegrette, fennel, radishes 12

CAESAR

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

PANZAELLA SALAD

buratta, marinated tomatoes, stone fruit, olives red onion, cucumber, crouto, white balsamic 14

ROASTED GOLDEN & RED BEETS

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

PASTA

PENNE A LA CHECCA

pomodoro sauce, basil, fresh mozzarella cheese, penne 22

CRAB RAVIOLI

crab and artichoke stuffed ravioli, lobster cream sauce 30

SPAGHETTI BOLOGNESE

traditional pork and beef meat sauce, basil, parmesan 27

LAND & SEA

WILD SALMON

spinach risotto, fava bean pesto, lemon sauce 37

CHICKEN MARSALA

Airline chicken, roasted mushrooms, Marsala wine, mushrooms risotto, creme fraiche 28

MASSIMO BURGER

usda angus beef, garlic aioli, red onion jam, tomato, arugula, talleggio, bacon, handmade roll, choice of fries or salad 18

SANDWICHES

served with your choice of fries or salad

TOMATO FRESCA

ciabatta, pesto, fried tomato, sliced coppa, mozzarella 17

BACON LETTUCE TOMATO & AVOCADO

housemade focaccia, garlic aioli, avocado, bacon, lettuce, tomato, sliced taleggio 18

CRISPY CHICKEN DAIVOLO

hawaiian buns, breaded chicken, calabrian aioli, cabbage slaw 16

PORTOBELLO

housemade ciabatta, sliced portobello, roasted bell pepper, arugula, balsamic vinaigrette 15

SIDES

mixed seasonal vegetables 8

sautéed baby spinach 8

crispy parmesan fries 8

asparagus 8

ASK US ABOUT THE CHEF'S DAILY SPECIAL

at massimo ristorante, our culinary team crafts daily specials that elevate your dining experience. inspired by the season, and created with the freshest ingredients, these dishes are crafted from boundless creativity.

EXECUTIVE CHEF ROBERTO BONEFONT

LUNCH: 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 splitt food charge
subscribe on our website at massimoristorante.com for notifications on daily specials and other updates.