

To Go Menu

Soups and Salads

Minestrone (Pint).....	5
Soup of the Day (Pint)	5
Mixed Seasonal Greens Salad ...	4
Caesar Salad	4
Garlic Bread	3

Entree Salads

Grilled Chicken Caesar	11
Tossed with our Homemade Caesar Dressing, Garlic Croutons and Parmesan	
Jumbo Prawn & Spinach Salad	12
Tossed with a Bacon Vinaigrette Dressing with Goat Cheese and Diced Egg	
Seafood Salad	15
Mixed Greens with Crabmeat, Bay Shrimp, and Prawns - Choice of Dressing	
Fresh Salmon Salad	15
Spinach Tossed in our Caesar Dressing topped with Fresh Grilled Salmon and Seasonal Garnishments	

Sandwiches

Served with your choice of Fresh Fruit or
French Fries.

Vinny Zinger	9
Chicken Breast, Sauteed Red Onions, Sun Dried Tomatoes, Dijonnaise and Provolone on Ciabatta Bread	
Massimo Burger.....	9
Ground Chuck Char-Broiled with American Cheese and Grilled Onions on Ciabatta Bread	
Massimo's Famous Crab Sandwich....	10
Crabmeat and Swiss Cheese on Grilled Sour Dough	
Portobello Vegetarian Sandwich.....	9
Grilled Eggplant, Portobello Mushroom, Fresh Basil, Tomato and Swiss Cheese on Ciabatta Bread	

Massimo's Classic Pastas

Linguine Vongole	12
With Fresh Clams, Basil and Garlic - Choice of Red or White Sauce	
Fettuccine with Jumbo Prawns	14
With Zucchini, Red Bell Pepper & Basil in a Lemon Cream Sauce	
Rigatoni ala Massimo	9
Creamy Bolognese Sauce with Diced Tomato and Fresh Mushrooms	
Fettuccine Alfredo	9
Butter, Cream, Parmigiano Cheese and a dash of Nutmeg	
Capellini Pomodoro	9
Fresh Tomato, Basil and Garlic	
Spaghetti Bolognese	9
Classic Tomato Meat Sauce - with #2 Large Meat Balls - add \$3	
Linguine al Pesto	9
fresh Basil, Pinenuts & Touch of Cream	
Fettuccine Primavera	10
Fresh Vegetables and Fetteccine tossed with a choice of Cream or Tomato Sauce	
Beef Ravioli	10
Filled with Beef and Spinach - Choice of Massimo or Bolognese Sauce	
Cheese Ravioli	10
Filled with Ricotta and Spinach - Choice of Alfredo, Pomodoro, or Pesto Sauce	
Tortellini ala Massimo	10
Choice of Beef or Cheese Filled Tortellini with a choice of Alfredo, Pomodoro, Massimo, Bolognese or Pesto Sauce	
Baked Lasagna	12
Beef, Spinach, Ricotta and Mozzarella Cheese	
Vegetarian Lasagna Rolls	12
Pasta rolled with assorted Vegetables and Mushrooms - Topped with Jack Cheese and Tomato Sauce	
Cannelloni ala Romana	12
Crepes filled with Veal and topped with Bachamel and Jack Cheese	
Crab & Spaghetti	15
Sauteed with Crabmeat, Mushrooms, Scallions and Sherry	

To Go Menu

Entrees

Served with Fresh Vegetables and
Chef's Selection of Starch

Veal Scaloppini Marsala	13
Sauteed with Mushrooms and Marsala	
Veal Picatta	13
Sauteed with Lemon, Butter and Capers	
Veal Parmigiana	14
Breaded Cutlet topped with Jack Cheese and Sauce Pomodoro	
Breast of Chicken Saute Sec	13
Sauteed with Fresh Mushrooms, Herbs and White Wine	
Breast of Chicken Parmigiana	13
Breaded and topped with Jack Cheese and Sauce Pomodoro	
Breast of Chicken Picatta	13
Sauteed with Lemon, Butter and Capers	
Marinated Breast of Chicken	13
With Fresh Rosemary & Garlic - Char Broiled	
Fresh Filet of Salmon.....	15
Pan Seared - Pancetta Corn Cream Sauce	
Filet of Tilapia.....	14
Pan Seared - Beurre Blanc Sauce	
Jumbo Prawns Scampi Style	16
Sauteed with Lemon, Butter and Garlic	
Top Sirloin Steak	19
USDA Choice - 8oz Center Cut - Shiitake Mushroom Sauce	

Desserts

Tiramisu.....	5
Our Homemade Family Recipie	
New York Style Cheese Cake	5
Served with Strawberry Compote	
Bread Pudding	5
Drizzled with Caramel Sauce	
Chocolate Decadance	5
Raspberry Sauce and Whipped Cream	

Party Menu

Party Size Portions - Serve 8 to 10 guests

Rigatoni ala Massimo	40
Spaghetti Bolognese	40
Spaghetti and Meatballs	46
Fettuccine Alfredo	35
Beef Ravioli Bolognese.....	40
Cheese Ravioli Pomodoro	40
Rigatoni al Pesto	35
Baked Lasagna	48
Vegetable Lasagna.....	48
Breast of Chicken Marsala	60
Veal Picatta or Marsala	60
Breast of Chicken Parmigiana	60
Tilapia ~ Pan Seared - Beurre Blanc.....	60
Fresh Sauteed Mixed Seasonal Vegetables	35
Mixed Seasonal Green Salad	20
Caesar Salad	20
Fresh Italian Bread & Butter	6
Garlic Bread	8
Tiramisu Tray	30

Sauces & Soups

\$5 per Pint, \$10 per Quart

Call us for today's Selections

Prices Valid for Take-Out Only and subject to Sales Tax
Certain Items may require Advance Notice