



RISTORANTE

IL MASSIMO

Gourmet Food To-Go!

Il Massimo

134 Atwells Avenue
Providence, RI 02903
401.273.0650

Il Massimo

400 Legacy Place
Dedham, MA 02026
781.493.8113

Pane e Vino

365 Atwells Avenue
Providence, RI 02903
401.223.2230

We are happy to offer personalized menus for private dinners and corporate events. Delivery is Available. A 48-hour notice is preferred for large events: events@dequattrogroup.com

★ APPETIZERS

serves approximately 10 people

Insalata Mista | 45 *add Chicken \$25*

Mixed Greens, Sweet Onions, Cherry Tomatoes, Ricotta Salata

Insalata di Cesare | 50 *add Chicken \$25*

Romaine, Housemade Dressing, Anchovies, Croutons, Grana Padano

Insalata di Spinaci | 47 *add Chicken \$25*

Baby Spinach, Caramelized Onions, Candied Walnuts, Crispy Pancetta, Gorgonzola, Balsamic Vinagrette

Rollatini | 56

Baked Sliced Eggplant, Stuffed with Fresh Ricotta, San Marzano Marinara, Basil

Antipasto Platter | 85

Assortment of Cured Meats, Roasted Vegetables, Artisan Cheeses, Mixed Nuts

Pasta Fagioli | 28 *1/2 gallon*

Stew of slow cooked Cannellini Beans, Ditalini Pasta, Tomato, Vegetables

★ SIDES

Serves approximately 10 people

Meatballs (*per dozen*) 48

Roasted Garlic Mashed Potatoes 45

Oven Roasted Potatoes 45

Italian Spices, Olive Oil

Broccoli Rabe 50

Garlic, Olive Oil, Red Chili Flakes

Grilled Seasonal Vegetables 50

Olive Oil

Sauteéd Spinach 50

Pecorino Romano Cheese, Crispy Pancetta

Fontina Potato Cakes (*per 10 pieces*) 36

Foccacia Bread 7



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★ PASTA

*serves approximately 10 people
gluten free pasta add \$5*

ADD CHICKEN OR SAUSAGE \$15

Rigatoni Marinara | 50 *vegetarian*
Housemade San Marzano Marinara

Rigatoni Pink Vodka Sauce | 54 *vegetarian*
Tomato Cream, Basil

Rigatoni Bolognese | 80
Traditional Veal, Beef & Pork Ragu, Pecorino Cheese

Gnocchi alla Sorrentina | 60
Potato Dumplings, Housemade Marinara, Fresh Mozzarella

Gnocchi ai Quattro Formaggi | 75
House Made Potato Dumplings, Four Cheeses, Tomato Cream Sauce

Short Rib Gnocchi | 80
Slow Braised Pulled Short Rib Ragu tossed with Potato Dumplings, Parmigiano Reggiano, Parmigiano Reggiano

Rigatoni Cardinale | 70
San Marzano Cream Sauce, Graziano Sausage, Pecorino

Orecchiette alla Pugliese | 75
Ground Sausage, Broccoli Rabe, Pecorino Romano

★ SAUCES

served by the quart

Marinara 18

Bolognese 26

Pink Vodka Sauce 22

★ ENTRÉES

*Serves approximately 10 people
All sides are served a la carté*

Chicken Parmigiana | 85
San Marzano Marinara, Narragansett Creamery Fresh Mozzarella

Chicken Piccata | 85
Capers, Lemon, White Wine Sauce

Chicken Marsala | 85
Roasted Mushrooms, Sweet Marsala Demi-Glace

Salmone | 95
Scottish Black Pearl Salmon, Lemon-Caper Butter

Lasagna Napoletana | 90
Fresh Pasta Sheets, San Marzano Marinara, Braised Ground Beef, Narragansett Creamery Mozzarella & Ricotta

Eggplant Parmigiana | 75
Baked Eggplant, Narragansett Creamery Mozzarella, San Marzano Marinara

Salsiccia e Peperoni | 75
Local Sausage, Fire Roasted Peppers, Onions

Filetto di Maiale | 90
Roasted Pork Tenderloin, Sliced and Served with Port Wine Reduction

Filetto di Manzo | 250 *(serves approx. 15)*
Roasted Filet Mignon, Sliced and Served with Mushroom Demi-Glace

★ DESSERTS

Serves approximately 10 people

Cannoli | 48 *per dozen*
Traditional Cannoli, Housemade Cream, Crushed Pistachio, Candied Orange

Tiramisu | 50
Espresso Soaked Ladyfingers & Mascarpone

Budino di Pane | 55
Housemade Golden Raisin Bread Pudding