

STARTERS

- Calamari Fritti

OUR FAMOUS CRISPY CALAMARI TOSSED IN GARLIC-LEMON BUTTER. LIGHTLY BREADED, GOLDEN-FRIED PERFECTION.

23
- Nona's Meatballs

TENDER BEEF MEATBALLS SIMMERED IN POMODORO SAUCE—JUST LIKE NONA USED TO MAKE.

16
- Spicy Garlic Butter Shrimp

CRISPY BATTERED SHRIMP TOSSED IN A SPICY GARLIC-BUTTER SAUCE WITH A HINT OF LEMON.

24

- Veggie

Fried Zucchini

LIGHT BREADING, PARMESAN, HOUSE-MADE RANCH DRESSING

17

- Veggie

Tomato & Basil Bruschetta

GARLIC-TOASTED CROSTINI TOPPED WITH FRESH TOMATO, BASIL, AND A DRIZZLE OF BALSAMIC GLAZE.

15

- Crab,& Artichoke Fondue

RICH, CREAMY BLEND OF LUMP CRAB AND ARTICHOKE, SERVED BUBBLING HOT WITH TOASTED CROSTINI.

22

- Gf

Jumbo Prawn Cocktail

TRADITIONAL COCKTAIL SAUCE

23

- Fritto Misto

A CRISPY TRIO OF CALAMARI, ZUCCHINI, AND OUR SPICY GARLIC BUTTER SHRIMP. SERVED WITH HOUSE-MADE RANCH AND ZESTY COCKTAIL SAUCE.

28

SOUP + SALAD

- Gf v

Minestrone

CLASSIC ITALIAN VEGETABLE SOUP (CUP/BOWL)  
• Vegan & Gluten Free

8/10

- Soup of the Day-Seasonal Selection

SEE SERVER FOR TODAY'S SELECTION (CUP/BOWL)

9/12

- Gf

Young Organic Greens

TOSSED IN A BALSAMIC VINAIGRETTE WITH SPICED WALNUTS, AND BLUE CHEESE CRUMBLES

14

- Gf

The Wedge

ICEBERG LETTUCE WITH MAYTAG BLUE CHEESE DRESSING, BACON, DICED TOMATO AND BERMUDA ONIONS

16

- Veggie

Burrata & Tomato

ROMA TOMATO, BURRATA, EVO, BASIL AND BALSAMIC GLAZE

19

- Massimo's Famous Caesar 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

16

Loyalty Program JOIN OUR LOYALTY REWARDS PROGRAM! GET AN INSTANT REWARD TO USE ON YOUR NEXT VISIT. EARN POINTS FOR EVERY DOLLAR YOU SPEND AND REDEEM THEM FOR DISCOUNTS ON FUTURE VISITS!

CORKAGE POLICY – \$30 PER 750ML BOTTLE  
CUSTOMER'S OWN CAKE CUTTING FEE \$3 PER PERSON  
18% SERVICE CHARGE ADDED TO GROUPS OF 8 OR MORE

PRODUCT AVAILABLY SUBJECT TO SUPPLY CHAIN CONDITIONS.

CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

FEATURED SPECIALTIES

- Double Cut 12oz Pork Chop

JUICY BONE-IN PORK CHOP GLAZED WITH A PORT & DRIED FIG DEMI-GLACE. SERVED WITH CREAMY MASHED POTATOES AND SEASONAL VEGETABLES.

34

- Summer Risotto

SEA SCALLOPS, SPICY ITALIAN SAUSAGE, MUSHROOMS, DICED TOMATO, GREEN ONIONS AND GARLIC

34

- Seasonal Lasagna

MADE FRESH DAILY. LIMITED SUPPLY - SEE SERVER FOR MORE DETAILS

28

- Today's Fresh Fish

YOUR SERVER WILL INFORM YOU OF TODAY'S SELECTION

AQ

PASTA

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

- Veggie

Bucatini Pasta Alla Vodka

PASTA TOSSED WITH CREAMY AND SPICY SAN MARZANO TOMATO BASIL AND VODKA INFUSED SAUCE THAT'S SEASONED WITH FRESH HERBS AND PARMESAN

25

- Spaghetti and Meatballs

SPAGHETTI WITH BOLOGNESE SAUCE WITH TENDER BEEF MEATBALLS (2)

26

- Fettuccini Carbonara "Massimo Style"

A RICH AND CREAMY FAVORITE WITH BACON, SCALLIONS, BRANDY, AND PARMIGIANA—OUR INDULGENT TWIST ON A ROMAN CLASSIC.

26

- Spicy Veggie

Spaghetti Arrabbiata

SPAGHETTI TOSSED IN A ZESTY SAN MARZANO TOMATO AND GARLIC SAUCE WITH CHILI FLAKES, FRESH HERBS, AND EXTRA VIRGIN OLIVE OIL. • VEGAN BY DEFAULT. PARMESAN AVAILABLE UPON REQUEST.

25

- Rigatoni ala Massimo

A HEARTY BLEND OF SEASONED GROUND BEEF, PORK, AND ITALIAN SAUSAGE IN A RICH SHERRY CREAM SAUCE WITH MUSHROOMS, TOMATOES, SCALLIONS, AND FRESH HERBS.

25

- Veggie

Eggplant Parmigiana Lasagna

LAYERED BREADED EGGPLANT, RICOTTA, AND HOUSE POMODORO SAUCE, TOPPED WITH MELTED MOZZARELLA. A VEGETARIAN TAKE ON AN ITALIAN CLASSIC.

27

- Linguini Vongole

FRESH CLAMS, BABY CLAMS, DICED TOMATO, GARLIC, FRESH BASIL AND WHITE WINE  
• Choice of: red or white

28

- Veggie

Cheese Ravioli Pesto

PLUMP RAVIOLI FILLED WITH CREAMY RICOTTA, TOSSED IN A FRESH BASIL PESTO WITH A TOUCH OF CREAM AND TOASTED PINE NUTS.

25

- Chicken Parmigiana

BREADED CHICKEN BREAST, POMODORO SAUCE, MOZZARELLA -SPAGHETTI PASTA

30

STEAKS, CHOPS,ETC

ALL INCLUDE CHEF'S SELECTION OF STARCH & VEGETABLE

- Gf

Filet Mignon

USDA 8OZ CENTER-CUT FILET, EXPERTLY GRILLED AND FINISHED WITH YOUR CHOICE OF CABERNET PEPPERCORN REDUCTION, MADEIRA SHIITAKE MUSHROOM SAUCE, OR HERB BUTTER. A TENDER, MELT-IN-YOUR-MOUTH CLASSIC.

49

- Gf

New York Steak

28 DAY UPPER CHOICE 12 OUNCE - CHOICE OF ONE SAUCE - CABERNET PEPPERCORN REDUCTION, MADEIRA SHITAKE MUSHROOM SAUCE OR HERB BUTTER

45

- Gf

Marinated Rib Veal Chop

CHAR-BROILED WITH MADEIRA SHIITAKE MUSHROOM SAUCE.

50

- Grilled Petrale Sole Dore'

BUERRE BLANC SAUCE

33

- Gf

Seared Verlasso Salmon

SUSTAINABLY FARMED SALMON, CEDAR PLANK BAKED, BRUSHED WITH OUR SIGNATURE HONEY-ORANGE GLAZE. SERVED WITH SEASONAL SIDES.

33

- Chicken Breast Picatta

PAN-SEARED CHICKEN BREAST IN A BRIGHT LEMON BUTTER SAUCE WITH CAPERS AND WHITE WINE. LIGHT, SAVORY, AND REFRESHING.

30

- Breast of Chicken Marsala

SAUTÉED MUSHROOMS, FRESH HERBS, MARSALA SAUCE

30

- Add Ons

CHICKEN \$10 \*SALMON \$15 \* PRAWNS (3) \$15

BREAD AND BUTTER SERVED ON REQUEST

SPLIT ENTRÉE CHARGE – \$6

# WINES

## Bubbles

	BOTTLE	GLASS
Chandon Brut (187 ml) • CALIFORNIA		15.00
Mionetto Proscesso (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

## 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	
Aint Cho Peach • JALAPENO TEQUILA, PEACH SHRUB, ANCHO PEPPER LIQUEUR, TAJIN RIM	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	
Peartini • 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 • MICHTERS 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  
Blue Moon Wheat Ale, Heineken Zero

### Premium Selections -\$9

Pacific Magic IPA, Red Seal Ale, Menbrea Birra Amber, Bavik Pilsner

## 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 by the Glass

Sever will inform you of Today's Selections	AQ
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