



Appetizers

TOMATO & ROASTED RED PEPPER SOUP

parmesan crostini

MASSIMO'S HOUSE GREENS

*greens, radicchio & arugula, shaved radish
Bellavitano cheese, red wine vinaigrette*

BRUSCHETTA

tomato, garlic, artichoke, olive, grilled bread, goat's cheese

CALAMARI FRITTI

'00' dusted, spicy aioli

Main Course

LINGUINE CARBONARA

*housemade double-smoked bacon, farm-fresh eggs
Parmigiano Reggiano*

RIGATIONI ALLA BOLOGNESE

slow roasted beef & pork ragu

ARCTIC CHAR

*crispy eggplant, buttered greens, herbed aioli,
roasted tomato & shallot*

PROSCIUTTO WRAPPED CHICKEN

sweet pea risotto, seasonal vegetables

Dessert

TIRAMISU

savoardi, mascarpone, espresso

LEMON BUDINO

candied peel, citrus sugar, whipped cream

*Choose one appetizer and one main course or
one main course and one dessert for \$40 per person.*

Menu offered between 5:00pm - 6:00pm daily.



Massimo Capra - Executive Chef