

## Antipasti

### Baked Garlic Bread 7

Fresh Baked Francesi Bread with Garlic, Herbs and Parmesan

### Calamari Fritti 12

Our Famous Crispy Calamari Tossed in Lemon-Garlic Butter

### Fried Zucchini 9

Light Breading, Parmesan, House-Made Ranch Dressing

### Cajun Shrimp 12

Battered Shrimp in a Spicy Butter Sauce

### Clams & Mussels 16

White Wine, Garlic, Basil and Fresh Tomato

### Crab & Artichoke Fondue 14

Toasted Crostini

### Antipasto Pane 10

Calamata Olives, Tapenade, Roasted Peppers, Artichoke Hearts, Portobello Mushrooms on Traditional Crostini

### Filet of Beef Carpaccio 16

Lemon, Dijon, Capers, and Shaved Parmesan

### Tomato & Basil Bruschetta 9

Baked Garlic Crostini

### Oysters on the Half Shell 20

A Half Dozen of Chesapeake Bay Bevans with Cocktail Sauce & Peppered Mignonette

### Jumbo Prawn Cocktail 15

Traditional Cocktail Sauce

## Zuppa & Insalata

### Minestrone 7/9

Classic Italian Vegetable Soup

### Soup of the Day 7/9

Created Fresh Daily

### The Wedge 9

Iceberg Lettuce with Maytag Blue Cheese Dressing, Bacon, Diced Tomato and Bermuda Onions

### Fresh Mozzarella & Tomato 10

Pickled red onions, balsamic glaze and basil oil

### Seasonal Mixed Baby Greens 8

Tossed in a Balsamic Vinaigrette with Spiced Walnuts, and Blue Cheese Crumbles

### Warm Spinach Salad 9

Bacon, Mushroom, Balsamic Vinaigrette with Feta Cheese

### Massimo's Famous Caesar Salad 12

Prepared fresh for you in our dining room  
• price per person/minimum of 2 per table

## Pasta

GLUTEN FREE OPTIONS AVAILABLE

### Rigatoni ala Massimo 20

Signature Sauce of Roasted Veal, Mushrooms, Diced Tomato, Scallions and Sherry cream

### Linguini Vongole 24

Fresh Clams, Garlic, Fresh Basil and White Wine  
• Choice of: red or white

### Crab and Spaghetti 26

Spaghetti tossed with Mushrooms, Scallions, Fresh Tomato and Sherry

### Risotto of the Day AQ

See Server for Details

### Cheese Ravioli Pesto 18

Fresh Basil, Garlic, with Touch of Cream and Pine Nuts

## Alla Griglia

### New York Steak Au Poivre 35

12 ounce USDA choice with Green Peppercorn Sauce, Seasonal Vegetables & Garlic Mashed Potatoes

### Filet Mignon 40

8 ounce USDA choice with a Cabernet Reduction, Seasonal Vegetables and Garlic Mashed Potatoes

### Roasted Rack of Lamb 45

New Zealand Rack with Fresh rosemary and Garlic Demi-Glace, Grilled Asparagus and Lyonnaise Potatoes

### Marinated Rib Veal Chop 42

Shiitake Mushroom Sauce – Seasonal Vegetables and Garlic Mashed Potatoes

### Veal Scaloppini ala Marsala 25

Sautéed Mushrooms in a Marsala Demi-Glace – Seasonal Vegetables and Risotto

### Veal Picatta 25

Lemon Butter, Parsley, and Capers – Seasonal Vegetable and Risotto

### Pasta Primavera 17

With fresh seasonal vegetables  
• Choice of: red or white

### Capellini Pomodoro 17

True Vegetarian made with Tomato, Fresh Basil and Garlic

### Chicken Fettuccini Alfredo 18

Butter, Cream, Parmesan and a Dash of Nutmeg

### Spaghetti & Meatball Bolognese 24

Ground Sirloin, Fresh Herbs, Garlic and Tomato

### Fettuccini Carbonara 19

Bacon, Scallions, and Cream

## Frutti di mare

### Cedar Planked Salmon Filet 28

Bourbon – Orange Glazed, Wilted Spinach and Lyonnaise Potatoes

### Calamari Steak 23

Dore' Style served with Lemon Butter Sauce – Seasonal Vegetables and Garlic Mashed Potatoes

### Grilled Petrale Sole Dore' 26

Lemon Butter – Wilted Spinach & Garlic Mashed Potatoes

### Fish of the Day AQ

See server for details

## Massimo's Classics

### Chicken Breast Parmigiana 23

Topped with Pomodoro Sauce and Mozzarella–Spaghetti Pomodoro and Seasonal Vegetables

### Chicken Breast Picatta 23

Lemon Butter, Parsley, and Capers – Seasonal Vegetable and Risotto

### Veal Saltimbocca 26

Topped with Prosciutto, Monterey Jack and a Fresh Sage Demi-Glace – Seasonal Vegetables and Risotto