

MASSIMO

D I N N E R

← ZUPPE →

- MINISTRONE · Fresh seasonal vegetables soup 8.95
RIBOLLITA · Tuscan style bread and vegetable soup 11.50

← INSALATE →

- RADICCHIO CESARE · Massimo's special Caesar salad made with radicchio lettuce and homemade croutons 10.75
ENDIVIA BELGA · Endive lettuce with red apples, tomato, crunchy pancetta, homemade candied walnuts and goat cheese, balsamic vinaigrette 14.25
INSALATA POLLO · Romaine, tomato, avocado tossed with warm grilled chicken breast, roasted potatoes and a sprinkle of Parmesan 13.95
NICOLETTA · Steamed and sliced artichokes hearts tossed with shaved parmesan cheese and balsamic vinaigrette, served over baby mixed greens and tomatoes 14.75
SANREMO · Arugula salad with hearts of palm, avocado, tomato, zucchini and toasted pine nuts 12.95
EMILIANA · Mixed baby lettuce with cherry tomato, Prosciutto di Parma and truffle cheese 16.50

← ANTIPASTI →

TERRA

ANTIPASTO TOSCANO · A platter of Prosciutto di Parma, Salame Toscano, marinated olives and baby artichokes, Burrata and peperonata (for 2 people) 18.95

TRIPPA ALLA PARMIGIANA · Slow braised beef tripe with Parmesan cheese 15.25

MELANZANE AL FORNO · Eggplant and mozzarella cheese baked with tomato sauce 12.75

SALSICCIE E FAGIOLI · Homemade succulent chicken sausages sautéed with Cannellini beans, garlic and sage 14.75

BURRATA L.A. · Fresh Burrata cheese served with vine ripened tomatoes, avocado, anchovies, basil and olive oil 13.50

CARPACCIO · Thin slices of beef topped with arugula, avocado, shaved Parmesan and toasted pine nuts, lemon juice and olive oil 14.95

MARE

CALAMARI E SPINACI · Roasted calamari with garlic sautéed spinach and toasted pine nuts 14.95

GAMBERI DEL MARINAIO · Grilled Black Tiger shrimp served with Cannellini beans, red onions and x.v. olive oil 15.75

TEGAMINO DI MARE · Clams, shrimp, scallops and calamari braised with garlic, tomato and white wine served light spicy on top of a toasted garlic crostone 16.95

VONGOLE IN BRODETTO · Manila clams with garlic, crushed tomato, white wine, oregano and parsley, toasted garlic crostone 14.50

MASSIMO

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← PRIMI PIATTI →

PASTA

- RIGATONI E MELANZANE · *Rigatoni sautéed with eggplant, garlic, tomato sauce, basil and Burrata cheese* 17.95
- SPAGHETTI ALLE LENTICCHIE · *Spaghetti with green lentils, oven roasted tomatoes and spinach* 18.50
- CONCHIGLIE BOLOGNESE · *Conchiglie with slow braised beef Bolognese sauce with wild mushrooms* 18.75
- SPAGHETTI DI MAIS ALLA BOSCAIOLA · *Corn spaghetti with wild mushroom ragout and snap peas* 21.95
- PAPPARDELLE AL CINGHIALE · *Pappardelle sautéed with slow braised wild boar and black olives sauce* 20.75
- LINGUINE ALLO SCOGLIO · *Linguine sautéed with Manila clams, shrimp, scallops, calamari, garlic, parsley and light tomato sauce* 26.75
- TAGLIATELLE ALLA LIGURE · *Tagliatelle sautéed with homemade chicken sausages, pesto and crushed tomato* 19.75

PASTE RIPIENE E RISOTTI

- RAVIOLI ROSSI DI MAGRO · *Red beet ravioli filled with beef and cheese, served with x.v. olive oil and black pepper* 21.75
- AGNOLOTTI AL GRANTURCO · *Agnolotti filled with sweet corn and cheese, sautéed with butter and sage* 20.50
- GNOCCHI VERDI · *Massimo's signature spinach and ricotta gnocchi sautéed with Porcini mushroom* 19.75
- RISOTTO AI SAPORI DI BOSCO · *Risotto with wild mushrooms, asparagus and truffle essence* 22.75
- RISOTTO ALLA VENETA · *Risotto with sea scallops, snap peas and Prosecco* 24.50
- RISOTTO ALL'EMPOLESE · *Risotto with braised artichoke hearts and Prosciutto di Parma* 23.95

← SECONDI PIATTI →

POLLO SCAMICIATO AL BALSAMICO · *A whole boneless chicken roasted with garlic and herbs, served with aged balsamic vinegar sauce* 27.00

STINCO DI VITELLA · *Massimo's slow braised baby veal shank served with saffron risotto* 29.50

BISTECCA CHIANTIGIANA · *Grilled Prime N.Y. steak served with Chianti reduction sauce and sautéed wild mushrooms* 37.75

COSTATA D'AGNELLO · *Roasted New Zealand lamb rack, served with sautéed artichokes and Cannellini beans* 39.50

SALMONE E ZUCCHINE · *Grilled wild King salmon filet served with braised zucchini and black olives* 31.00

MAHI MAHI ALLA MEDITERRANEA · *Filet of Mahi mahi served with sautéed tomato, capers, black olives and oregano* 29.50

← CONTORNI →

FAGIOLI ALL'OLIO · *Cannellini beans with olive oil* 5.95

SPINACI AL SALTO · *Garlic sautéed spinach* 5.95

PEPERONATA · *Braised peppers, onions, eggplant and zucchini* 6.95

PATATE ARROSTO · *Roasted potatoes with herbs* 4.95

CARCIOFI BRASATI · *Slow braised artichokes with fresh herbs* 7.95

BROCCOLI AL VAPORE · *Steamed broccoli* 5.95

Split Charge \$3.50 - Corkage \$18 - 18% Gratuity Added to Parties of 6 or More