

STARTERS

- Calamari Fritti OUR FAMOUS CRISPY 20
CALAMARI TOSSED IN
LEMON-GARLIC BUTTER
- Nona's Meatballs BEEF MEATBALLS 16
WITH POMODORO SAUCE
- Cajun Shrimp BATTERED SHRIMP IN 22
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 22
SERVED WITH TOASTED CROSTINI
- Gf** Jumbo Prawn Cocktail 22
TRADITIONAL COCKTAIL SAUCE

SOUP + SALAD

- 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, 19
BURRATA, EVO, BASIL AND
BALSAMIC GLAZE
- Massimo's Famous Caesar 16
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

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.

FEATURED SPECIALTIES

- Double Cut 12oz Pork Chop PORT DRIED FIG DEMI-GLACE, 34
MASHED POTATOES
- Winter Risotto SEA SCALLOPS, SPICY ITALIAN SAUSAGE, 34
MUSHROOMS, DICED TOMATO, GREEN ONIONS AND GARLIC
- Seasonal Lasagna MADE FRESH DAILY. LIMITED SUPPLY - 28
SEE SERVER FOR MORE DETAILS
- Today's Fresh Fish YOUR SERVER WILL INFORM YOU OF 100%
TODAY'S SELECTION

PASTA

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

- ^{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 26
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 38
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 SLICES 27
OF EGGPLANT, RICOTTA, TOMATOES ON A BED OF
POMODORO SAUCE, TOPPED WITH MELTED MOZZARELLA
CHEESE
- Linguini Vongole FRESH CLAMS, BABY CLAMS, DICED 28
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, 30
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 45
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 30
- Gf** Seared Verlasso Salmon HONEY ORANGE GLAZE - BAKED 32
ON CEDAR
- Chicken Breast Picatta SAUTÉED WITH LEMON BUTTER, 30
WHITE WINE, AND CAPERS
- Breast of Chicken Marsala SAUTÉED MUSHROOMS, FRESH 30
HERBS, MARSALA SAUCE

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

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 Proscocco (187ml) · ITALY		13.00
Domaine Carneros Brut · CALIFORNIA	61.00	
Scarpetta Timido Brut Rose · ITALY	48.00	
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
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Cabernet Sauvignon

Louis Martini · SONOMA	46.00	12.00
Daou Cabernet · PASO ROBLES	60.00	16.00
Frank Family Cabernet · NAPA VALLEY	96.00	
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

Tiramisu Martini · SMIRNOFF VANILLA VODKA, KAHLUA, 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	36.00	10.00
Scarpetta Frico Bianco	40.00	

Italian Red Wines

Querceto Chianti Classico	39.00	11.00
Fantini Sangiovese	40.00	
Ruffino Chianti "Riserva Ducale"	60.00	
Cesari Amarone	85.00	
Monchiero Carbone Barolo	87.00	

Pinot Noir

Nella Terra Cellar Pinot Noir · CENTRAL COAST	49.00	14.00:
Rose Rock Drouhin · OREGON	76.00	
Lloyd · SANTA RITA HILLS	85.00	
Kosta Browne · SANTA RITA HILLS	110.00	
Sea Smoke "Ten" Pinot Noir · SANTA RITA HILLS	190.00	

Zinfandel

Predator "Old Vines" · LODI	39.00	11.00
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House Selections

Line 39 Chardonnay · CALIFORNIA	28.00	
Line 39 Cabernet · CALIFORNIA	28.00	

Bottled Beers

House Sections - \$8

Modelo Especial, Coors Light, Bud Light, Stella
Peroni, Heineken, Blue Moon Wheat Ale, Heineken Zero

Premium Selections -\$9

Pacific Magic IPA, Red Seal Ale

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

Featured Wines

LIVERMORE VALLEY --- LIMITED SUPPLY	
McGrail Vineyards "Gracie" Sparkling Wine	55.00
McGrail Vineyards Family Chardonnay	45.00
McGrail Vineyards White Grenache	40.00
McGrail Vineyards Reserve Cabernet	50.00
McGrail Vineyards Weston Red Blend	58.00