

MASSIMO

LUNCH

← ZUPPE →

- MINISTRONE · Fresh seasonal vegetables soup 8.95
RIBOLLITA · Tuscan style bread and vegetable soup 10.50

← INSALATE →

- RADICCHIO CESARE · Massimo's special Caesar salad with radicchio lettuce and homemade croutons half 9.75 / full 13.95
- ENDIVIA BELGA · Endive lettuce with red apples, tomato, crunchy pancetta, homemade candied walnuts and goat cheese, balsamic vinaigrette half 12.50 / full 16.25
- INSALATA POLLO · Romaine, tomato, avocado tossed with warm grilled chicken breast, roasted potatoes and a sprinkle of Parmesan half 12.95 / full 16.50
- NICOLETTA · Steamed and sliced artichokes hearts tossed with shaved parmesan cheese and balsamic vinaigrette, served over baby mixed greens and tomatoes half 12.95 / full 17.25
- SANREMO · Arugula salad with hearts of palm, avocado, tomato, zucchini and toasted pine nuts half 11.75 / full 15.75
- EMILIANA · Mixed baby lettuce with cherry tomato, Prosciutto di Parma and truffle cheese half 13.75 / full 18.50

← ANTIPASTI →

TERRA

ANTIPASTO TOSCANO · A platter of Prosciutto di Parma, Salame Toscano, marinated olives and baby artichokes, Burrata and peperonata (for 2 people) 16.95

TRIPPA ALLA PARMIGIANA · Slow braised beef tripe with Parmesan cheese 14.50

MELANZANE AL FORNO · Eggplant and mozzarella cheese baked with tomato sauce 11.75

SALSICCIE E FAGIOLI · Homemade succulent chicken sausages sautéed with Cannellini beans, garlic and sage 13.25

BURRATA L.A. · Fresh Burrata cheese served with vine ripened tomatoes, avocado, anchovies, basil and olive oil 12.50

CARPACCIO · Thin slices of beef topped with arugula, avocado, shaved Parmesan and toasted pine nuts, lemon juice and olive oil 13.95

MARE

CALAMARI E SPINACI · Roasted calamari with garlic sautéed spinach and toasted pine nuts 13.75

GAMBERI DEL MARINAIO · Grilled Black Tiger shrimp served with Cannellini beans, red onions and x.v. olive oil 14.95

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 15.95

VONGOLE IN BRODETTO · Manila clams with garlic, crushed tomato, white wine, oregano and parsley, toasted garlic crostone 13.95

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← PRIMI PIATTI →

PASTA

- RIGATONI E MELANZANE · *Rigatoni sautéed with eggplant, garlic, tomato sauce, basil and Burrata cheese* 15.95
- SPAGHETTI ALLE LENTICCHIE · *Spaghetti with green lentils, oven roasted tomatoes and spinach* 17.25
- CONCHIGLIE BOLOGNESE · *Conchiglie with slow braised beef Bolognese sauce with wild mushrooms* 17.50
- SPAGHETTI DI MAIS ALLA BOSCAIOLA · *Corn spaghetti with wild mushroom ragout and snap peas* 19.50
- PAPPARDELLE AL CINGHIALE · *Pappardelle sautéed with slow braised wild boar and black olives sauce* 18.95
- LINGUINE ALLO SCOGLIO · *Linguine sautéed with Manila clams, shrimp, scallops, calamari, garlic, parsley and light tomato sauce* 24.50
- TAGLIATELLE ALLA LIGURE · *Tagliatelle sautéed with homemade chicken sausages, pesto and crushed tomato* 16.95

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* 20.50
- AGNOLOTTI AL GRANTURCO · *Agnolotti filled with sweet corn and cheese, sautéed with butter and sage* 17.50
- GNOCCHI VERDI · *Massimo's signature spinach and ricotta gnocchi sautéed with Porcini mushroom* 19.95
- RISOTTO AI SAPORI DI BOSCO · *Risotto with wild mushrooms, asparagus and truffle essence* 21.50
- RISOTTO ALLA VENETA · *Risotto with sea scallops, snap peas and Prosecco* 23.00
- RISOTTO ALL'EMPOLESE · *Risotto with braised artichoke hearts and Prosciutto di Parma* 21.95

← SECONDI PIATTI →

POLLO SCAMICIATO AL BALSAMICO · *A whole boneless chicken roasted with garlic and herbs, served with aged balsamic vinegar sauce* 24.00

STINCO DI VITELLA · *Massimo's slow braised baby veal shank served with saffron risotto* 27.95

BISTECCA CHIANTIGIANA · *Grilled Prime N.Y. steak served with Chianti reduction sauce and sautéed wild mushrooms* 36.50

COSTATA D'AGNELLO · *Roasted New Zealand lamb rack, served with sautéed artichokes and Cannellini beans* 37.95

SALMONE E ZUCCHINE · *Grilled wild King salmon filet served with braised zucchini and black olives* 29.50

MAHI MAHI ALLA MEDITERRANEA · *Filet of Mahi mahi served with sautéed tomato, capers, black olives and oregano* 27.00

← 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 AL FORNO · *Rosemary roasted potatoes* 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

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← INSALATE →

**MEZZOGIORNO · Tricolore salad with albacore tuna, Cannellini beans, tomato, hard boiled egg,
hearts of palm and avocado
with balsamic vinaigrette half 11.75 / full
15.75**

**GAMBERI & ASPARAGI · Arugula with asparagus,
roasted peppers, cherry tomatoes, corn and
grilled
B. T. shrimp with lemon vinaigrette
half 13.25 / full 16.95**

← PANINI →

**PANINO AL TONNO · Sandwich of homemade tuna
salad and tomato on warm crispy baguette,
served with arugula salad 12.95**

**FOCACCIA AL PROSCIUTTO COTTO · Focaccia sand-
wich with roasted ham, sautéed wild mushrooms,
Fontina cheese and arugula served with mixed
green salad 14.50**

**PANINO AL POLLO · Sandwich with grilled chicken
breast, vine ripened tomato, onions and avocado
sauce, served with arugula salad 15.75**

**PANINO ALLA SALSICCIA · Homemade chicken
sausage panino with braised red onions, radicchio
and oven roasted tomatoes
served with green salad 14.95**

← UOVA →

**FRITTATA PAESANA · Frittata with mushroom, avo-
cado, zucchini, tomato and mozzarella,
served with mixed green salad 15.95**

**OMELETTE ALLE SALSICCIE · Omelette with home-
made chicken sausages, spinach, yellow and red
bell pepper, served with arugula salad 16.75**