

Antipasti

Baked Garlic Bread	5	Antipasto Pane	9
Fresh Baked Francesi Bread with Garlic, Herbs and Parmesan		Calamata Olives, Tapenade, Roasted Peppers, Artichoke Hearts, Portobello Mushrooms on Traditional Crostini	
Calamari Fritti	9	Filet of Beef Carpaccio	12
Our Famous Crispy Calamari Tossed in Lemon-Garlic Butter		Lemon, Dijon, Capers, and Shaved Parmesan	
Cajun Rock Shrimp	10	Tomato & Basil Bruschetta	8
Battered Shrimp in a Spicy Butter Sauce		Baked Garlic Crostini	
Clams & Mussels	14	Oysters on the Half Shell	12
White Wine, Garlic, Basil and Fresh Tomato		A Half Dozen with Cocktail Sauce & Peppered Mignonette	
Crab & Artichoke Fondue	12	Jumbo Prawn Cocktail	12
Toasted Crostini		Six prawns Served with Traditional Cocktail Sauce	

Zuppa E Insalata

Minestrone	5/6	Seasonal Mixed Baby Greens	8
Classic Italian Vegetable Soup		Tossed in a Balsamic Vinaigrette with Spiced Walnuts, and Blue Cheese Crumbles	
Soup of the Day	5/6	The Wedge	9
Created Fresh Daily		Iceberg Lettuce with Maytag Blue Cheese Dressing, Bacon, Diced Tomato and Bermuda Onions	
Fresh Mozzarella & Tomato	9	Massimo's Famous Caesar Salad	10
Pickled red onions, balsamic glaze and basil oil		Prepared fresh for you in our dining room	
Warm Spinach Salad	9	*price per person/minimum of 2 per table	
Bacon, Mushroom, Balsamic Vinaigrette with Feta Cheese			

Pasta

Rigatoni ala Massimo	15	Pasta Primavera	14
Signature Sauce of Roasted Veal, Mushrooms, Diced Tomato, Scallions and Sherry cream		With fresh seasonal vegetables	
Linguini Vongole	18	<i>Choice of: red or white</i>	
Fresh Clams, Garlic, Fresh Basil and White Wine		Chicken Fettuccini Alfredo	16
<i>Choice of: red or white</i>		Butter, Cream, Parmesan and a Dash of Nutmeg	
Fettuccini Carbonara	14	Spaghetti Bolognese	14
Bacon, Scallions, and Cream		Ground Sirloin, Fresh Herbs, Garlic and Tomato	
Capellini Pomodoro	14	Crab and Spaghetti	23
True Vegetarian made with Tomato, Fresh Basil and Garlic		Spaghetti tossed with Mushrooms, Scallions, Fresh Tomato and Sherry	
Cheese Ravioli Pesto	14	Risotto of the Day	AQ
Fresh Basil, Garlic, with Touch of Cream and Pine Nuts		See Server for Details	

Alla Griglia

New York Steak Au Poivre	29
12 ounce USDA choice with Green Peppercorn Sauce Winter Vegetables & Garlic Mashed Potatoes	
Filet Mignon	30
9 ounce USDA choice with a Cabernet Reduction, Winter Vegetables and Garlic Mashed Potatoes	
Roasted Rack of Lamb	36
With Fresh rosemary and Garlic Demi-Glace, Grilled Asparagus and Lyonnaise Potatoes	
Marinated Rib Veal Chop	29
Shiitake Mushroom Sauce - Winter Vegetables and Garlic Mashed Potatoes	

Frutti di mare

Cedar Planked Salmon Filet	25
Bourbon - Orange Glazed, Wilted Spinach and Lyonnaise Potatoes	
Calamari Steak	21
Dore' Style served with Lemon Butter Sauce- Winter Vegetables and Garlic Mashed Potatoes	
Grilled Petrale Sole Dore'	24
Lemon Butter - Wilted Spinach & Garlic Mashed Potatoes	
Classic Filet and Lobster Tail	Market
6 ounce USDA choice filet and a 6 ounce tail - Winter Vegetables and Garlic Mashed Potatoes	
Fish of the Day	AQ

Massimo's Classics

Veal Scaloppini ala Marsala	20	Chicken Breast Parmigiana	19
Sautéed Mushrooms in a Marsala Demi-Glace - Winter Vegetables and Risotto		Topped with Pomodoro Sauce and Jack Cheese - Spaghetti Pomodoro and Winter Vegetables	
Veal Picatta	20	Chicken Breast Picatta	19
Lemon Butter, Parsley, and Capers - Winter Vegetable and Risotto		Lemon Butter, Parsley, and Capers - Winter Vegetable and Risotto	
Veal Saltimbocca	21	Chicken Breast Sauté Sec	18
Topped with Prosciutto, Monterey Jack and a Fresh Sage Demi-Glace - Winter Vegetables and Risotto		Sautéed with Mushrooms and a Garlic Cream - Winter Vegetables and Garlic Mashed Potatoes	

Salute,
 Proprietors Marie Rinetti and Bill Rinetti
 Executive Chef Frank Regalado

Minimum Service \$15 per person Sales Tax is added to all purchases	15% Service Charge on Groups of Ten or more
Split Entrée Orders are Subject to \$5 Extra Plate Charge	Corkage Fee is \$15 per 750ml Bottle
Private Rooms and Catering Available	Not Responsible for Lost or Stolen Articles