

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 13

Battered Shrimp in a Spicy Butter Sauce

Clams & Mussels 16

White Wine, Garlic, Basil and Fresh Tomato

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

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

Veal Saltimbocca 26

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

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

Crab, & Artichoke Fondue 14

Served with Toasted Crostini

Zuppa & Insalata

Seasonal Mixed Baby Greens 9

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

Warm Spinach Salad 10

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

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 19

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