

## 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

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

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

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

### Entrée Size Salads

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

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

**Seafood Louie** – Mixed Greens, Crab-meat, Jumbo Prawns -Classic Louie dressing 28

**Salmon Salad** – Mild Cajun Spiced Seared Salmon over Mixed Greens with Roasted Seasonal Vegetables tossed in Balsamic Vinaigrette 21

### Sandwiches

**Includes choice of Fries or Fresh Fruit**

**Massimo's Burger** – Wagyu Kobe, Provolone Cheese & Grilled Onions on Ciabatta Roll 17

**Dungeness Crab Melt** – Dungeness Crabmeat & Swiss Cheese Grilled Sourdough 24

**Meatball Sandwich** – On Ciabatta Roll with Tomato Sauce and Provolone 16

**Grilled Chicken Sandwich** – Char Broiled Chicken Breast, Pesto, Sautéed Mushrooms & Onions, Swiss Cheese on Ciabatta Roll 16

### Classic Pastas

**(Gluten Free Pasta Available)**

**Rigatoni Alla Massimo** – Signature Roasted Veal Sauce, Mushroom, Tomato, Scallions, Sherry, & Cream 17

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

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

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

**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

### Classic Entrées

**Include Fresh Seasonal Vegetable and Chef's Starch of the Day**

**Veal Scaloppini Marsala** – Sautéed Mushrooms & Marsala Wine 20

**Veal Picatta** – Lemon, Butter and Capers 20

**Chicken Breast Alla Parmigiana** – Breaded, Topped with Mozzarella Cheese, and Pomodoro Sauce 20

**Chicken Picatta** – Lemon, Butter & Caper Sauce,

**New York Steak** – 8 oz.. Certified Angus-Char Broiled, Garlic Butter 25

**Grilled Petrale Sole Dore** – Classic Egg Wash -Beurre Blanc. 23

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

### Daily Features

**Our Chef prepares a Special Entrée each day. See Server for details.**

Summer 2018

**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.**