Massimo Ristorante

New Year's Eve

12 · 31 · 25

ANTIPASTI
select one

FOCACCIA
roasted bell peppers, onions, roasted garlic, dungeness crab, black truffle

CAVIAR, ROCKEFELLER OYSTER
asiago cheese, parsley, shallots, spinach, celery, panko butter, romanoff caviar

PRIMI PIATTI
select one

FIG PROSCIUTTOSALAD
duck prosciutto, mixed greens, figs, goat cheese, raspberries, cherries, toasted pumpkin seeds, pistachio vinaigrette

SEARED SCALLOPS
pan-seared scallops, sourdough, sautéed spinach, lobster bernaise sauce

SECONDI PIATTI
select one

SURF AND TURF
filet mignon, king crab, lobster sauce, roasted seasonal vegetables, roasted marble potatoes

FIG DEMI DUCK BREAST
seared duck breast, duck au jus, fig demi, truffle potato puree

SEARED CHILEAN SEABASS
pan seared chilean seabass, grilled asparagus, mashed potatoes, beurre blanc

GARDEN MEDLEY RISOTTO
risotto, seasonal vegetables, parmesan cheese

DOLCI
select one

STRAWBERRY TIRAMISU
ladyfinger cookies, strawberries, whipped cream, cocoa powder

CHOCOLATE LAVA CAKE
vanilla gelato, spiced caramel, cinnamon crumble

SBRICIOLATA DI LIMONCELLO
limoncello foam, cinnamon crumble, lemon sorbet

MASSIMO RISTORANTE

some entrées may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase your risk of foodborne illness. not all ingredients are listed. inform your server of any allergies. | 20% gratuity for parties of 6 or more | $25 corkage fee per 750 ml | $5 split plate charge. subscribe at massimoristorante.com for daily specials and updates.