

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.