

Lunch

~~ Appetizers and first Courses ~~

Baked Garlic Bread – Fresh Baked Bread with Garlic Herb Butter Spread.....	4
Filet of Beef Carpaccio – Lemon, Dijon, Capers, and Shaved Parmesan	10
Buffalo Mozzarella & Tomato – With Red Onions, Basil, Balsamic and Extra Virgin Olive Oil	8
Crispy Calamari – Our Famous Calamari Fritti served with Lemon Butter Sauce	8
Bruschetta alla Massimo – Fresh Diced Tomato, Basil, Garlic and Balsamic Vinaigrette – Served with Toasted Italian Bread Crostini	6
Jumbo Prawn Cocktail – (5) Prawns with Cocktail Sauce	12

~~ Soups ~~

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

~~ Salads ~~

Seasonal Mixed Baby Greens	6
Tossed with Spiced Walnuts, Seasonal Garnishes and Blue Cheese Crumbles – House Vinaigrette	
House Salad	5
Hearts of Romaine Lettuce with Seasonal Garnishments – And Choice of Dressing With Blue Cheese Crumbles – add \$1	
Classic Caesar Salad	7
Hearts of Romaine Dressed in our Famous Caesar Dressing	
Massimo's Spinach Salad.....	9
Bacon Vinaigrette Dressing topped with Goat Cheese	

Add to any of the above Salads –

Grilled Chicken Breast - \$4	Char-broiled Salmon - \$6	Jumbo Prawns - \$ 6
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~~ Specialty Salads ~~

Seafood Salad	19
Mixed Greens with Crabmeat, Bay Shrimp, and Prawns – Choice of Dressing	
Steak Salad	19
Sliced Broiled New York Steak on Baby Greens – garnished with Roasted Peppers, Artichokes, & Tomatoes – tossed in our house Vinaigrette Dressing and topped with Goat Cheese	
Bay Shrimp Louie	14
Crab Louie	18

~~ Pasta ~~

Choice of One Pasta: Capellini, Spaghetti, Linguini, Fettuccine, or Rigatoni
(For Stuffed Pastas -Meat or Cheese Ravioli – add \$2) with Sauce Below
Add a Cup of Soup or Mixed Green Salad or Small Caesar Salad – add \$3

Rock Shrimp and Bay Scallop	15
With Fresh Tomato, Basil, and Garlic	
Jumbo Prawn Pasta	17
With Zucchini, Red Bell Pepper, and Basil in a Lemon Cream Sauce	
Vongole	15
With Fresh Clams, Basil, Garlic and Diced Tomato – Choice of a White or Red Sauce	
Massimo	13
Our Signature Sauce of Veal, Mushrooms, Diced Tomato, Scallions, and Cream	
Vegetarian Pasta of the Day	12
Made to Your Specifications – Cream or Tomato, Spicy or Mild, and Type of Pasta	
Pomodoro	12
True Vegetarian – Fresh Tomato, Basil, & Garlic – Tossed with Parmigiano-Reggiano	
Alfredo	13
Butter, Cream ,Parmigiano-Reggiano, and a Dash of Nutmeg	
Bolognese	13
Ground Sirloin, Fresh Herbs, Garlic, and Tomato - With #2 Large Meatballs – add \$3	
Pesto	12
Fresh Basil, Pinenuts, and a Touch of Cream	

Note: Minimum service \$12 per person. Sales tax is added to all purchases.
15% Service Charge on all Groups of Ten or More. Split Entrée Orders are subject to \$5 extra plate fee.
Corkage Fee is \$15.00 per 750ml Bottle. Private Rooms and Catering Available.
Not Responsible for lost or stolen articles. **Please put Cellular Phones on Silent or Vibration Mode.**

Lunch

~~ Sandwiches ~~

All Sandwiches are served with Your Choice of Fresh Fruit, Vegetables, or French Fries.
Choice of American or Swiss Cheese

All Sandwiches are served on our Ciabatta Bread unless stated otherwise.

Vinny Zinger – Chicken Breast, Sautéed Red Onions, Sun Dried Tomatoes, Dijonaise & Provolone	11
100% Choice Ground Chuck Patty- Charred on the Grill (With Cheese – adds: \$1).....	11
Rocky Balboa - Classic Southern Italian Meatballs, Tomato Sauce and Provolone	11
Massimo’s Famous Crab Sandwich – Grilled on Sour Dough	16
Vegetarian - Grilled Eggplant, and Portobello Mushroom with Fresh Basil	11

~~ Lunch Entrées ~~

Include a Choice of: Soup of the Day, Minestrone or House Salad – (With a Small Caesar Salad – add \$3)

All Entrées are served with Chef’s Selection of Starch and Seasonal Vegetable

~~ Massimo’s Classics ~~

Dishes that Seasons or Time Can’t Change

Veal Scaloppini Marsala	19
Sautéed with Fresh Mushrooms, Marsala Wine and Demiglace	
Veal Picatta	19
Sautéed with Caper, Fresh Lemon, and Butter	
Veal Parmigiana.....	19
Breaded Veal Cutlet Topped with Jack Cheese and Sauce Pomodoro	
Breast of Chicken Sauté Sec	18
Boneless Breast Sautéed with Fresh Herbs, Mushrooms, and White Wine	
Breast of Chicken Parmigiana	18
Breaded Chicken Cutlet topped with Provolone and Sauce Pomodoro	
Baked Lasagna alla Massimo	17
Choice of Meat (Ground Sirloin, Tomato & Cheese) or Vegetarian (Vegetables, Mushrooms, Tomato, & Cheese)	
Crab and Spaghetti	22
Spaghetti Sautéed with Dungeness Crabmeat, Fresh Mushrooms, Scallions, and Sherry	
Vegetarian Lasagna Rolls	17
Pasta rolled with Assorted Vegetables & Mushrooms – topped with Jack Cheese & Tomato Sauce	
Cannelloni alla Romana	17
Crepes filled with Veal and Topped with Béchamel and Jack Cheese	
Calamari Steak	19
Dipped in a Light Egg Wash – Then Pan Seared with a Lemon Butter Sauce	

~~ Fresh Seafood ~~

Fresh Fish of the Day	A.Q.
We Feature a Variety of The Market’s Freshest Fish	

~~ From the Char-Broiler ~~

New York Steak	26
10 oz Seasoned Omaha Choice Cut – Served with Maitre D’ Butter	
Filet Mignon	12oz Cut 34
Seasoned Omaha Cut – Served with Maitre D’ Butter	
	Petite Cut 28
Marinated Breast of Chicken	17
Marinated with Fresh Rosemary and Garlic – Served with a Choice of Fresh Fruit or Vegetables	

*The late **Bill Massimo Rinetti**, husband of Marie and Father of Bill Jr., founded Massimo’s in 1976. For 30 years we have provided one of the finest dining experiences in the Bay Area. We take great pride in what 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 and/or special menu requests. We will do our very best to accommodate you.*

Salúte

Marie Rinetti & Bill Rinetti Jr.

Proprietors