

## LUNCH MENU

### STARTERS

**Soup of the Day** – Seasonal Selection 7/9

**Classic Minestrone** – Vegetables, Beans, & Vegetable Broth 7/9

**Calamari Fritti** – Crispy Calamari & Lemon Butter 12

**Fried Zucchini** – Light Breading, Parmesan, House-Made Ranch Dressing 9

**Crab & Artichoke Fondue** – Toasted Crostini 14

**Bruschetta alla Massimo** – Tomato, Basil, Balsamic, & Extra Virgin Olive Oil 9

**Fresh Mozzarella & Tomato** – Pickled red onions, balsamic glaze and basil oil 10

**Caesar Salad** – Romaine Heart & Garlic Croutons Meyer Lemon, Anchovy, Dijon, Cracked Pepper, & Parmigiano 8  
+ With Grilled Chicken 14 With Grilled Prawns 18

**The Wedge** – Iceberg Lettuce with Blue Cheese Dressing, Bacon, Diced Tomato and Bermuda Onion 9

**Mixed Baby Greens Salad** – Spiced Walnuts, Blue Cheese Crumbles, Dried Cranberries - Champagne Vinaigrette 8

### ENTRÉE SIZE SALADS

**Grilled NY Steak Salad** – New York Steak, Mixed Greens, Artichoke Heart, Roasted Pepper, Red Onion, & Goat Cheese Champagne Vinaigrette 24

**Seafood and Dungeness Crab Louie** – Mixed Greens, Crab-meat, Bay Shrimp, Jumbo Prawns -Classic Louie dressing 28

**Massimo's Chicken Salad** – Mixed Greens, Avocado, Dried Cranberries, Apples, Toasted Almonds, Gorgonzola Cheese - Balsamic Vinaigrette 18

**Salmon Salad** – Mild Cajun Spiced Seared Salmon over Romaine tossed in a Champagne Vinegrette 21

### SANDWICHES

**Includes choice of Fries or Fresh Fruit**

**Open Face Dungeness Crab** – Dungeness Crabmeat & Swiss Cheese Grilled Sourdough 24

**Pepperonata Provolone Burger** – Wagyu Kobe, Provolone Cheese & Grilled Onions on Ciabatta Roll 17

### PASTAS

**(Gluten Free Pasta Available)**

**Rigatoni Alla Massimo** – Roasted Veal sauce, Mushroom, Tomato, Scallions, Sherry, & Cream 16

**Cheese Ravioli Pesto** – Fresh Basil, Garlic with Touch of Cream and Pine Nuts 17

**Chicken Fettuccini Alfredo** – Butter, Cream, Parmesan and a Dash of Nutmeg 17

**Crab and Spaghetti** – A Massimo's Classic - Dungeness Crabmeat tossed with Mushrooms, Scallions, Fresh Tomato and Sherry 28

**Fettuccini Alla Carbonara** – Hickory Smoked Bacon, Brandy, Scallions and Cream 16

**Linguini Vongole** – Fresh Manila Clams, Garlic, Fresh Basil, White Wine - Choice of Red or White 21

✓ **Grilled Vegetable Lasagna Rolls** – Grilled Vegetables, Mushrooms, Ricotta and Fresh Herbs rolled in Pasta Sheets topped with Mozzarella and Marinara 20

**Spaghetti and Meatballs Bolognese** – Noni's Recipe of Ground Turkey & Pork Meatballs with Bolognese Sauce 20

✓ **Vegetable Risotto** – Assorted Vegetables, Fresh Herbs, & Grana Padano 17

**Lasagna of the Day** – See Chef for Today's Preparation 21

V - denotes Vegetarian Item

### ENTRÉES

**Veal Scaloppini Marsala** – Sautéed Mushrooms & Marsala Wine - Garlic Mashed Potatoes & Seasonal Vegetables 20

**Veal Picatta** – Lemon, Butter and Capers - Garlic Mashed Potatoes and Seasonal Vegetables 20

**Chicken Breast Alla Parmigiana** – Breaded, Topped with Jack Cheese, and Pomodoro Sauce - Spaghetti Pomodoro and Seasonal Vegetables 20

**Chicken Picatta** – Lemon, Butter & Caper Sauce, Seasonal Vegetables & Garlic Mashed Potatoes

**New York Steak** – 10 Oz. Certified Angus-Char Broiled, Green Peppercorn Sauce - Garlic Mashed Potatoes and Vegetables 27

**Petite Filet Mignon** – Char-Broiled Certified Angus, Maitre d' Butter -Garlic Mashed Potatoes and Vegetables 28

**Grilled Petrale Sole Dore** – Classic Egg Wash with Beurre Blanc and served with Fresh Vegetables and Garlic Mashed Potatoes 23

**Fresh Fish of the Day** – See Server for Details AQ

**Minimum service \$15 per person. All items subject to sales tax. 18% gratuity added to parties of 8+. Cake cutting Fee \$2.50 per person for all personal deserts. One complimentary corkage fee per purchased bottle. Corkage fee \$18.00 per 750 ml. Not responsible for lost or stolen items.**