

**STARTERS**

**FEATURED SPECIALTIES**

- 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
- Veggie** Fried Zucchini LIGHT BREADING, 15  
PARMESAN, HOUSE-MADE  
RANCH DRESSING  
• Vegetarian
- Veggie** Tomato & Basil Bruschetta 14  
BAKED GARLIC CROSTINI
- Crab,& Artichoke Fondue 21  
SERVED WITH TOASTED CROSTINI
- Gf** Jumbo Prawn Cocktail 21  
TRADITIONAL COCKTAIL SAUCE

- Double Cut 12oz Pork Chop PORT DRIED FIG DEMI-GLACE, 31  
MASHED POTATOES
- Winter 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

**SOUP + SALAD**

**PASTA**

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

- 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
- Veggie** 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

- Veggie** 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
- Veggie** 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
- Veggie** Eggplant Parmigiana Lasagna LAYERED BREADED 25  
SLICES OF EGGPLANT, RICOTTA, 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
- Veggie** 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, ETC**

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, 29  
FRESH HERBS, MARSALA SAUCE

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

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.

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 |
|------------------------------------|-------|-------|

## 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 |  |
| 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 |  |
| Pearltoni · 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 · MICTHERS 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       | 75.00  | 19.50 |

## 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  |       |
| Sea Smoke "Ten" Pinot Noir · SANTA RITA HILLS | 190.00 |       |

## Zinfandel

|                             |       |       |
|-----------------------------|-------|-------|
| Predator "Old Vines" · LODI | 39.00 | 11.00 |
|-----------------------------|-------|-------|

## 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 |  |
| Pacific Magic IPA   | 9.00 |  |
| Peroni              | 8.00 |  |
| Heineken            | 8.00 |  |
| Heineken Zero       | 8.00 |  |
| Red Seal Ale        | 9.00 |  |
| Blue Moon Wheat Ale | 8.00 |  |
| Firestone 805 (Can) | 8.00 |  |

## House Made Sodas (non-alcoholic)

|  |      |  |
|--|------|--|
| Winter Punch · STRAWBERRY SHRUB, ORANGE JUICE, CINNAMON SYRUP, TOPPED WITH GRAPEFRUIT SODA | 6.50 |  |
| Sicilian Lemonade Stand · STRAWBERRY PUREE, FEVER TREE SPARKLING LEMONADE                  | 6.50 |  |
| Neruda · POMEGRANATE. LEMON JUICE, CINNAMON, SODA WATER                                    | 6.50 |  |