

**STARTERS**

- Calamari Fritti OUR FAMOUS CRISPY 20  
CALAMARI TOSSED IN  
LEMON-GARLIC BUTTER
- Nona's Meatballs BEEF MEATBALLS 15  
WITH POMODORO SAUCE
- Cajun Shrimp BATTERED SHRIMP IN 21  
A SPICY BUTTER SAUCE
- <sup>Veggie</sup> Fried Zucchini LIGHT BREADING, 15  
PARMESAN, HOUSE-MADE  
RANCH DRESSING  
• Vegetarian
- <sup>Veggie</sup> Tomato & Basil Bruschetta 14  
BAKED GARLIC CROSTINI
- Crab, & Artichoke Fondue 21  
SERVED WITH TOASTED CROSTINI
- Gf** Jumbo Prawn Cocktail 21  
TRADITIONAL COCKTAIL SAUCE

**SOUP + SALAD**

- Gf v** Minestrone CLASSIC ITALIAN 8/10  
VEGETABLE SOUP (CUP/BOWL)  
• Vegan & Gluten Free
- Soup of the Day-Seasonal 9/12  
Selection SEE SERVER FOR  
TODAY'S SELECTION (CUP/BOWL)
- Gf** Young Organic Greens TOSSED IN 14  
A BALSAMIC VINAIGRETTE WITH  
SPICED WALNUTS, AND BLUE  
CHEESE CRUMBLES
- Gf** The Wedge ICEBERG LETTUCE WITH 15  
MAYTAG BLUE CHEESE  
DRESSING, BACON, DICED  
TOMATO AND BERMUDA ONIONS
- <sup>Veggie</sup> Burrata & Tomato ROMA TOMATO, 18  
BURRATA, EVO, BASIL AND  
BALSAMIC GLAZE
- Massimo's Famous Caesar 15  
Salad PREPARED FRESH FOR  
YOU IN OUR DINING SPACE  
-MINIMUM OF 2 PER TABLE  
• If only want one - this will be  
prepared in our kitchen

CORKAGE POLICY - \$30 PER 750ML BOTTLE

18% SERVICE CHARGE ADDED TO GROUPS OF 8 OR MORE

SPLIT ENTRÉE CHARGE - \$6

BREAD AND BUTTER SERVED ON REQUEST

PRODUCT AVAILABLY SUBJECT TO SUPPLY CHAIN CONDITIONS.

**FEATURED SPECIALTIES**

- Double Cut 12oz Pork Chop PORT DRIED FIG DEMI-GLACE, 31  
MASHED POTATOES
- Summer Risotto SEE SERVER FOR TODAY'S SELECTION AQ
- Seasonal Lasagna MADE FRESH DAILY. LIMITED SUPPLY - 27  
SEE SERVER FOR MORE DETAILS
- Today's Fresh Fish YOUR SERVER WILL INFORM YOU OF AQ  
TODAY'S SELECTION

**PASTA**

SUBSTITUTE GLUTEN FREE PASTA ..2 \* SPLIT ENTRÉE CHARGE ..6

- <sup>Veggie</sup> Pasta Primavera ZUCCHINI, YELLOW SQUASH, CARROTS, 25  
GARLIC, FRESH BASIL, PECORINO ROMANO CHEESE.  
TOSSED IN EXTRA VIRGIN OIL - CHOICE OF RED OR WHITE  
• Gluten Free and Vegan Option Available
- <sup>Veggie</sup> Bucatini Pasta Alla Vodka PASTA TOSSED WITH CREAMY 25  
AND SPICY SAN MARZANO TOMATO BASIL AND VODKA  
INFUSED SAUCE THAT'S SEASONED WITH FRESH HERBS  
AND PARMESAN
- Spaghetti and Meatballs SPAGHETTI WITH BOLOGNESE 25  
SAUCE WITH TWO LARGE MEATBALLS MADE BEEF
- Fettuccini Carbonara "MASSIMO STYLE" - BACON, 26  
SCALLIONS, BRANDY, CREAM AND PARMIGIANA
- Crab and Spaghetti SPAGHETTI TOSSED WITH DUNGENESS 36  
CRABMEAT, MUSHROOMS, SCALLIONS, FRESH TOMATO AND  
SHERRY
- Rigatoni ala Massimo SIGNATURE SEASONED BEEF, PORK, 25  
ITALIAN SAUSAGE, MUSHROOMS, DICED TOMATO, BASIL,  
SCALLIONS AND SHERRY CREAM SAUCE
- <sup>Veggie</sup> Eggplant Parmigiana LAYERED GRILLED SLICES OF 27  
EGGPLANT & TOMATOES ON A BED OF POMODORO SAUCE,  
TOPPED WITH MELTED MOZZARELLA CHEESE
- Linguini Vongole FRESH CLAMS, BABY CLAMS, DICED 27  
TOMATO, GARLIC, FRESH BASIL AND WHITE WINE  
• Choice of: red or white
- <sup>Veggie</sup> Cheese Ravioli Pesto FRESH BASIL, GARLIC, WITH TOUCH OF 25  
CREAM AND PINE NUTS
- Chicken Parmigiana BREADED CHICKEN BREAST, 29  
POMODORO SAUCE, MOZZARELLA -SPAGHETTI PASTA

**STEAKS, CHOPS, ECT**

ALL INCLUDE CHEF'S SELECTION OF STARCH & VEGETABLE

- Gf** Filet Mignon CHOICE \*8 OUNCE USDA CENTER CUT WITH 49  
CHOICE OF ONE SAUCE - CABERNET PEPPERCORN  
REDUCTION, MADEIRA SHITAKE MUSHROOM SAUCE OR  
HERB BUTTER
- Gf** New York Steak 28 DAY UPPER CHOICE 12 OUNCE - CHOICE 44  
OF ONE SAUCE - CABERNET PEPPERCORN REDUCTION,  
MADEIRA SHITAKE MUSHROOM SAUCE OR HERB BUTTER
- Gf** Marinated Rib Veal Chop CHAR-BROILED WITH MADEIRA 50  
SHIITAKE MUSHROOM SAUCE.
- Grilled Petrale Sole Dore' BUERRE BLANC SAUCE 29
- Gf** Seared Verlasso Salmon HONEY ORANGE GLAZE - BAKED 32  
ON CEDAR
- Chicken Breast Picatta SAUTÉED WITH LEMON BUTTER, 29  
WHITE WINE, AND CAPERS
- Breast of Chicken Marsala SAUTÉED MUSHROOMS, FRESH 29  
HERBS, MARSALA SAUCE

Add Ons CHICKEN \$8 \* SALMON \$12 \* PRAWNS (3)  
\$12

CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

# WINES

## Bubbles

	BOTTLE	GLASS
Chandon Brut (187 ml) · CALIFORNIA	15.00	
Mionetto Prosecco (187ml) · ITALY	13.00	
Domaine Carneros Brut · CALIFORNIA	61.00	
Domain Chandon Blanc de Noir · CALIFORNIA	49.00	
Val D'Oca Prosecco · ITALY	36.00	
Veuve Cliquot Yellow Label Brut · FRANCE	106.00	

## Other Whites

Rabble Rose · PASO ROBLES	38.00	12.00
Saldo Chenin Blanc · CALIFORNIA	39.00	

## Red Blends

Pessimist · PASO ROBLES	50.00	
The Prisoner Red Blend · NAPA VALLEY	76.00	19.50
Ovid "Experiment" N.50 · NAPA VALLEY	210.00	

## Merlot

St. Francis Merlot · SONOMA COUNTY	47.00	13.00
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## Cabernet Sauvignon

Louis Martini · SONOMA	46.00	12.00
Daou Cabernet · PASO ROBLES	60.00	16.00
Frank Family Cabernet · NAPA VALLEY	92.00	
Justin · PASO ROBLES	67.00	
Clos du Val · NAPA VALLEY	86.00	
Jordan · ALEXANDER VALLEY	105.00	
Silver Oak · ALEXANDER VALLEY	140.00	
Wente Charles Wetmore · LIVERMORE	55.00	

## Specialty Cocktails

Pumpkin Spice Martini · SMIRNOFF VANILLA VODKA, KAHLUA, PUMPKIN SPICE RUMCHATA, AND ESPRESSO COFFEE	14.00	
Aint Cho Peach · JALAPENO TEQUILA, PEACH SHRUB, ANCHO PEPPER LIQUEUR, TAJIN RIM	14.00	
American Trilogy · RYE WHISKEY, APPLE BRANDY, ORANGE BITTERS	14.00	
Bourbon Renewal · MAKERS MARK, CREME D' MURE, FRESH LEMON JUICE	14.00	
Fitzgerald · EMPRESS GIN, ANGOSTURA BITTERS, DEMERARA SYRUP, FRESH LEMON JUICE. SERVED OVER ICE WITH A LEMON PEEL	14.00	
French Blonde · GRAPEFRUIT JUICE, LILLET BLANC, BOMBAY SAPHIRE, ST. GERMAIN, LEMON BITTERS - SERVED UP	14.00	
Boulevardier · MAKERS MARK BOURBON, CAMPARI, CARPANO ANTICA. SERVED UP WITH AN LEMON PEEL	14.00	
Massi-Rita · HORNITOS PLATA TEQUILA, COINTREAU, FRESH LIME JUICE, AGAVE NECTAR	13.00	
Peartini · ABSOLUT PEAR, ST. GERMAINE, SIMPLE SYRUP, LEMON JUICE	14.00	
Vesper Martini · GREY GOOSE VODKA, BOMBAY SAPHIRE GIN, LILLET BLANC, SHAKEN WITH A LEMON TWIST	15.00	
Michter's Barrel Manhattan · MICTERS RYE, CARPANO ANTIQUA, LUXARDO, BITTERS	15.00	

## Chardonnay

	BOTTLE	GLASS
Edna Valley Paragon · CALIFORNIA	40.00	11.00
Wente Riva Ranch · LIVERMORE	54.00	14.00
Frank Family · NAPA VALLEY	70.00	19.00

## Sauvignon Blanc

Kim Crawford Marlborough · NEW ZEALAND	42.00	11.00
Duckhorn · NAPA VALLEY	62.00	16.00

## Italian Whites

Bartenura Moscato D'Asti	38.00	10.00
Mezzacorona Pinot Grigio · ITALY	36.00	10.00

## Italian Red Wines

Querceto Chianti Classico	39.00	11.00
Ruffino Chianti "Riserva Ducale"	60.00	
Cesari Amarone	85.00	
Monchiero Carbone Barolo	87.00	

## Pinot Noir

Decoy · NAPA VALLEY	48.00	13.00
Rose Rock Drouhin · OREGON	76.00	
Lloyd · SANTA RITA HILLS	85.00	

## Zinfandel

Predator "Old Vines" · LODI	39.00	11.00
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## House Selections

Line 39 Chardonnay · CALIFORNIA	28.00	
Line 39 Cabernet · CALIFORNIA	28.00	

## Bottled Beers

Coors Light	8.00	
Bud Light	8.00	
Modelo Especial	8.00	
Stella	8.00	
Peroni	8.00	
Heineken	8.00	
Heineken Zero	8.00	
Red Seal Ale	9.00	
Lagunitas IPA	9.00	
Firestone 805 (Can)	8.00	
Hoegaarden Wheat Beer	8.00	

## House Made Sodas (non-alcoholic)

Peach Pie · PEACH SHRUB, CINNAMON, LEMON JUICE, CLUB SODA	6.50	
Sicilian Lemonade Stand · STRAWBERRY PUREE, FEVER TREE SPARKLING LEMONADE	6.50	
Neruda · POMEGRANATE. LEMON JUICE, CINNAMON, SODA WATER	6.50	