









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 ARTICHOKE, SERVED BUBBLING HOT WITH TOASTED CROSTINI.	23
 Jumbo Prawn Cocktail	TRADITIONAL COCKTAIL SAUCE	23

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



BREAD AND BUTTER SERVED ON REQUEST

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

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

December DINNER

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
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
 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
 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

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
 Filet Mignon	USDA 8OZ CENTER-CUT FILET, EXPERTLY GRILLED AND FINISHED CABERNET REDUCTION, GARLIC MASHED POTATOES AND CHEF'S VEGETABLES	55
 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

18% SERVICE CHARGE ADDED TO GROUPS OF 8 OR MORE

# WINES

## Bubbles

	BOTTLE	GLASS
Sparkling Wine - House Selection • SERVER WILL INFORM OF TODAY’S SELECTION	40.00	12.00
Mionetto Proscesso (187ml) • ITALY		13.00
Nella Terra White Sparkling Wine • CENTRAL COAST	40.00	
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

Decoy Merlot • NAPA VALLEY	46.00	12.00
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## Cabernet Sauvignon

Prati by Louis Martini • SONOMA	48.00	13.00
Frank Family Cabernet • NAPA VALLEY	96.00	
Justin • PASO ROBLES	67.00	17.50
Faust • NAPA VALLEY	88.00	
Jordan • ALEXANDER VALLEY	105.00	
Silver Oak • ALEXANDER VALLEY	140.00	
Wente Charles Wetmore • LIVERMORE	55.00	

## Specialty Cocktails

Roman Holiday • VODKA, APEROL, PINEAPPLE, PASSIONFRUIT, LIME	15.00
Aviation • TANQUERAY GIN, MARASCHINO LIQUEUR, CREME DE VIOLETTE, LEMON JUICE, CHERRY GARNISH	15.00
The Godfather • BLENDED SCOTCH, AMARETTO	15.00
Sazerac • RYE WHISKEY, DASH OF ANGOSTURA & PEYCHAUD’S BITTERS, ABSINTHE RINSE, LEMON PEEL	15.00
Ciao Bella • MEZCAL, APEROL, ST. GERMAINE, CUCUMBER, LIME	15.00
Vieux Carré • RYE WHISKEY, COGNAC, CARPANO ANTIQUA, DASH OF BENEDICTINE AND BITTERS SERVED OVER A LARGE ROCK	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

Justin • CENTRAL COAST	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:
Frank Family • CARNEROS	74.00	
Rose Rock Drouhin • OREGON	76.00	
Lloyd • SANTA RITA HILLS	85.00	

## Zinfandel

Cline • CONTRA COSTA COUNTY	40.00	11.50
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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

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	6.75
Pina Non-Alcolada • PINEAPPLE, COCONUT, LIME, SPARKLING WATER	6.75
Neruda • POMEGRANATE. LEMON JUICE, CINNAMON, SODA WATER	6.75

## Featured Wines

Server will share today's selections	AQ
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