



## ANTIPASTI

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### 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

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### FORMAGGI

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

### SALUMI

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

## SOUP

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SOUP OF THE DAY 9

## GREENS

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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

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### PENNE A LA CHECCA

pomodoro sauce, basil, fresh mozzarella cheese, penne 22

### PORCINI AND BLACK TRUFFLE RAVIOLI

lemon broth, oyster mushrooms, cream 28

### SPAGHETTI BOLOGNESE

traditional pork and beef meat sauce, basil, parmesan 27

## LAND & SEA

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### 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

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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

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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.

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## EXECUTIVE CHEF ROBERTO BONEFONT

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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 split food charge  
subscribe on our website at [massimoristorante.com](http://massimoristorante.com) for notifications on daily specials and other updates.