



Cold Appetizers

- Seared Saku Block Tuna*** 9⁹⁹
crusted with black and white sesame seeds served with wakame and calamari salad in a wasabi cream and balsamic-soy sauce
- Carpaccio di Manzo** 12⁹⁹
thinly sliced beef tenderloin carpaccio in a lemon-truffle vinaigrette on a bed of mixed greens with shaved Parmesan cheese
- Fresh Bufalo Mozzarella Napoleon** 9⁹⁹
with grilled eggplant, asparagus and roasted red bell pepper in an arugula pesto and raspberry-Merlot coulis
- Black Truffle Liver Pâté** 8⁹⁹
with garlic focaccia toast and wild berry jam drizzled with white truffle oil

Hot Appetizers

- Grilled Portobello Mushroom** 8⁹⁹
stuffed with Gorgonzola cheese, spinach and walnuts over grilled beefsteak tomatoes, drizzled with parsley oil and aged balsamic vinegar
- Pan Seared Duck and Brie** 9⁹⁹
duck and brie mousse coated with pistachio nuts and served with asparagus au gratin in a dried apricot-champagne sauce
- Calamari & Shrimp** 10⁴⁹
battered in rice flour with a ginger-horseradish-soy dipping sauce
- Foie Gras** 14⁹⁹
Hudson Valley grade A foie gras with seared sponge-cake in a roasted cippoline Moscato wine sauce
- Jumbo Lump Crab Ricotta Cake** 10⁹⁹
with fried artichokes in a lime-avocado-arugula salsa and Scotch Bonnet chile oil

Soup & Salad

- Lobster Bisque** 7⁵⁰
with lobster meat and sherry wine
- Warm Duck** 7⁹⁹
fresh baby spinach with roasted duck breast, goat cheese and pecans in a warm mango vinaigrette with cubed mango
- Garden Baby Spring Mix** 4⁹⁹
with baby arugula, Gorgonzola cheese and tomato in a honey-balsamic dressing
- Caesar Salad** 4⁹⁹
tossed with homemade dressing, garlic croutons and Parmesan cheese

Pasta & Risotto

Lobster Ravioli lobster filled ravioli tossed with shallots, leeks and lobster meat, fresh tomato concassé and butter sauce	21 ⁰⁰
Tortelloni ai Funghi tortelloni pasta filled with wild mushroom in a creamy pesto	18 ⁰⁰
Gemelli with Shrimp twin pasta tossed with large shrimp, roasted garlic, kalamata olives, fresh tomato and basil in a mildly spicy lobster broth	17 ⁹⁹
Canneloni All'Emiliana thin crepes filled with veal and spinach, baked in a tomato and Parmesan cheese fondue	17 ⁹⁹
Linguine con Calamari linguine pasta tossed with calamari, shiitake mushroom, asparagus and crushed red pepper in a garlic-Asian sauce	17 ⁵⁰
Spaghetti alla Matriciana spaghetti tossed with pancetta and caramelized Vidalia onions, black pepper and tomato sauce	16 ⁹⁹
Risotto of the Day.....Please ask your server	

Poultry & Meat

Roasted Duck Breast* with grilled green apple and seared Hudson Valley grade A foie gras in a vanilla-rum sauce and raspberry coulis	26 ⁹⁹
Chicken Piccata chicken breast sautéed with lemon-caper beurre blanc	18 ⁰⁰
Veal Chop Milanese panko breaded veal chop pan fried and served with fennel, on a bed of baby arugula and fresh tomato salad	28 ⁰⁰
Veal Scallopini veal scallopini sautéed with garlic, asparagus, artichokes, pine nuts and fresh tomato in a white wine-butter-parsley sauce	26 ⁰⁰
Veal Cognac veal scallopini sautéed with wild mushrooms, shallots and cognac in a creamy truffle sauce	27 ⁰⁰
Veal Chop Massimo* seared twelve ounce veal chop topped with prosciutto and Swiss cheese in a sherry wine reduction	M.P.
Lamb Chops grilled Australian lamb chops in a fresh herb, garlic and red wine lamb stock reduction with goat cheese	28 ⁹⁹
Ground Steak Parisienne au Fromage* a grilled 12 ounce ground beef, pork and veal steak burger topped with Gouda cheese and mildly-spicy pomme de terre fritt	16 ⁵⁰
Pepper Crusted Filet Mignon seared prime cut eight ounce pepper crusted filet mignon in a roasted shallot, honey-dijon mustard sauce, roasted Yukon gold potatoes and vegetable frittata	31 ⁹⁹

Fish

Chilean Sea Bass	26 ⁹⁹
pan seared, Chilean sea bass crusted with pistacchio, over julienned vegetables with a balsamic reduction and roasted red bell pepper aioli	
Massimo's Jumbo Shrimp and Scallops Lime Alfredo	26 ⁹⁹
Jumbo shrimp and diver scallops tossed with fresh garlic, white wine, fresh herbs in a lime-alfredo sauce served with saffron-artichoke-sweet pea risotto	
Grouper Cioppino Style	26 ⁹⁹
grouper filet, black mussels and clams cooked in a lobster-tomato broth and served with grilled garlic toast points	
Ahi Tuna Loin*	24 ⁹⁹
herb crusted tuna served with a trio of soy, ginger-tangerine and Pinot Noir-black pepper sauces	
Salmone alla Griglia	22 ⁹⁹
grilled marinated salmon filet in a lemon-mustard champagne sauce	

Catering and private room available for parties & corporate functions.

Please inform your server of any food allergies

Unless otherwise requested, all pastas are served *al dente*

***Consuming raw or undercooked Animal product, increase your risk of foodborne illness, especially if you have certain medical conditions**

Corkage fees: \$25 750 ml \$35 Magnum (2 bottle maximum)