






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.	17
Spicy Garlic Butter Shrimp	CRISPY BATTERED SHRIMP TOSSED IN A SPICY GARLIC-BUTTER SAUCE WITH A HINT OF LEMON.	24
 Fried Zucchini	LIGHT BREADING, PARMESAN, HOUSE-MADE RANCH DRESSING	17
 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 ARTICHOQUES, SERVED BUBBLING HOT WITH TOASTED CROSTINI.	23
 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.	29

SOUP + SALAD

  Minestrone	CLASSIC ITALIAN VEGETABLE SOUP	
Soup of the Day-Seasonal Selection	SEE SERVER FOR TODAY'S SELECTION (CUP/BOWL)	9/12
 Young Organic Greens	TOSSED IN A BALSAMIC VINAIGRETTE WITH SPICED WALNUTS, AND BLUE CHEESE CRUMBLES	14
 The Wedge	ICEBERG LETTUCE WITH MAYTAG BLUE CHEESE DRESSING, BACON, DICED TOMATO AND BERMUDA ONIONS	16
 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

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

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
Lasagna al Forno	LAYERS OF PASTA WITH SLOW-COOKED BEEF & PORK RAGU, CREAMY RICOTTA, MELTED MOZZARELLA, AND AGED PARMESAN. BAKED UNTIL BUBBLY AND GOLDEN.	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

 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
Bombay Bolognese	SPICED GROUND BEEF RAGU OVER SAFFRON SPAGHETTI WITH YOGURT DRIZZLE	26
Fettuccini Carbonara "Massimo Style"	A RICH AND CREAMY FAVORITE WITH BACON, SCALLIONS, BRANDY, AND PARMIGIANA—OUR INDULGENT TWIST ON A ROMAN CLASSIC.	26
 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
 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
 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

 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.	52
 New York Steak	28 DAY UPPER CHOICE 12 OUNCE - CHOICE OF ONE SAUCE - CABERNET PEPPERCORN REDUCTION, MADEIRA SHIITAKE MUSHROOM SAUCE OR HERB BUTTER	49
 Bone-In Veal Chop	GRILLED VEAL CHOP FINISHED WITH A RICH MADEIRA SHIITAKE MUSHROOM SAUCE.	59
Grilled Petrale Sole Dore'	BUERRE BLANC SAUCE	34
 Seared Verlasso Salmon	SUSTAINABLY FARMED SALMON, CEDAR PLANK BAKED, BRUSHED WITH OUR SIGNATURE HONEY-ORANGE GLAZE. SERVED WITH SEASONAL SIDES.	35
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

BREAD AND BUTTER SERVED ON REQUEST

SPLIT ENTRÉE CHARGE - \$6

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

WINES

Bubbles

	BOTTLE	GLASS
Chandon Brut (187 ml) • CALIFORNIA		16.00
Mionetto Proscesso (187ml) • ITALY		13.00
Domaine Carneros Brut • CALIFORNIA	62.00	
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
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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

Prati by Louis Martini • SONOMA	48.00	13.00
Daou Cabernet • PASO ROBLES	62.00	17.00
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

Fragola Bianco • BOMBAY SAPHIRE, STRAWBERRY INFUSED LUXARDO BITTER BIANCO, CARPANO BIANCO VERMOUTH	15.00
Roman Holiday • VODKA, APEROL, PINEAPPLE, PASSIONFRUIT, LIME	15.00
The Godfather • BLENDED SCOTCH, AMARETTO	15.00
Ciao Bella • MEZCAL, APEROL, ST. GERMAINE, CUCUMBER, LIME	15.00
Brooklyn • RYE WHISKEY, RAMAZZATTI AMARO, MARASCHINO LIQUEUR, DRY VERMOUTH	15.00
American Trilogy • RYE WHISKEY, APPLE BRANDY, ORANGE BITTERS	15.00
Aint Cho Peach • JALAPENO TEQUILA, PEACH SHRUB, ANCHO PEPPER LIQUEUR, TAJIN RIM	15.00
Peartini • ABSOLUT PEAR, ST. GERMAINE, SIMPLE SYRUP, LEMON JUICE	15.00
Vesper Martini • GREY GOOSE VODKA, BOMBAY SAPHIRE GIN, LILLET BLANC, SHAKEN WITH A LEMON TWIST	15.00
Michter's Barrel Manhattan • MICTERS RYE, CARPANO ANTIQUA, LUXARDO, BITTERS	15.00

Night Cap

Tiramisu Martini • SMIRNOFF VANILLA VODKA, KAHLUA, RUMCHATA, AND ESPRESSO COFFEE	15.00
Espresso Martini • SMIRNOFF VANILLA VODKA, KAHLUA, BAILEYS, ESPRESSO COFFEE	15.00
Café Fume • MEZCAL, CAMPARI, COFFEE LIQUOR, AMARETTO	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	44.00	12.00
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	40.00	11.50
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	100.00	

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

Half Bottles

Golden Eye Pinot Noir • ANDERSON VALLEY	45.00
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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)

Summer Punch • STRAWBERRY SHRUB, ORANGE JUICE, CINNAMON SYRUP, TOPPED WITH GRAPEFRUIT SODA	6.75
Pina Non-Alcolada • PINEAPPLE, COCONUT, LIME, SPARKLING WATER	6.75
Neruda • POMEGRANATE. LEMON JUICE, CINNAMON, SODA WATER	6.75