



OCEANIC SMALL PLATES

CRAB CROQUETTES	17
dungeness crab, potato, panko, calabrian aioli	
GRILLED OCTOPUS	17
marble potatoes, calabrian aioli, cherry tomatoes, pesto	
SEARED SCALLOPS	22
seared scallops, mashed potatoes, corn succotash, grapefruit supremes, passion fruit vinaigrette	
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

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	
ROASTED CAULIFLOWER	18
cauliflower florets, dates, calabrian chili aioli	
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	
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PEACH BURRATA SUMMER SALAD	19
peaches, burrata, arugula, basil, pesto, chili oil, balsamic reduction	
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 GOLDEN BEET SALAD	15
golden beets, seasonal greens, goat cheese, candied walnuts, white balsamic 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. 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	29
ground pork, ground beef, ricotta, mushrooms, basil, marinara	
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	
MUSHROOM RAVIOLI	30
mushroom ravioli, pancetta, sautéed mushrooms, truffle cream sauce, parmesan	
EGGPLANT PARMIGIANA	28
linguini, pomodoro sauce, pesto, green peas, fresh mozzarella	
PAPPARDELLE PASTA	27
pappardelle, basil pesto, parmesan cheese	

SEA

PAELLA MIXTA	50
spanish octopus, seabass, mussels, clams, bomba rice, saffron	
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	
LOBSTER RISOTTO	44
lobster tail (6 oz), prawns, risotto, lobster cream sauce	
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 asparagus, cherry tomatoes, lemon beurre blanc	

LAND

RIB EYE STEAK	49
ribeye steak, pancetta gnocchi, bacon-wrapped asparagus, demi-glace	
PORK CHOP ALLA MILANESE	33
herb-crusted pork chop, arugula, heirloom cherry tomato salad	
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, asparagus, 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
mashed potatoes	9
cremini mushrooms	9
parmesan fries	9
mushroom risotto	9
broccolini	9



Join us for Lunch & Brunch:

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