



**CORPORATE MENU
2022**

3 Course Prix Fixe

THE BEST WAY TO EXPLORE
THE BEST OF MASSIMO'S

any appetizer, main course and dessert

Appetizers

TOMATO & ROASTED RED PEPPER SOUP

parmesan crostini

MASSIMO'S HOUSE GREENS

*mixed baby greens | shaved spring radish | red onion
cucumber | sweet basil dressing*

BRUSCHETTA

tomato | garlic | artichoke | goat's cheese | toasted foccacia

Main Course

GNOCCHI

*oyster mushroom | broccolini | olive oil | ricotta salata
black truffle emulsion*

CAVATELLI FRA DIAVOLO

*italian sausage | crushed san marazano tomato
chili | garlic grana | padano*

MEDITERRANEAN SEA BASS

*prosciutto wrapped marinated escarole | grilled lemon
olive oil | pangrattato*

GRILLED RIBEYE STEAK

*garlic potato | spring vegetables
black truffle butter | veal jus*

Desserts

TIRAMISU

savoiard | marscapone | espresso

CITRUS PANNA COTTA

lemon tea pearls | citrus sugar

GELATO

chocolate gelato | cashew biscotti



MASSIMO CAPRA - Executive Chef

FRANK AQUINO - Chef de Cuisine

Beverages are extra and charged at the restaurant.