

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.

19

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 ARTICHOKES, SERVED BUBBLING HOT WITH TOASTED CROSTINI.

23

Gf Jumbo Prawn Cocktail
TRADITIONAL COCKTAIL SAUCE

SOUP + SALAD

Gf v Minestrone CLASSIC ITALIAN VEGETABLE SOUP

Soup of the Day-Seasonal Selection SEE SERVER FOR TODAY'S SELECTION (CUP/BOWL)

9/12

Gf Young Organic Greens TOSSSED 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

16

• If only want one - this will be prepared in our kitchen



BREAD AND BUTTER SERVED ON REQUEST

CUSTOMER'S OWN CAKE CUTTING FEE \$3 PER PERSON

December DINNER

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

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

Spaghetti and Meatballs SPAGHETTI WITH BOLOGNESE SAUCE WITH TENDER BEEF MEATBALLS (2)

26

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

34

Fettuccini Carbonara "Massimo Style" A RICH AND CREAMY FAVORITE WITH BACON, SCALLIONS, BRANDY, AND PARMIGIANA—OUR INDULGENT TWIST ON A ROMAN CLASSIC.

26

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

Pappardelle with Braised Short Rib Sugo TENDER BRAISED SHORT RIBS SIMMERED INTO A RICH RED-WINE SUGO, TOSSED WITH WIDE PAPPARDELLE AND FINISHED WITH PARMIGIANO.

28

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

STEAKS, CHOPS, ETC

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

Cabernet Braised Boneless Short Rib GARLIC MASHED POTATOES, CHEF'S VEGETABLES

39

Gf Filet Mignon USDA 8OZ CENTER-CUT FILET, EXPERTLY GRILLED AND FINISHED CABERNET REDUCTION, GARLIC MASHED POTATOES AND CHEF'S VEGETABLES

55

Gf New York Steak 28 DAY UPPER CHOICE 12 OUNCE - BLUE CHEESE HERB BUTTER, GARLIC MASHED POTATOES AND CHEF'S VEGETABLES

49

Breast of Chicken Marsala SAUTÉED MUSHROOMS, FRESH HERBS, MARSALA SAUCE, RISOTTO AND CHEF'S VEGETABLES

30

Chicken Parmigiana BREADED CHICKEN BREAST, POMODORO SAUCE, MOZZARELLA -SPAGHETTI PASTA AND CHEF'S VEGETABLES

30

CORKAGE POLICY - \$30 PER 750ML BOTTLE

SPLIT ENTRÉE CHARGE - \$6

PRODUCT AVAILABLE SUBJECT TO SUPPLY CHAIN CONDITIONS. 18% SERVICE CHARGE ADDED TO GROUPS OF 8 OR MORE

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

WINES

Bubbles

Sparkling Wine - House Selection - SERVER WILL INFORM OF TODAY'S SELECTION

Mionetto Prosecco (187ml) - ITALY

Nella Terra White Sparkling Wine - CENTRAL COAST

Domain Chandon Blanc de Noir - CALIFORNIA

Val D'Oca Prosecco - ITALY

Veuve Clicquot Yellow Label Brut - FRANCE

Other Whites

Rabble Rose - PASO ROBLES

Red Blends

Pessimist - PASO ROBLES

The Prisoner Red Blend - NAPA VALLEY

Merlot

Decoy Merlot - NAPA VALLEY

Cabernet Sauvignon

Prati by Louis Martini - SONOMA

Frank Family Cabernet - NAPA VALLEY

Justin - PASO ROBLES

Faust - NAPA VALLEY

Jordan - ALEXANDER VALLEY

Silver Oak - ALEXANDER VALLEY

Wente Charles Wetmore - LIVERMORE

Specialty Cocktails

Roman Holiday - VODKA, APEROL, PINEAPPLE, PASSIONFRUIT, LIME

Aviation - TANQUERAY GIN, MARASCHINO LIQUEUR, CREME DE VIOLETTE, LEMON JUICE, CHERRY GARNISH

The Godfather - BLENDED SCOTCH, AMARETTO

Sazerac - RYE WHISKEY, DASH OF ANGOSTURA & PEYCHAUD'S BITTERS, ABSINTHE RINSE, LEMON PEEL

Ciao Bella - MEZCAL, APEROL, ST. GERMAINE, CUCUMBER, LIME

Vieux Carré - RYE WHISKEY, COGNAC, CARPANO ANTIQUA, DASH OF BENEDICTINE AND BITTERS SERVED OVER A LARGE ROCK

Aint Cho Peach - JALAPENO TEQUILA, PEACH SHRUB, ANCHO PEPPER LIQUEUR, TAJIN RIM

Peartini - ABSOLUT PEAR, ST. GERMAINE, SIMPLE SYRUP, LEMON JUICE

Vesper Martini - GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, LILLET BLANC, SHAKEN WITH A LEMON TWIST

Michter's Barrel Manhattan - MICTHERS RYE, CARPANO ANTIQUA, LUXARDO, BITTERS

Night Cap

Tiramisu Martini - SMIRNOFF VANILLA VODKA, KAHLUA, RUMCHATA, AND ESPRESSO COFFEE

Espresso Martini - SMIRNOFF VANILLA VODKA, KAHLUA, BAILEYS, ESPRESSO COFFEE

Café Fume - MEZCAL, CAMPARI, COFFEE LIQUOR, AMARETTO

Chardonnay

Edna Valley Paragon - CALIFORNIA

Wente Riva Ranch - LIVERMORE

Frank Family - NAPA VALLEY

Sauvignon Blanc

Justin - CENTRAL COAST

Duckhorn - NAPA VALLEY

Italian Whites

Bartenura Moscato D'Asti

Mezzacorona Pinot Grigio

Scarpetta Frico Bianco

Italian Red Wines

Querceto Chianti Classico

Fantini Sangiovese

Ruffino Chianti "Riserva Ducale"

Cesari Amarone

Monchiero Carbone Barolo

Pinot Noir

Nella Terra Cellar Pinot Noir - CENTRAL COAST

Frank Family - CARNEROS

Rose Rock Drouhin - OREGON

Lloyd - SANTA RITA HILLS

Zinfandel

Cline - CONTRA COSTA COUNTY

House Selections

Line 39 Chardonnay - CALIFORNIA

Line 39 Cabernet - CALIFORNIA

Half Bottles

Golden Eye Pinot Noir - ANDERSON VALLEY

Bottled Beers

House Sections - \$8

Modelo Especial, Coors Light

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

Pina Non-Alcolada - PINEAPPLE, COCONUT, LIME, SPARKLING WATER

Neruda - POMEGRANATE, LEMON JUICE, CINNAMON, SODA WATER

Featured Wines

Server will share today's selections