

## LUNCH MENU

### STARTERS

- Soup of the Day** – Seasonal Selection 7/9
- Classic Minestrone** – Vegetables, Beans, & Pasta 7/9
- Calamari Fritti** – Crispy Calamari & Lemon Butter 12
- Fried Zucchini** – Light Breading, Parmesan, House-Made Ranch Dressing 9
- Bruschetta alla Massimo** – Tomato, Basil, Balsamic, & Extra Virgin Olive Oil 9
- Fresh Burrata & Tomato** – Basil Oil, Balsamic Glaze and Extra Virgin Olive Oil 12
- Caesar Salad** – Romaine Heart & Garlic Croutons Meyer Lemon, Anchovy, Dijon, Cracked Pepper, & Parmigiano 8  
+ With Grilled Chicken 14 With Grilled Prawns 18
- Warm Spinach Salad** – Bacon, Mushroom, Red Onion, & Feta Balsamic Reduction 9
- 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

- Black Angus Steak Salad** – Steak, Mixed Greens, Artichoke Heart, Roasted Pepper, Red Onion, & Goat Cheese Champagne Vinaigrette 24
- Seafood Louie** – Mixed Greens, Crab-meat, Bay Shrimp, Jumbo Prawns - Classic Louie dressing 28
- Chicken Breast Salad** – Mixed Greens, Avocado, Dried Cranberries, Apples, Toasted Almonds, Gorgonzola Cheese - Citrus Vinaigrette 18
- Salmon Salad** – Mild Cajun Spiced Seared Salmon over Romaine tossed in a Lemon Poppy Seed Vinaigrette 21

### SANDWICHES

**Includes choice of Fries or Fresh Fruit**

- Dungeness Crab Sandwich Melt** – Crabmeat & Swiss Cheese Grilled Sourdough 24
- Chicken Parmigiana Sandwich** – Breaded Chicken Breast, Tomato Sauce and Melted Mozzarella on Ciabatta 18
- Massimo's Burger** – Wagyu Kobe, American Cheese & Grilled Onions on Ciabatta Roll 16
- Open Faced Salmon Club** – Hickory Smoked Bacon, Avocado, Tomato, & Dill Aioli On Grilled Sourdough 22
- Grilled Vegetable Sandwich** – Seasonal Grilled Vegetables, Provolone Cheese, Sundried Tomato Aioli - on Ciabatta 14

### 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
- Pasta Primavera** – With Fresh Seasonal Vegetables - Choice of Red or White 16
- Spaghetti and Meatballs Bolognese** – Noni's Recipe of Veal, Beef & Pork Meatballs with Bolognese Sauce 20
- Vegetable Risotto** – Assorted Vegetables, Fresh Herbs, & Grana Padano 16  
+ With Grilled Chicken 20 With Prawns 22

### 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 and Capers - Garlic Mashed Potatoes and Seasonal Vegetables 19
- New York Steak** – 10 Oz. Certified Angus-Char Broiled, Green Peppercorn Sauce - Roasted Potatoes and Vegetables 27
- Petite Filet Mignon** – Char-Broiled Certified Angus, Maitre d' Butter - Roasted Potatoes and Vegetables 28
- Herb Roasted Canadian Salmon** – Lemon-Caper Butter, Sautéed Vegetables and Roasted Potatoes 24
- Fresh Fish of the Day** – See Server for Details AQ