



OCEANIC SMALL PLATES

CRAB CROQUETTES	17
dungeness crab, potato, panko, calabrian aioli	
POMEGRANATE BLOOD ORANGE SCALLOPS	22
seared scallops, butternut squash purée, asparagus, radishes, blood orange beurre blanc, pomegranate seeds	
GRILLED OCTOPUS	17
marble potatoes, calabrian aioli, cherry tomatoes, pesto	
CRAB STACK	29
dungeness crab, avocado, cucumber, green leeks, citrus vinaigrette	
CALAMARI PRAWN FRITTI	19
calamari, prawns, cocktail sauce, aioli	
PANCETTA WRAPPED PRAWNS	20
prawns (6), pancetta, beurre blanc	
AHI TUNA TARTARE	24
ahi tuna, avocado, tomato, red onion, soy sauce, sesame seeds, taro chips	

ANTIPASTI

BRUSSELS SPROUTS	18
crispy brussels sprouts, bacon, parmesan, balsamic reduction	
GARLIC CHEESE BREAD	14
sourdough, asiago, garlic	
add: shredded dungeness crab meat +10 / add marinara +3	
BEEF CARPACCIO	18
beef carpaccio, shaved parmesan, capers, dijon mustard, olive oil	
OVEN-ROASTED MEATBALLS	19
beef and pork meatballs, marinara, mozzarella	
DEVILED EGGS	15
breaded egg halves, hot coppa, pickled shallots	
HANDMADE MOZZARELLA STICKS	19
fresh mozzarella, panko, 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 46

SOUP

bowl 10
clam chowder
french onion

GREENS

add: prawns +11, chicken +9, salmon +16, + steak MP, dungeness crab +MP

WINTER ORCHARD SALAD	19
spinach, goat cheese, gala apples, dried cranberries, candied pecans, red onion, apple cider vinaigrette	
FIG AND PROSCIUTTO SALAD	16
duck prosciutto, goat cheese, figs, raspberries, cherries, toasted pumpkin seeds, pistachio vinaigrette	
MIXED GREENS SALAD	13
mixed greens, seasonal shaved vegetables, red wine vinaigrette	
CAESAR SALAD	15
romaine lettuce, roasted garlic croutons, parmigiano reggiano, caesar dressing	
ROASTED BEET SALAD	16
roasted baby beets, grapefruit supremes, arugula, goat cheese, citrus honey vinaigrette	

WEDGE SALAD	14
iceberg lettuce, bacon, tomatoes, red onion, red bell peppers, 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. 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	29
ground pork, ground beef, ricotta, mushrooms, basil, marinara	
LAMB RAGÙ FETTUCCINE	31
handmade fettuccine, braised lamb ragù, shaved parmesan	
RIGATONI ALLA VODKA	25
rigatoni, marinara, cream, mozzarella, basil	
PANCETTA CARBONARA	30
penne, crispy pancetta, portobello mushrooms, onions, green peas, black pepper cream sauce	
SPAGHETTI BOLOGNESE	28
spaghetti, pork and beef meat sauce, parmesan, basil	
BUTTERNUT SQUASH RAVIOLI	29
handmade butternut ravioli, kale, butternut squash puree, roasted butter squash, brown butter sage	
EGGPLANT PARMIGIANA	28
linguini, pomodoro sauce, pesto, green peas, fresh mozzarella	

SEA

LOBSTER RISOTTO	44
lobster tail (6 oz), prawns, risotto, lobster cream sauce	
WILD SALMON	39
seared salmon, polenta cake, broccolini, baby carrots, oven-roasted tomatoes, saffron beurre blanc, salmon roe, microgreens	
SHRIMP CAPELLINI	34
capellini, lobster cream sauce, cherry tomatoes, basil	
LINGUINI MASSIMO	37
linguini, manila clams, mediterranean black mussels, jumbo prawns, chorizo, pancetta, garlic cream sauce	
SEARED SEA BASS	44
seared chilean sea bass, mashed potatoes, grilled asparagùs, cherry tomatoes, lemon beurre blanc	
PAN-SEARED COD	40
seared black cod marinated in miso, sautéed spinach, shiitake mushrooms, shallots, maple beurre blanc	

LAND

RIBEYE STEAK	49
ribeye steak, pancetta gnocchi, bacon-wrapped asparagùs, demi-glace	
SHORT RIB	48
braised short rib, saffron risotto, demi-glace, asparagùs	
LAMB CHOPS	37
grilled lamb chops, potato and corn purée, sautéed broccolini, carrots, chimichurri	
FILET MIGNON	59
angus filet mignon, potato truffle purée, braised cipollini onions, asparagùs, baby carrots, demi-glace	
CHICKEN MARSALA	33
airline chicken breast, mushroom risotto, roasted mushrooms, marsala sauce	
CHICKEN PARMIGIANA	28
cavatappi, roasted seasonal vegetables, pomodoro sauce, pesto	

SIDES

mixed seasonal vegetables 9	parmesan fries 9
mashed potatoes 9	mushroom risotto 9
cremini mushrooms 9	broccolini 9

Join us for:

Lunch & Brunch:

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

Tomahawk Steak Thursdays

Thursdays 3 PM - 9 PM