

MOTHER'S DAY AT MASSIMO'S

ADD ON STARTERS TO SHARE

- Fried Zucchini 17**
Light Breading, Parmesan, House-Made Ranch Dressing
• Vegetarian

Arancini 16
Fried Rice Ball Filled with Sautéed Vegetables. On a Bed of Pomodoro Sauce

Cajun Shrimp 24
Battered Shrimp in a Spicy Butter Sauce

- Calamari Fritti 23**
Our Famous Crispy Calamari Tossed in Lemon-Garlic Butter

Tomato & Basil Bruschetta 15
Baked Garlic Crostini

Jumbo Prawn Cocktail 23
Traditional Cocktail Sauce

THREE COURSE LIMITED MENU

INCLUDES: FIRST COURSE, ENTRÉE AND DESSERT

FIRST COURSE - choose one

- Seasonal Strawberry & Spinach Salad**
with Candied Pecans, Goat Cheese and Citrus Vinaigrette

Clam Chowder
Creamy Boston Style
- Classic Minestrone Soup**
Vegetables, Beans, & Vegetable Broth

Massimo's House Salad
Mixed Greens, Candied Walnuts, Dried Cranberries, Blue Cheese Crumbles - Balsamic Vinaigrette

ENTRÉE - choose one

- Sea Scallops & Spicy Italian Sausage Risotto 56**
Mushrooms, Onions, Tomato, Green Onion and Parmesan Cheese

Cabernet Braised Boneless Short Rib 75
Polenta, Medley of Carrots, Peas and Pearl Onions

Marinated Rib Veal Chop 75
Char-Broiled with Madeira Shiitake Mushroom Sauce. Mashed Potato and Seasonal Vegetables

Seafood Louie 60
Mixed Greens, Crab Meat, Bay Shrimp, Jumbo Prawns - Classic Louie Dressing

***Veggie* Vegetarian Lasagna Rolls 52**
Assorted vegetables wrapped in pasta with Ricotta, Sauce Pomodoro and melted Mozzarella
- Veggie* Bucatini Pasta Alla Vodka 46**
Pasta tossed with Creamy and Spicy San Marzano Tomato Basil and Vodka infused sauce that's seasoned with Fresh Herbs and Parmesan

***Veggie* Cheese Ravioli Pesto 46**
Fresh Basil, Garlic, with a Touch of Cream and Pine Nuts

Double Cut Pork Chop 55
Char Broiled Double Cut Pork Chop. Port and Sun Dried Fig Demi-Glace. Served with Chef's Select Potatoes & Seasonal Vegetables

Chicken Marsala 56
Sautéed Mushrooms, Fresh Herbs, Marsala Sauce with Creamy Risotto and Seasonal Vegetables

Grilled Petrale Sole Dore 55
Classic Egg Wash -Beurre Blanc. -Risotto and Seasonal Vegetables

Child Plates -include choice of one entrée and dessert

- Cheese Ravioli 27**
Choice of Tomato Sauce or Alfredo Cream Sauce

Fettuccine Alfredo 27
Butter, Cream, Parmesan Cheese and dash of Nutmeg

Chicken Strips 27
Served with French Fries and Ranch Dressing

DESSERT -choose one

- Monterosa Cake**
A creamy mix of mascarpone and ricotta cheese divided by a delicate layer of sponge cake, topped with wild strawberries and red currants.

Raspberry Sorbet
*Dairy Free
- Massimo's Mudd Pie**
Mocha Almond Fudge Ice Cream, Walnuts, Fudge, Oreo Cookie Crust

Panna Cotta
Berry Compote

Featured Wines

- Fantini Sangiovese 40.00**
Expressive ripe fruit, supple tannins, and well-balanced acidity contribute to an inviting and versatile wine, making it an easy choice anytime.
- Scarpetta Frico Bianco 40.00**
On the palate, this blend is crisp and clean with a zesty, white grapefruit flavor.

COUPONS AND DISCOUNTS ARE NOT VALID ON THIS DAY.

SALES TAX WILL BE ADDED TO ALL PURCHASES 18% SERVICE CHARGE ON GROUPS OF 8 OR MORE . SPLITTING OF ENTRÉES IS NOT ALLOWED. CORKAGE FEE IS \$30 PER 750ML BOTTLE; RECEIVE ONE FREE CORKAGE FOR EVERY BOTTLE PURCHASED.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS. MENU SUBJECT TO CHANGE DUE TO MARKET CONDITIONS.