

RISTORANTE MASSIMO

Spring 2026 Restaurant Week Menu

April 9th – 18th

\$52.00

🌀 First Course 🌀

Choice of:

Polpette alla Romana

Kobe beef meatballs, San Marzano marinara, ricotta, basil pesto

Formaggi e Cicchetti

Rosemary infused Manchego, Bresaola, olive oil powder, blackberries

Crudo di Salmone

Grappa cured smoked Salmon, crème fraiche, dill pollen, shallot, Persian cucumber, black crackers - sea salt

Arancini con Funghi

Parmesan and herb Arancini, truffle aioli, roasted organic mushroom bouquets

🌀 Second Course 🌀

Choice of:

Salmone e' Fragole

Pan-seared Salmon, green strawberries, red pearl onions, snap peas, onion sugo, frisee

Penne Bolognese

House-Made Rigatoni pasta, classic ragu, slow-braised beef, pork, veal, San Marzano tomatoes

Bistecca alla Griglia

Grilled Hanger steak, cannellini cassoulet, asparagus, spring onion, radish, gremolata

Orecchiate Primavera

House-made Orecchiette pasta, garlic oil, tiny tomatoes, arugula, Parmesan Reggiano

🌀 Dessert 🌀

Torta di Fragole

Strawberry lemon Tarta with Mascarpone mousse, white chocolate, cardamom rose syrup

~ or ~

Crostata alla Romana

*Vanilla shortbread tart with banana, sweet goat cheese and brown butter caramel,
Early grey, honeycomb, Tuscanini salt*

🌀 Featured Libations 🌀

Red Wine: Chianti. Castello di Radda. Classico. Tuscany - \$13

White Wine: Spasso Pinot Grigio - \$12

RW Cocktail Special: XX - \$13

Beer: XX - \$8