

DINNER

APPETIZERS AND FIRST COURSES

Traditional Vegetable Italian Antipasto 11 Grilled Vegetables, Marinated Olives and Artichokes, Eggplant Caponata, Roasted Peppers, Tomatoes and Mozzarella

Baked Garlic Bread – Fresh Baked Bread with Garlic, Herbs and Parmesan.....	4
Calamari Fritti – Our Famous Crispy Calamari served with Lemon Butter.....	8
Popcorned Rock Shrimp - Served with Lemon Butter Dipping Sauce.....	9
Clams and Mussels – Steamed in White Wine with Garlic, Basil and Fresh Tomato	13
Escargot Massimo – Served in Mushroom Caps with Garlic-Thyme Butter	9

Chilled Seafood Platter \$53 (Serves 4) Oysters and Clams on the Half Shell, Jumbo Prawns, Dungeness Crab and Bay Shrimp
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Fresh Mozzarella and Tomato – With Red Onions, Basil, Balsamic and Extra Virgin Olive Oil.....	8
Filet of Beef Carpaccio – Lemon, Dijon and Capers.....	10
Tomato and Basil Bruschetta – Served with Garlic Crustini.....	6
Oysters on the Half Shell – Half Dozen served with Cocktail Sauce and Peppered Mignonette.....	12
Dungeness Crab Cocktail – A San Francisco Classic.....	13
Jumbo Prawn Cocktail – Six Prawns served with Traditional Accompaniments.....	12
Bay Shrimp Cocktail – Horseradish Spiked Cocktail Sauce.....	9

Fritto Misto Platter 14 Fried Calamari, Popcorned Rock Shrimp and Breaded Zucchini
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SOUPS

Minestrone – Classic Italian Vegetable Soup	Cup	4	Bowl	5
Soup of the Day – Created Fresh Daily	Cup	4	Bowl	5

SIDE SALADS

Seasonal Mixed Baby Greens	6
Tossed in a Balsamic Vinaigrette with Spiced Walnuts and Seasonal Garnishes	
House Salad	6
Romaine Hearts with Seasonal Garnishes and Choice of Dressing	
Baby Spinach Salad.....	7
With Roasted Mushrooms, Marinated Red Onions and Feta Cheese Crumbles tossed in an Aged Sherry Vinaigrette Blue Cheese Crumbles (for any of the above salads)...Add \$1.00	

~ ~ Prepared in the Dining Room (Minimum of Two per Table) ~ ~		
Massimo's Famous Caesar Salad	per person	9
Warm Spinach Salad with Warm Bacon Dressing	per person	9

PASTA

Choice of: Capellini, Spaghetti, Linguini, Fettuccine or Rigatoni
 (Meat and Spinach Ravioli, Ricotta and Spinach Ravioli, Meat or Cheese Tortellini – Add \$2.00)

Massimo – Signature Sauce of Roasted Veal, Mushrooms, Diced Tomato, Scallions and Sherry Cream	14
Vongole – Fresh Clams, Garlic, Fresh Basil and White Wine (Choice of Red or White)	17
Primavera – With Fresh Seasonal Vegetables Choice of: Cream or Tomato-Spicy or Mild	13
Pomodoro – True Vegetarian made with Tomato, Fresh Basil and Garlic	12
Alfredo – Butter, Cream, Parmesan and a Dash of Nutmeg	13
Bolognese – Ground Sirloin, Fresh Herbs, Garlic and Tomato	14
Pesto – Fresh Basil, Tomato, Toasted Pinenuts and a Touch of Cream	12
Carbonara – Smoked Bacon, Scallions, Black Pepper and Alfredo Cream ~~~~~	14
Meat and Spinach Lasagna – Noodles Layered with Ground Sirloin, Spinach, Ricotta and Tomato	16
Vegetarian Lasagna Rolls – Noodles Rolled with Seasonal Vegetables, Ricotta and Tomato ~~~~~	16
Jumbo Prawn Pasta – Six Prawns with Zucchini, Red Bell Pepper and Basil in a Lemon Cream Sauce	24

DINNER

ALA CARTE ENTREÉS

All Entrée are served with Chef's Selection of Starch and Seasonal Vegetables

Massimo's Classics

Dishes that Seasons or Time Can't Change

Veal Scallopini ala Marsala – Sautéed Mushrooms in a Marsala Demi ~ Glace	19
Veal Piccata – Lemon Butter, Parsley and Capers	19
Veal Saltimbocca – Topped with Prosciutto, Monterey Jack and a Fresh Sage Demi ~ Glace	22
Veal and Scampi Allegro- With Three Jumbo Prawns with Fresh Lemon, Butter and Garlic	27
Veal ala Massimo – Prosciutto, Monterey Jack and a Brandy Cream	22
Veal Cutlet Parmigiana – Topped with Pomodoro Sauce and Jack Cheese	21
Veal Cardinale – With an Australian Lobster Tail and Lobster Cream	Market
Crab and Spaghetti – Spaghetti tossed with Mushrooms, Scallions, Fresh Tomato and Sherry	23
Ravioli Capri – Meat Filled Ravioli with Sauce of Bay Shrimp, Basil, and Cream	16
Scampi Allegro – Six Jumbo Prawns Sautéed in Lemon Butter, Garlic and White Wine	27
Calamari Steak – Doré Style served with Lemon Butter Sauce	19
Chicken Breast Parmigiana – Topped with Pomodoro Sauce and Jack Cheese	18
Chicken Breast Sauté Sec – Sautéed with Mushrooms, Fresh Herbs, Shallots and Sherry	18
Chicken Breast Jerusalem – Artichoke Hearts, Mushrooms and a Garlic Cream	19
Chicken Breast Avocado – Topped with Avocado, Tomato and Jack Cheese in a Cumin Tomato Cream	19
Chicken Breast Piccata – Lemon Butter, Capers and Parsley	18

~ ~ Prepared in the Dining Room ~ ~

Medallions of Beef Diane – Medallions of Filet Mignon with Mushrooms, Dijon and Brandy	32
Pepper Steak – New York Strip with Green Peppercorns and Brandy	31

Seafood

Petrale Sole – Doré Style served with Lemon Butter Sauce	22
Filet of Salmon – Pan Seared, Char-Broiled, Blackened with Cajun Spices, or Caper Butter Sauce	21
Halibut and Prawns – Fresh Alaskan Halibut Fillet with Three Jumbo Prawns in Lemon Butter	25
Australian Lobster Tail – 11 oz Tail – served with Drawn Butter	Market

From the Char-Broiler

Petite New York Steak – 8 ounce USDA Choice with a Maitre d' Butter	23
Dinner Cut New York Steak – 12 ounce USDA Choice with a Maitre d' Butter	29
Petite Filet Mignon – 8 ounce USDA Choice with a Maitre d' Butter	30
Dinner Cut Filet Mignon – 12 ounce USDA Choice with a Maitre d' Butter	36
Classic Filet and Australian Lobster Tail – 8 ounce USDA Choice Filet and 6 ounce Tail	Market
Rack of Lamb – Oven Roasted with Fresh Rosemary and Garlic Demi Glace	36
Lamb Chops Romana – Double Rib Chops Charbroiled	32
Marinated Rib Veal Chop – Sauce of Wild Mushrooms, Madeira Demi Glace and a Touch of Cream	29

Founded in 1976 by Our late Husband and Father Bill "Massimo" Rinetti, we have strived to provide Our Customers to one of the Finest Dining Experiences in the East Bay. We take Pride in all that we do.

Our Entire Staff is here to meet all your Special Dining and Dietary needs. Please inform your server if you have any Food Allergies or need Special Requests and we will do our best to accommodate you.

Salute,

Marie Rinetti and Bill Jr. Rinetti

Minimum Service \$15 per person. Sales Tax is added to all purchases. 15% Service Charge on Groups of Ten or More.
Split Entrée Orders and 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.